

FOUR COURSES

PRIX FIXE MENU – \$30.00

OFFERED TUESDAY, WEDNESDAY AND THURSDAY

APPETIZERS

SOUP

French Onion Soup

Risotto

Pumpkin Risotto with Muscarpone Parmesan Cheese

Terrine

Terrine with Goat Cheese in a DiJon Mustard Sauce

Eggplant Rolate

**Eggplant stuffed with Spinach, Muscarpone Cheese and
Fresh Tomato Basil Goat Cheese Sauce**

Frueto de Mare

SALAD

Classic Caesar

Arugula Salad with Goat Cheese Raspberry Vinaigrette

ENTRÉE

Tortellini with Prosciutto, Peas in a Alfredo Cream Sauce

**Chicken Breast Stuffed with Basil Pesto, Gruyere cheese,
With White Wine Reduction**

Steak Filet with Red Wine Reduction

Lamb Shank

Stuffed Shrimp with crabmeat in a Lobster Sauce

Grilled Salmon with Saffron in a Grapefruit Sauce

Chef's Choice of Dessert

\$30.00 PER PERSON

NO SUBSTITUTIONS

THIS PRICE DOES NOT INCLUDE TAX OR GRATUITY

Ask about our Banquet Menu and Facilities

PTG Restaurant and Catering

Tel. 215.487.2293

Fax 215.487.1492

6813 Ridge Avenue, Philadelphia, PA 19128

www.ptgrestaurantandcaterers.com