

Breakfast Event Menu

Seated Breakfast

Menu Designed With Your Choice of Three Entrees, Served with An Assortment of Fresh Baked Muffins & Pastries, Sliced Fruit Platter, and Yogurt

All-Natural Eggs

Three-eggs Served Any-Style, Breakfast Potatoes, Toast, and Choice of Regular or Turkey bacon

French Toast

Rich Brioche Bread Dipped in Thick Batter Cooked to Pillow Perfection

Croque-Madam

Melted Ham and Cheese Sandwich Topped with Warm Fried Egg

Buttermilk Pancakes

Fresh Berries, Vermont Maple Syrup

Western Omelette

Peppers, Ham, Tomato and Cheddar Cheese

\$25 Per Person

Breakfast Buffet

Choice of Ala Carte Items As Desired
All Items Priced Per Person
Minimum 4 Selections

Scrambled Eggs	\$5
Hard-Boiled Eggs	\$3
Mini French Toast	\$8
Nova Scotia Lox	\$11
Assorted Cereal Cups	\$4
Mini Buttermilk Pancakes	\$8
Sliced Fresh Fruit	\$6
Hot Oatmeal	\$4
Non-Fat Yogurt	\$4
Breakfast Potatoes	\$4
Crispy Bacon	\$5
Breakfast Ham	\$5
Turkey Bacon	\$5
Sausage Links	\$4
English Muffin	\$3
Assorted Crossaints	\$3
Assorted Pastries	\$3
Assorted Bagels	\$3
Mixed Green Salad	\$5
Assorted Toast	\$2
Fruit Salad	\$5
Coffee Cake	\$3

Chef's Designer Omelet Station \$8

Priced Per Selections

Beverages Priced Per Consumption

Morning Juices \$5
(Orange, Grapefruit, Tomato, Pineapple, Apple, Cranberry)

Mimosas \$10

Pear Bellini \$10

Bloody Mary \$10

Soda \$2
(Coke, Diet Coke, Sprite, Ginger Ale, Club Soda)

Coffee \$3
(Regular, Decaffeinated)

Cappuccino \$5

Espresso
Single \$3 Double \$5

Hot Chocolate \$3

Organic Loose Leaf Teas \$7
(English Breakfast, Blue Flower, Earl Grey, China Green, Lemon Chamomile, Rooibos, Jade Oolong)

For more information about planning your event, please contact Private Events/Catering Manager, Lauren Morgenstern at Lauren@pulse-restaurant.com or call: Office (212..218.8661) Cell (917.214.5184)