

# Seated Dinner Event Menu

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## First Option Three-Course Seated Dinner

Your Choice of Two Appetizers, Three Entrees, and One Dessert

### Appetizer

Grilled Flatbread with Caramelized Onions, Ricotta, Spinach and Pine Nuts

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Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

\*\*\*

Classic Caesar Salad with Anchovy, Croutons, and Parmesan Shavings

\*\*\*

Mushroom Soup made with Sautéed Mushrooms

### Entrée

Seared Gnocchi with Turnip Puree, Roasted Pears, Chives and Aged Balsamic Vinegar

\*\*\*

Roasted Brined Chicken with Braised Endive, Watercress, Beets and Thyme Butter

\*\*\*

Sautéed Trout with Warm Fingerling Potato Salad with Bacon and Red Pepper Vinaigrette

\*\*\*

Pan-Seared Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

\*\*\*

Mediterranean Shrimp Fettuccini with Artichokes, Red Pepper, Olives, Garlic, and White Wine

### Dessert

Seasonal Cheesecake

\*\*\*

Chocolate Cake

\*\*\*

Crème Brulee

\*\*\*

Traditional Tiramisu

Priced at \$55 Per Person

Does Not Include 20% Service Charge and 7% Sales Tax  
Prices are Subject to Change

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

# Seated Dinner Event Menu

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## Second Option Three-Course Seated Dinner

Your Choice of Three Appetizers, Three Entrees, and Two Desserts

### Appetizer

Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

\*\*\*

Watercress, Endive and Apple Salad with Bleu Cheese, Candied Walnuts and Lemon Vinaigrette

\*\*\*

Mushroom Soup made with Sautéed Mushrooms and Brioche Crouton

\*\*\*

Grilled Flat Bread with Caramelized Onion, Ricotta, Spinach and Pine Nuts

\*\*\*

Seared Scallops with Fontina Risotto, Escarole and Apple Brown Butter

### Entrée

Roasted Brined Chicken with Braised Endive, Watercress, Beets and Thyme Butter

\*\*\*

Sautéed Trout with Warm Fingerling Potato Salad with Bacon and Red Pepper Vinaigrette

\*\*\*

Mediterranean Shrimp Fettuccine with Artichoke, Red Pepper, Olives, Garlic and White Wine

\*\*\*

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

\*\*\*

Seared Gnocchi with Turnip Puree, Roasted Pears, Chives and Aged Balsamic Vinegar

\*\*\*

Grilled Mahi Mahi with Ginger Carrot Puree and Roasted Brussels Sprouts

\*\*\*

New York Strip Steak with Sautéed Chard, Potato Puree and Sweet and Sour Onion

### Dessert

Traditional Tiramisu

\*\*\*

Seasonal Cheesecake

\*\*\*

Raspberry Meringue over Dark Chocolate Mousse

\*\*\*

Crème Brulee

Priced at \$65 Per Person

Does Not Include 20% Service Charge and Sales Tax  
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# Seated Dinner Event Menu

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## Third Option Four-Course Seated Dinner

Your Choice of One Salad, Two Appetizers, Three Entrees, and Two Desserts

### Salad Course

Seared Tuna Salad with Mixed Greens, Arugula, Carrot, Daikon Crispy Shallots and Ginger Vinaigrette  
\*\*\*

Classic Caesar Salad with Anchovy, Croutons, and Parmesan Shavings  
\*\*\*

Mixed Greens Salad with Oranges, Cucumber, Jicama and Green Olive Vinaigrette  
\*\*\*

Watercress, Endive and Apple Salad with Bleu Cheese, Candied Walnuts and Lemon Vinaigrette

### Appetizer

Seared Scallops with Fontina Risotto, Escarole and Apple Brown Butter  
\*\*\*

Grilled Pear Flatbread with Caramelized Onion, Ricotta, Spinach and Pine Nuts  
\*\*\*

Potato Gnocchi with Roasted Pears and Turnip Puree

### Entrée

Roasted Brined Chicken with Braised Endive, Watercress, Beets and Thyme Butter  
\*\*\*

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette  
\*\*\*

Grilled Mahi Mahi with Ginger Carrot Puree and Roasted Brussels Sprouts  
\*\*\*

Three Cheese Ravioli with Zucchini Puree, Asparagus, Slow Roasted Tomatoes and Shaved Parmesan  
\*\*\*

Roasted Duck Breast with Raisin-Onion Demi, Wild Rice and Sautéed Swiss Chard  
\*\*\*

Grilled New York Steak with Sautéed Chard, Potato Puree and Sweet and Sour Onions  
\*\*\*

Mediterranean Shrimp Fettuccine with Artichokes, Red Peppers, Olives, Garlic and White Wine

### Dessert

Traditional Tiramisu  
\*\*\*

Belgium Chocolate Cake  
\*\*\*

Crème Brulee  
\*\*\*

Seasonal Cheesecake  
\*\*\*

Raspberry Meringue over Dark Chocolate Mousse

Priced at \$75 Per Person

Does Not Include 20% Service Charge and Sales Tax  
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