

# Seated Lunch Event Menu

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## First Option Three-Course Seated Lunch

Your Choice of One Salad, Three Entrees, and One Dessert

### Salad

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

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Seasonal Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

\*\*\*

Caesar Salad with Romaine Lettuce, Parmesan, Croutons and Anchovies

### Entrée

Signature "Angus" Cheeseburger with Smoky Bacon, Lettuce, Tomato with Hand-Cut Fries

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Grilled Chicken Sandwich with Olive Tapenade, Mozzarella, and Basil Oil with Hand-Cut Fries

\*\*\*

Paillard of Chicken with Baby Arugula, Julienne Carrots, and Sundried Tomato Pesto

\*\*\*

Pan-Seared Trout with Warm Fingerling Potato Salad with Bacon and Red Pepper Vinaigrette

\*\*\*

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

### Dessert

Seasonal Cheesecake

\*\*\*

Chocolate Cake

\*\*\*

Traditional Tiramisu

\*\*\*

Crème Brulee

Priced at \$35 Per Person

Does Not Include 20% Service Charge and 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 Lunch Event Menu

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## Second Option Three-Course Seated Lunch

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

### Appetizer

Seasonal Mixed Greens Salad with Oranges, Jicama and Green Olive Vinaigrette

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Classic Caesar with Crisp Hearts of Romaine, Anchovies, Croutons, and Parmesan Cheese

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Mushroom Soup made with Sautéed Mushrooms and Brioche Crouton

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Polenta Fries with Truffle Fondutta and Chives

### Entrée

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

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Sautéed Trout with Warm Bacon Potato Salad and Red Pepper Vinaigrette

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Grilled Chicken Sandwich with Olive Tapenade, Mozzarella, and Basil Oil with Hand-Cut Fries

\*\*\*

Atlantic Salmon with Wild Rice, Arugula and Maple Chipotle Vinaigrette

\*\*\*

Lobster Club Sandwich made with Maine Lobster, Pancetta, Arugula, Tomato, and Smoked Pepper Aioli

\*\*\*

Roast Beef and Cheddar Sandwich with Horseradish Mayo, Caramelized Onions and Brioche

### Dessert

Traditional Tiramisu

\*\*\*

Seasonal Cheesecake

\*\*\*

Chocolate Cake

\*\*\*

Crème Brulee

Priced at \$45 Per Person

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

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