

Hors D' Oeuvres Menu

(Pick 6)

Tier I

Jerk Chicken Skewers
Grilled Artichoke and Olive Tapenade crostini
Crusted goat cheese with rosemary honey
Kalamata and Garlic Hummus on Toasted Pita
Chicken, Caramelized Onion and Manchego Cheese Flatbread
Steak, Blue Cheese and Rosemary Flatbread
Spring Rolls with Soy Dipping Sauce
Wakame Seaweed Salad on Fried Wonton
Mozzarella and Baby Tomatoes with Pesto Sauce
Thai Summer Rolls with Avocado and Hosin Sauce
Blue Cheese, Walnut and Green Apple in Endive
Crab and Spinach Mini Quiches
Sesame Crusted Tuna, Fried Wonton, Wasabi Sauce
Cheesy Polenta Squares
Chorizo and Goat Cheese Arancini (Risotto Balls)
Grilled Chicken taco salad in fried tortilla scoops
Boneless coca cola BBQ ribs
Beef Franks in a Blanket
Mini Glazed Meatballs
Chicken and Beef Satay, Peanut Sauce
\$25 per person

Tier III

Seasonal Soup Shooters
Smoked Shrimp Cocktail with Cocktail Sauce
Assorted Thick Crust Pizza Squares
Sweet and Sour Meatballs
Filet with Horseradish-Dijon Mustard Sauce
Mini Crab Cakes, Citrus Aioli
Bacon Wrapped Scallops
Spicy Shrimp Skewars
Seared Tuna with Ginger Relish
Beef Sliders Burgers
Scallops Wrapped in Bacon with Seasonal Compote
Wild Mushroom Phyllo Triangles
Seasonally Marinated Beef Skewers
White Truffle Potato Croquettes
Mini Lobster Rolls
\$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 or call:
Office (212..218.8661) Cell (917.214.5184)