



Sloane's

CORNER

CATERING EVENTS MENU

COUNT ON US!

CELEBRATE ANY EVENT WITH US AND LET US HELP YOU PLAN IT.

Whether you're planning a small gathering or a momentous occasion, our team of experienced professionals are focused on crafting a dining experience that matches your vision and lives up to your expectations.

We know there's a lot on your plate, and our team is prepared to help alleviate the stress of event planning so you and your guests can celebrate and savor every moment of your event.

COUNT ON US

ONLY THE FRESHEST, HIGHEST-QUALITY INGREDIENTS

SEASONAL MENUS WITH LOCAL INGREDIENTS

ACCOMMODATIONS FOR A WIDE RANGE OF DIETARY REQUESTS OR RESTRICTIONS

À LA MINUTE, RESTAURANT-STYLE PREPARATION

COUNTLESS MENU OPTIONS

ENGAGING ACTION STATIONS

LET'S GET THIS PARTY STARTED

Angie Jasso

CATERING SALES MANAGER

214 484 1395

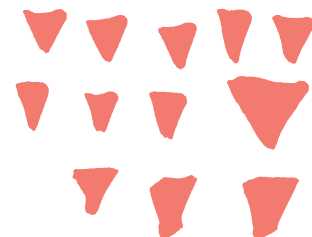
ANGIE@SLOANESCORNER.COM

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APPETIZERS PASSED OR DISPLAYED

CHOICE OF 3 20/PERSON | CHOICE OF 5 28/PERSON | ADDITIONAL CHOICE 5/PERSON

PLATES

ARTICHOKE "BOMBA" WITH SHAVED WALNUTS ON TOAST POINT

PETITE GOUGERES FILLED WITH HAM AND MORNAY SAUCE

HAMACHI CRUDO WITH PICKLED CUCUMBERS AND CITRUS VINAIGRETTE

FRIED POLENTA CAKES WITH TRUFFLE AIOLI

CHICKEN TANDOORI MEATBALLS WITH GREEN TOMATO CHUTNEY

POTATO AND CORN CORQUETTE WITH HORSERADISH CREAMA

SMOKED SALMON PASTRAMI WITH EVERYTHING BAGEL SPICE ON BAGUETTE

PRESSED ITALIAN GRILLED CHEESE BITE WITH SMOKED TOMATO AIOLI

SHAVED PORCHETTA WITH BROCCOLI RAB PESTO

BBQ PORK BELLY SLIDERS WITH CREOLE MUSTARD

CHICKEN LIVER MOUSSE WITH RED ONION MARMALADE

KOREAN FRIED POPCORN CHICKEN SKEWERS WITH SESAME SEEDS

LAMB MEATBALL SLIDERS WITH LABNEH, RADISH AND MINT

MINI DRY AGED BEEF BURGERS WITH SMOKED CHEDDAR

NEW ENGLAND LOBSTER SALAD TOAST

HAMACHI TARTARE, CHARRED PINEAPPLE, AND CILANTRO

MINI FRESH SPRING ROLLS, CHIVES, CRUSHED CASHEWS, PEANUT SAUCE

CRISPY PORK BELLY SKEWERS, MISO REDUCTION, PICKLED DAIKON

ASIAN BBQ SHORTRIB POTSTICKERS, SZECHUAN PEPPERCORNS, TAMARIND

THAI BEEF SALAD IN WONTON CUPS, PICKLED ONIONS, AND CHERRY TOMATOES

HAWAIIAN PULLED PORK WITH PICKLED CUCUMBERS IN STEAM BUN

DESSERTS

LUXARDO CHERRY MINI TARTLETS

PEPPERMINT DARK
CHOCOLATE BROWNIE BITES

MOCHI ICE CREAM BITES

CHOCOLATE COVERED STRAWBERRIES

CARDAMOM CARROT CAKE
COOKIE SANDWICH

MINI WHITE CHOCOLATE CHIP COOKIES

CHOCOLATE PISTACHIO CREAM PUFFS

CARAMEL CHOCOLATE BROWNIE BITES

ASSORTED FLAVORS OF CAKE POPS

MINI RED VELVET CUPCAKES



FOOD DISPLAY

MINIMUM 12 PEOPLE

**CHIPOTLE QUESO, GUACAMOLE, CHIPS
AND SALSA 12/PERSON**

MEAT AND CHEESE PLATTER 13/PERSON
ASSORTED CURED MEATS AND AGED CHEESES
WITH ACCOUTREMENTS

**GRILLED AND FRESH VEGETABLE
CRUDITÉ DISPLAY 11/PERSON**
SERVED WITH ARTICHOKE SPINACH DIP,
CREAMY HUMMUS, AND ROASTED RED PEPPER AIOLI

BRUSCHETTA DISPLAY 12/PERSON
EGGPLANT CAPONATA, MARINATED CHERRY TOMATOES, AND ARTICHOKE SALAD ON
TOASTED SOURDOUGH BAGUETTES

SEASONAL FRUIT AND CHEESE PLATTER 11/PERSON
ASSORTMENT OF SLICED SEASONAL FRUITS
AND AGED CHEESES

ASSORTED SEAFOOD PLATTER 20/PERSON
JUMBO SHRIMP COCKTAILS, STEAMED MUSSELS, CRAB CLAWS, LITTLE NECK CLAMS
WITH ACCOUTREMENTS

CHILLED SATAY PLATTER 11/PERSON
TAMARIND BEEF TENDERLOIN SATAY WITH GINGER LEMONGRASS VINAIGRETTE
SWEET CHILI GLAZED CHICKEN SATAY WITH SPICY PEANUT SAUCE

ENGLISH TEA SANDWICHES 13/PERSON
EGG SALAD AND WATERCRESS TEA SANDWICH
SMOKED SALMON AND CUCUMBER TEA SANDWICH
PROCUITTO AND ARTICHOKE TEA SANDWICH

POTATO CHIPS AND DIPS 8/PERSON
ASSORTED FLAVORS OF OUR HOUSEMADE CHIPS WITH CHIVE ONION DIP, PIMENTO CHEESE,
SMOKED SALMON RILLETE, AND GREEN GODDESS



BUFFET STYLE LUNCH/DINNER

CHOICE OF SALAD + ENTRÉE + 2 SIDES + DESSERT 27/PERSON

ADDITIONAL SALAD, SIDE, OR DESSERT 3/PERSON

ADDITIONAL ENTRÉE 5/PERSON

SALADS

LITTLE GEM CAESAR SALAD
WITH GRANA PADANO AND
FOCACCIA CROUTONS

DINOSAUR KALE SALAD
WITH RED CURRANT AND
PINE NUT VINAIGRETTE

MIXED GREEN SALAD WITH
SHAVED VEGETABLES AND
CHAMPAGNE VINAIGRETTE

COBB SALAD WITH NIMAN
BACON, BLUE CHEESE,
CHERRY TOMATO

GREEK SALAD WITH
QUINOA, GREEN OLIVES,
PICKLED RED ONIONS

ARUGULA SALAD WITH
PARMESAN, PINENUTS,
AND LEMON VINAIGRETTE

MIXED GREEN SALAD WITH
GOAT CHEESE, GRANOLA,
AND DRIED APPLES

ENTRÉES

PAN SEARED SALMON
WITH ITALIAN SALSA VERDE

SMOKED TASSO STYLE
TURKEY BREAST WITH
HERB GRAVY

WHOLE ROASTED BEEF
TENDERLOIN WITH
BORDELAISE +4

HERB CRUSTED PRIME RIB
SERVED WITH AU JUS +5

MOLASSES GLAZED
PITTED HAM WITH
PINEAPPLE CHUTNEY

GRILLED CHICKEN BREAST
WITH WILD MUSHROOMS
AND SMOKED TOMATO
CREAM SAUCE

ROTISSERIE CHICKEN WITH
LEMON AND HERBS

GRILLED PETITE FILET WITH
WILD MUSHROOM RAGOUT

CRISPY WHOLE ROASTED
PORCHETTA WITH BROCCOLI
RABE PESTO

POTATO GNOCCHI
WITH POMODORO ROSA
AND PARMESAN

RIGATONI WITH PORK
AND PORCINI RAGU

SIDES

ANCIENT GRAINS PILAF

RUSTIC MASHED POTATOES
WITH BACON AND CHEDDAR

WHOLE ROASTED
NEW POTATOES WITH
PARMESAN AND HERBS

ROASTED BABY CARROTS
WITH HONEY AND
ORANGE REDUCTION

GRILLED ZUCCHINI
WITH LEMON AND
HERB PESTO

SAUTÉED WILD MUSHROOMS
WITH THYME AND GARLIC

CHARRED ASPARAGUS
WITH CAPER VINAIGRETTE

ROASTED ROOT VEGETABLES
WITH FRESH HERBS

CAULIFLOWER FLORETS
WITH BROWN BUTTER
AND LEMON

ITALIAN MAC AND CHEESE
WITH PECORINO AND
PARMESAN

CHARRED BRUSSEL SPROUTS
WITH BACON AND SWEET
CHILI GLAZE

DESSERTS

ASSORTED
GINGERBREAD COOKIE

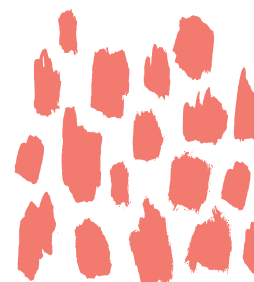
NY STYLE CHEESE CAKE
WITH SIDE OF
FRESH BERRIES AND
WHIPPED CREAM

DRIP COFFEE SPONGE CAKE
WITH HAZELNUT MOUSSE
AND CHOCOLATE SHAVINGS

RASPBERRY POUND CAKE
WITH MATCHA GLAZE

ASSORTMENT OF APPLE
PIES, PECAN PIES, AND
PUMPKIN PIES

ASSORTED MINI DESSERTS



LIVE-ACTION STATIONS

MINIMUM 25 PEOPLE

CHEFS ARE REQUIRED FOR EVERY LIVE-ACTION STATION

STREET TACO STATION ON THE COMAL 14/PERSON

BARBACOA AND HOUSEMADE CHORIZO WITH ASSORTMENT OF SALSA AND GARNISH

WHOLE ROASTED PORCHETTA CARVING STATION 16/PERSON

SERVED WITH CIABATTA AND ASSORTED SPREADS AND DIPS

JAPANESE GRILLED WAGYU BEEF SKEWERS 17/PERSON

COOKED ON BINCHOTAN GRILL WITH GRILLED VEGETABLES AND ASSORTED GLAZES

RISOTTO IN PARMESAN WHEEL 15/PERSON

CACIO PEPE RISOTTO WITH BROCCOLI RABE PESTO AND GRATED PARMESAN

AROUND THE WORLD CEVICHE STATION 19/PERSON

FRESH TUNA, SALMON, AND HAMACHI SERVED IN 3 DIFFERENT WAYS WITH ASSORTMENT OF SAUCES AND GARNISHES

SUSHI ROLL STATION 23/PERSON

CHEF WILL MAKE FRESH SUSHI ROLLS INFRONT OF YOUR GUESTS! AVOCADO ROLL, SPICY TUNA ROLL, SPICY SALMON ROLL, AND HAMACHI SCALLION ROLL. SERVED WITH WASABI AND ASSORTMENT OF SAUCES.

WHOLE ROASTED SUCKLING PIG STATION 18/PERSON

HAWAIIAN STYLE SERVED WITH PINEAPPLE FRIED RICE AND ASSORTED SAUCES

HERB CRUSTED PRIME RIB CARVING STATION 24/PERSON

SERVED WITH ASSORTED BREADS, CONDIMENTS, AND GARNISHES

HANDMADE PASTA STATION 15/PERSON

YOUR CHOICE OF:

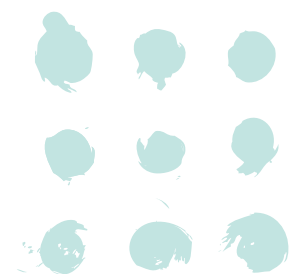
- + POTATO GNOCCHI WITH POMODORO ROSA
- + CAVATELLI WITH OXTAIL RAGU
- + ORECCHIETTE WITH PORK AND PORCINI RAGU

MAC AND CHEESE BAR 16/PERSON

SLOANE'S CLASSIC MAC, CHORIZO CHIPOTLE MAC, AND ITALIANO MAC
SERVED WITH MORE THAN A DOZEN DIFFERENT TOPPINGS TO MAKE IT YOUR OWN!

LIQUID NITROGEN SUNDAE BAR 18/PERSON

ASSORTED TOPPINGS WITH BOURBON PECAN ICE CREAM, DARK CHOCOLATE GELATO, AND STRAWBERRY BASIL SORBET



BAR PACKAGES

MINIMUM 25 PEOPLE

BEER AND WINE

TWO HOURS **20/PERSON** | EACH ADDITIONAL HOUR **10/PERSON**
INCLUDES ASSORTMENT OF BEERS, 3 CHOICES OF RED, WHITE AND SPARKLING,
AND NON ALCOHOLIC BEVERAGES.

STANDARD OPEN BAR

TWO HOURS **30/PERSON** | EACH ADDITIONAL HOUR **10/PERSON**
INCLUDES BEER, HOUSE RED, WHITE AND SPARKLING,
AND ENTRY LEVEL SPIRITS.

PREMIUM OPEN BAR

TWO HOURS **35/PERSON** | EACH ADDITIONAL HOUR **12/PERSON**
INCLUDES BEER, MID-RANGE RED, WHITE, SPARKLING, CALL SPIRITS,
AND SELECT COCKTAILS.

ANYTHING GOES OPEN BAR

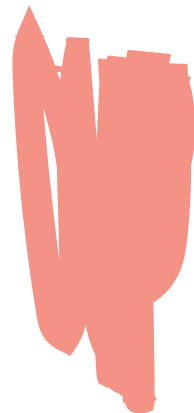
TWO HOURS **40/PERSON** | EACH ADDITIONAL HOUR **15/PERSON**
WELL ALMOST ANYTHING... INCLUDES ALL BEER, MOST WINE BTG,
ALL SPIRITS PRICED UNDER \$18 PER DRINK, AND MOST COCKTAILS.

SMOKED COCKTAIL BAR

TWO HOURS **35/PERSON** | EACH ADDITIONAL HOUR **13/PERSON**
PREMIUM OPEN BAR PACKAGE PLUS CUSTOM SMOKED COCKTAILS.

BUBBLY BAR

TWO HOURS **35/PERSON** | EACH ADDITIONAL HOUR **13/PERSON**
PREMIUM OPEN BAR PACKAGE PLUS CUSTOM CHAMPAGNE COCKTAILS
TAILORED TO YOUR EVENT THEME.



TERMS & CONDITIONS

HOW MANY SERVERS OR CHEFS DO I NEED FOR MY EVENT?

IF YOUR EVENT IS INSIDE OUR RESTAURANT, WE TYPICALLY DO NOT CHARGE FOR ADDITIONAL SERVERS OR CHEF UNLESS EXTRA STAFF IS REQUESTED. DEPENDING ON THE EVENT SPACE, MENU, SET UP, AND BEVERAGE PROGRAM, OUR EVENT MANAGER MAY SUGGEST A CERTAIN NUMBER OF STAFF TO INSURE YOUR EVENT GOES SMOOTHLY.

WHAT IS THE DIFFERENCE BETWEEN SERVICE CHARGE AND GRATUITY?

GRATUITY IS THE AMOUNT YOU DECIDE TO LEAVE THE TEAM WHO EXECUTES YOUR EVENT. YOU MAY INDICATE THAT AMOUNT ON THE ONLINE AGREEMENT OR AT THE END OF YOUR EVENT. AS ALWAYS, GRATUITY IS DETERMINED SOLELY BY YOU. ALL EVENTS INCLUDE A 22% SERVICE CHARGE. THE SERVICE CHARGE PAYS FOR ANY ASSOCIATED OPERATING COSTS.

HOW DO I CONFIRM MY EVENT RESERVATION?

AFTER YOUR DEDICATED SPECIAL EVENT MANAGER SENDS THE ONLINE EVENT AGREEMENT, PLEASE SIGN AND RETURN WITHIN THREE CALENDAR DAYS. WHEN DO I SUBMIT MY FOOD & BEVERAGE SELECTIONS? PLEASE SUBMIT FOOD AND BEVERAGE SELECTIONS TO YOUR SPECIAL EVENT MANAGER TWO WEEKS PRIOR TO YOUR EVENT. THIS WILL HELP ENSURE PRODUCT IS ORDERED AND DELIVERED ON TIME.

WHEN DO I PROVIDE MY FINAL GUEST COUNT?

PLEASE SHARE YOUR FINAL GUEST COUNT THREE CALENDAR DAYS BEFORE THE EVENT. IF YOUR GUESTS ARE NOT ABLE TO CONFIRM THEIR ATTENDANCE IN TIME, WE WILL WORK OFF THE ORIGINAL GUEST COUNT INCLUDED IN THE AGREEMENT. IF THE GUEST COUNT IS HIGHER THAN THE NUMBER INCLUDED IN THE AGREEMENT, WE WILL DO OUR BEST TO ACCOMMODATE THE INCREASE.

WHAT TYPE OF MENUS ARE USED FOR GROUP EVENTS?

YOU WILL SELECT A PRE-FIXED MENU CONSISTING OF AN ARRAY OF SIGNATURE ITEMS FROM THE RESTAURANT'S REGULAR MENU. ALL LOCATIONS HAVE A VARIETY OF OPTIONS TO CHOOSE FROM AND OUR MENUS CHANGE SEASONALLY TO ENSURE YOU AND YOUR GUESTS HAVE A TOP-NOTCH CULINARY EXPERIENCE. WHILE CHOOSING MENU ITEMS, PLEASE KEEP IN MIND SOME SUBSTITUTIONS MAY OCCUR BASED ON SEASONALITY AND AVAILABILITY.

WHAT ARE CANCELLATION FEES?

CANCELLATIONS MUST BE MADE 72 HOURS PRIOR TO RESERVATION TIME. CANCELLATIONS MADE WITHIN THE LAST 72 HOURS OF THE EVENT TIME WILL BE CHARGED 50% OF THE PER-PERSON TOTAL BILL, BASED ON THE RESERVED GUEST COUNT, INCLUDING 22% SERVICE FEE AND ALL TAXES. DIFFERENT CANCELLATION POLICES MAY APPLY FOR GROUP RESERVATIONS IN A MAIN DINING ROOM OR FULL RESTAURANT BUYOUTS. IF THIS APPLIES TO YOUR EVENT, PLEASE ASK YOUR SPECIAL EVENT MANAGER FOR MORE INFORMATION. CANCELLATION FEES ARE NOT TRANSFERABLE.

WHAT HAPPENS IF I'M LATE TO MY EVENT?

IF YOU ARE MORE THAN 30 MINUTES LATE WITHOUT A PHONE CALL, WE HAVE THE RIGHT TO RELEASE THE SPACE. THIS WILL BE CONSIDERED A CANCELLATION AND FEES WILL APPLY.

WHAT HAPPENS IF I CANCEL MY EVENT?

WE UNDERSTAND THAT LIFE DOESN'T ALWAYS GO TO PLAN AND THAT YOU MAY NEED TO CANCEL YOUR EVENT. TO AVOID CANCELLATION FEES, MAKE SURE CANCELLATION OCCURS 3 CALENDAR DAYS PRIOR TO THE EVENT DATE.

ARE DECORATIONS ALLOWED?

WE LOVE WHEN GUESTS MAKE OUR SPACE THEIR OWN BY ADDING SPECIAL TOUCHES. CENTERPIECES, CANDLES, BALLOONS ATTACHED TO WEIGHTS, AND TABLE RUNNERS ARE ALL GREAT WAYS TO CUSTOMIZE THE SPACE. IN ORDER TO ENSURE FUTURE GUESTS CAN HAVE THE SAME CUSTOM EXPERIENCE, WE DON'T ALLOW ANYTHING THAT WILL STICK AROUND ANY LONGER THAN YOUR EVENT. THESE INCLUDE, BUT ARE NOT LIMITED TO, FEATHERS, CONFETTI, ADHESIVES ON ANY SURFACES, LOOSE BALLOONS, AND, OF COURSE, GLITTER (YES IT IS FLASHY AND FUN, BUT IT LASTS FOREVER.)

CAN I USE A SLOANE'S CORNER LOGO ON COLLATERAL FOR MY EVENT?

IF YOU WOULD LIKE TO INCLUDE OUR LOGO ON EVENT COLLATERAL, PLEASE REQUEST A BRAND STANDARDS KIT AND HI-RESOLUTION LOGO FROM YOUR SPECIAL EVENT MANAGER AND PROVIDE A PROOF FOR APPROVAL BY YOUR EVENT MANAGER FOR APPROVAL BEFORE COLLATERAL IS PRODUCED. IF THE EVENT IS TICKETED, WE ASK THAT YOU PLEASE REFRAIN FROM USING THE LOGO UNLESS PREVIOUSLY APPROVED.

HOW DO I APPROVE MY CONTRACT?

PLEASE REVIEW THE CONTRACT AND E-SIGN AT THE BOTTOM, YOU MAY TYPE OR DRAW YOUR NAME. THE EVENT WILL BE CONFIRMED ONCE A DEPOSIT HAS BEEN MADE. AFTER SIGNING THE AGREEMENT, SIMPLY CLICK THE \"PAY NOW\" LINK LOCATED IN THE LEFT COLUMN OF THE PAGE TO SECURELY ADD YOUR CREDIT CARD INFORMATION AND SUBMIT PAYMENT.

WHAT HAPPENS TO THE CREDIT CARD INFORMATION ENTERED INTO TRIPLE SEAT?

THE CARD NUMBER ENTERED INTO TRIPLE SEAT'S GUEST PORTAL WILL BE USED TO CHARGE THE DEPOSIT AMOUNT. THIS IS A SECURE PAYMENT PORTAL AND WE DO NOT HAVE DIRECT ACCESS TO THE INFORMATION ENTERED ON THE WEBSITE.

HOW DOES FINAL PAYMENT WORK?

FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT AND ONE CHECK WILL BE PRESENTED; WE DO NOT OFFER SEPARATE CHECKS FOR GROUP EVENTS. THE TOTAL COST INCLUDES FOOD, BEVERAGE, SALES TAX, SERVICE CHARGE, AND GRATUITY. A CREDIT CARD MUST BE PHYSICALLY PRESENTED FOR FINAL PAYMENT.