

Offering a diverse range of options to meet all your catering needs.

BAKERSFIELD

Authentic Mexican street fare with house-braised meat and all the fixings you need for a taco bar.

THE EAGLE

Cage-free chicken that is brined, dredged, and fried, served with our house-made hot honey. Choose your favorite Southern scratch-made sides.

MAPLEWOOD

High quality West Coast-style cuisine featuring fresh, delicious ingredients.

KRUEGER'S TAVERN

Elevated pub cuisine featuring OTR's best burgers and craveable sides.

PEPP & DOLORES

Italian cuisine inspired by the warmth of a Sunday supper, with a hearty menu of appetizers, salads, sides and more.

CURRITO

Delivering a variety of flavorful real food featuring burritos, bowls and salads.

CITYBIRD

The Eagle recipe chicken tenders with house-made dipping sauces. Fries, salad, and slaw complete the meal.

Brooke Cunningham

Catering & Events Director

513-493-1874

brooke.cunningham@tdome.com



We have several service styles, which include disposable serving utensils, plates, plastic cutlery and napkins. Please see below:

1. **PICK-UP** – Come directly to the restaurant to pick up your order. No additional fees

2. **DELIVERY OR DELIVERY & SET-UP** – A catering team member delivers your order. Options include drop-off only or light set-up, which includes unboxing and buffet arrangement.

Thunderdome Restaurant Group offers convenient, reliable door-to-door delivery, these fees allow us to maintain the high standards of service, quality and reliability that we are known for.

- DELIVERY FEE:
 - \$25 for deliveries up to 20 miles
 - \$50 for deliveries between 21-30 miles
 - Please inquire for requests over 30 miles
- SERVICE CHARGE:
 - 18% (serves as a gratuity for our drivers, sales team, and support staff who work together to make your event a success)

Chafing wares available for purchase

Please do not hesitate to reach out to us if you have any further questions about our catering services.
We look forward to working with you!



We have several service styles, which include disposable serving utensils, plates, plastic cutlery and napkins. Please see below:

3. LIMITED SERVICE – Our service team sets up your buffet, manages buffet service during the event, provides light bussing, breaks down after dining and packages leftovers for easy transport.

- Includes up to 2 hours of buffet service
 - Disposable dinnerwares include: plates, cutlery, napkins & serving utensils
 - Chafing wares included to keep meal hot through service
- DELIVERY FEE:
 - \$25 for deliveries up to 20 miles
 - \$50 for deliveries between 21-30 miles
 - Please inquire for requests over 30 miles
 - SERVICE CHARGE:
 - 20% (serves as a gratuity for our drivers, sales team, and support staff who work together to make your event a success)
 - LABOR FEES:
 - 50-99 guests – \$200
 - 100-149 guests – \$250
 - 150-199 guests – \$300
 - 200+ guests – please inquire

Notes:

- Some venues may charge additional catering fees; included in proposal if applicable

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We look forward to working with you!



BAKERSFIELD

catering

TACO & BOWL BAR

17 | PER PERSON

protein options - choose 2

pollo rojo
al pastor
short rib
carnitas
hongos - VG

additional proteins available a la carte

toppings

| | |
|---------------------|-----------------|
| corn tortillas | cabbage mix |
| verde rice | crema |
| charro bean | queso fresco |
| romaine | limes |
| pickled red onion | house hot sauce |
| pickled white onion | salsa verde |
| radish | salsa roja |
| cilantro | |

NACHO BAR

13 | PER PERSON

protein options - choose 1

pollo rojo
al pastor
short rib
carnitas
hongos - VG

additional proteins available a la carte

toppings

| | |
|---------------------|-----------------|
| tortilla chips | queso dip |
| charro bean | limes |
| romaine | queso fresco |
| pickled red onion | house hot sauce |
| pickled white onion | salsa verde |
| cilantro | salsa roja |
| crema | |

taco, bowl & nacho bar minimum of 10 people

BAKERSFIELD



ENSALADAS

FEEDS 10 PEOPLE

DOLLY | 32


romaine, kale, crouton, radish, cotija cheese, tajin, chipotle caesar dressing

JOHNNY | 36

mixed greens, bacon, cotija cheese, heart of palm, avocado, red onion, toasted almond, cider vinaigrette

WILLIE | 46

romaine mix, roasted chicken, bacon, pinto bean, tomato, corn, scallion, fresno, queso fresco, cilantro buttermilk dressing



A LA CARTE

FEEDS 10 PEOPLE

SALSA TRIO | 20

salsa amarilla, salsa roja, salsa verde, fresh tortilla chips

QUESO | 30

fresh tortilla chips
add chorizo (optional)

GUACAMOLE | 40

fresh tortilla chips

ESQUITES | 24

smoky roasted corn salad, cotija, cilantro

TAQUITOS | 36

alejandro cheese, enchilada sauce, crema, cotija cheese, chive
chicken or carnitas

QUESO POBLANO EMPANADAS | 38

poblano, alejandro cheese, enchilada sauce, cilantro

CHICKEN EMPANADAS | 42

guajillo adobo braised chicken, alejandro cheese, cilantro buttermilk sauce, cilantro

APERITIVOS

10 | PER PERSON *minimum of 10*

fresh guacamole, smoky queso, salsa amarilla, salsa roja, salsa verde, fresh tortilla chips

DRINKS

JARRITOS - 4

mandarin / grapefruit

MEXICAN COKE - 4

WATER - 3



MARGARITA SOUR MIX | 30

all margarita mixes are made with fresh citrus -
 $\frac{1}{2}$ gallon (12-16 margs)

CLASSIC | PINEAPPLE | SEASONAL



TDOME.COM
513-493-1874

CITYBIRD

TENDERS

CATERING

CALL TO PLACE YOUR ORDER

513-493-1874

SUBMIT A CATERING REQUEST

CATERING1@TDOME.COM



GAME DAY

GAME DAY PACKAGE 1

60 TENDERS \$160

3 party-size sauces, 1 medium fry, 1 medium city slaw
SERVES 10

GAME DAY PACKAGE 2

120 TENDERS \$315

6 party-size sauces, 1 large fry, 1 large city slaw
SERVES 20



TENDERS

20 TENDER
PACK \$35
choice of 1
party-size sauce

40 TENDER
PACK \$70
choice of 2
party-size sauces

80 TENDER
PACK \$140
choice of 4
party-size sauces



SAUCES

EXTRA SAUCE \$5

CITY SAUCE
LEMON THYME RANCH

HONEY DIJON
HICKORY BBQ

BUFFALO BLEU
HOT HONEY - \$10



SIDES

FRIES
Topped with parsley and parmesan

CHIPS
Kettle Cooked Sea Salt or Smokehouse BBQ

CITY SLAW

CITY SALAD
Romaine, kale, cabbage,
carrots, quinoa, sunflower
seeds, golden raisins, almonds

DRESSINGS: CITYBIRD VINAIGRETTE, LEMON THYME RANCH

MEDIUM \$30
SERVES 10

\$2.29 per person

MEDIUM \$30
SERVES 15

MEDIUM \$45
CHOOSE 2 DRESSINGS
SERVES 15

LARGE \$55
SERVES 20

LARGE \$50
SERVES 25

LARGE \$70
CHOOSE 3 DRESSINGS
SERVES 25



DRINKS

SEASONAL LEMONADE
\$20 GALLON SERVES 10

SEASONAL SWEET TEA
\$20 GALLON SERVES 10

ICED TEA
\$10 GALLON SERVES 10

SMART WATER
\$2.99 EA

whenever possible, 48 hours notice is appreciated



CATERING

CITYBIRD IS READY TO PARTY.

Tenders come in perfectly sized party packs paired with a variety of our house made sauces.

Customize your order with sides and drinks and get the party started!



learn more
or to place
an order

CALL TO PLACE YOUR ORDER

513-493-1874

SUBMIT A CATERING REQUEST

CATERING1@TDOME.COM

1344 VINE ST - CINCINNATI, OH

513-864-5720

2887 DIXIE HWY - CRESTVIEW HILLS, KY

859-578-1980

11309 MONTGOMERY RD - CINCINNATI, OH

513-387-0520

7893 BEECHMONT AVE - CINCINNATI, OH

513-388-5330

5 FOUNTAIN SQUARE PLAZA - CINCINNATI, OH

513-455-4740

1301 OHIO PIKE, SUITE 1 - AMELIA, OH

513-943-2980

whenever possible, 48 hours notice is appreciated

currito CATERING



learn more
or to place
an order

GREENS & GRAINS BAR



INCLUDES:

chicken
kale
romaine
wild rice blend
quinoa
almonds
scallions
cabbage
chickpeas
carrots
pico de gallo
jack cheese
choice of 2 dressings

10 OR MORE
PEOPLE

\$12.99 per person

CLASSIC BOWL BAR



INCLUDES:

chicken
cilantro lime rice
black beans
jack cheese
romaine lettuce
sour cream
pico de gallo
corn salsa
roasted tomato
salsa
house hot sauce

10 OR MORE
PEOPLE

\$12.99 per person

individual bag of chips
\$1.99 ea

call for more details or to order: 513-493-1874

currito

CATERING

SALADS

(serves 6 to 8) **\$45**



SUPER FOOD

kale, arugula, tri-colored quinoa, feta cheese, carrots, edamame, golden raisins, chickpeas, slivered almonds, house vinaigrette



SPICY THAI

romaine, asian cabbage, carrots, rice noodles, slivered almonds, sesame seeds, scallions, edamame, spicy cashew vinaigrette



MONTERREY

romaine lettuce, pico de gallo, corn salsa, black beans, jack cheese, scallions, creamy lime dressing

ADD ONS

chicken **\$15**
serves up to 5 ppl

steak **\$25**
serves up to 5 ppl

tofu **\$15**
serves up to 5 ppl

guacamole **\$15**
serves 6-8

hummus **\$10**
serves 6-8

tortillas **\$10**
pack of 12

salsa **\$10**
serves up to 6 ppl

sauces and
dressing **\$10 ea.**
serves 8-10

bag of chips **\$1.99 ea.**
serves 1

cookie **\$2.99 ea.**

BEVERAGES

gallon unsweet black tea \$10
gallon lemonade \$10

gallon unsweet green tea \$10
bottled water \$3.49 ea.

call for more details or to order: 513-493-1874



CATERING

Complimentary Plates, Napkins, Forks,
& Serving Utensils Upon Request
Chafing Dishes with (2) Hour Sterno \$15 Each

PLEASE SUBMIT CATERING INQUIRIES TO:

513-493-1874 OR TDOME.COM

48 hour notice on all orders preferred
Available on a first come, first serve basis

TAVERN PACKS

SMALL | \$175

(serves 10)

20 KRUEGER SLIDERS

Choice of 2 sides:

pretzels & beer cheese
truffle chips

mac & cheese
chopped wedge salad

LARGE | \$345

(serves 20)

40 KRUEGER SLIDERS

Choice of 2 sides:

pretzels & beer cheese
truffle chips

mac & cheese
chopped wedge salad

KRUEGER'S TAVERN

CATERING

SNACKS

feeds 10

HOUSE TRUFFLE CHIPS

house-made chips, truffle aioli,
grated parmigiano reggiano | \$30

HOT BEER CHEESE & PRETZELS

Kronenbourg 1664, sharp cheddar, spices, pretzels | \$36

TAVERN CHILI

served with shredded cheddar, sour cream,
chive, oyster crackers | \$56

SLIDERS

packs of 10 - \$60

KRUEGER'S SLIDER

house-blend patty, shredded lettuce, onion, American cheese,
special sauce, pickle, dijonnaise, brioche bun

FRIED CHICKEN SLIDER

crispy chicken, shredded lettuce, pickle,
green goddess dressing, dijonnaise, brioche bun

GRILLED CHICKEN SLIDER

grilled chicken, gruyere cheese, shredded lettuce,
pickle, dijonnaise, brioche bun

VEGGIE SLIDER

house-made veggie patty, provolone, pesto mayo,
shredded lettuce, pickle, brioche bun

SIDES

feeds 10

SIMPLE KALE

tuscan kale, romaine, garlic breadcrumb,
parmigiano reggiano, lemon vinaigrette | \$30

CHOPPED WEDGE

iceberg lettuce, cherry tomatoes, bacon, red onion, bleu cheese,
garlic breadcrumb, chive, green goddess dressing | \$38

MAC & CHEESE

five cheese blend, garlic breadcrumb, chive | \$45



learn more
or to place
an order

LUNCH CATERING

Inquire Online at TDOME.COM
513.493.1874

SANDWICHES

\$14 per person - 10 sandwich minimum
Your choice of sandwich.

BOXED LUNCHES

\$18 per person - 8 lunch minimum
Each box features your choice of sandwich or salad, served with potato chips, a cup of fresh fruit, and a mini lemon cookie

ADD SKEWERS (2 PER ORDER)

Verlasso Salmon - \$7 Free Roaming Chicken - \$6
Grilled Steak - \$9 Organic Tofu - \$4

SPECIALTY SALAD - \$60

Your choice of a Harvest, Chopped, or Goddess Greens Salad, served family style for 6-8 people.

SIMPLE GREEN SALAD - \$40

Mixed greens with shaved heirloom carrots, radish coins, and house made Maplewood vinaigrette served family style for 6-8 people

ADD PULLED CHICKEN \$15

SIDES

MED serves 5-6
LG serves 10-12

FRESH FRUIT BOWL \$35 MED \$75 LG

TORTILLA CHIPS & GUAC \$40 LG

LAVASH CHIPS & HUMMUS \$32 LG

MINI COOKIES \$18 per doz LG lemon, cornflake

TORTILLA CHIPS & CHARRED TOMATILLO SALSA \$32

SANDWICHES

Chicken Club (*)

house pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli on sourdough

Avocado BLT (*)

avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks 11 grain toast

(*) Can be made vegetarian or vegan upon request

SALADS

Chopped Salad (GF)(*)

romaine, kale, red cabbage, corn, haricot vert, pecan, bacon, heirloom tomatoes, roasted beet, Maplewood vinaigrette - On the side: goat cheese, avocado

Harvest Salad (GF)(VG)(*)

mixed greens, roasted sweet potato, brussels sprout, dried cherry, apple, hearts of palm, spiced pepita, chile lime vinaigrette

Goddess Greens Salad (GF)(VG)(*)

green leaf, organic baby arugula, fresh herbs, cucumber, fennel, pecorino, goddess vinaigrette - On the side: avocado

Vegan Power Bowl (V)(*)

quinoa and brown rice blend, roasted corn and beets, haricot vert, heirloom tomato, avocado, organic wild baby arugula

(GF) = GlutenFree, (VG) = Vegetarian, (V) = Vegan, (*) Can be made vegetarian or vegan upon request

BEVERAGES

ADD A 13oz COLD BREW COFFEE
OR FRESHLY HANDCRAFTED JUICE

Cold Brew \$6

Grapefruit \$6

Orange \$6

Orange Beet \$6

Orange Mango \$6

Strawberry Lemonade \$6

FAMILY STYLE BEVERAGES
1 GALLON WITH CUPS, SERVES 12-14

House Squeezed Lemonade \$34

Blackberry Lemonade \$38

La Terza Seasonal Iced Tea \$24

La Terza Black Iced Tea \$24

La Terza Maplewood
Blend Coffee \$30



ASK ABOUT OUR ONSITE PRIVATE EVENTS
call 513-493-1874

48 hour notice is appreciated



CATERING

COCKTAIL PARTY MENU

Complimentary Plates, Napkins, Forks,
& Serving Utensils Upon Request
Chafing Dishes with (2) Hour Sterno \$15 Each

PLEASE SUBMIT
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OR
TDOME.COM

48 hour notice on all orders preferred
Available on a first come, first serve basis

~~VINO~~

~~PROSECCO~~

~~Avissi, Treviso, Veneto NV~~
• 48 •

~~MOSCATO~~

~~Poderi Roccanera, Asti, Piedmont '23~~
• 48 •

~~PINOT GRIGIO~~

~~Villa Varda, Veneto '23~~
• 48 •

~~CHARDONNAY~~

~~I Lauri, "Equi", Colline Pescaresi, Abruzzo '23~~
• 48 •

~~BARBERA BLEND~~

~~G.D. Vajra, "Langhe Rosso", Piedmont '23~~
• 56 •

~~CABERNET SAUVIGNON~~

~~Mocali, Maremma Toscana Rosso, Tuscany '22~~
• 60 •

COCKTAIL PARTY MENU

EACH ITEM SERVES 10-12

PANE

BREAD

THE DUNK

Allez Bakery epi baguette, olive oil, vinegar, herbs, seasoning
• 58 •

HOUSEMADE RICOTTA

grilled Allez Bakery sourdough, olive oil, sea salt
• 68 •

CICCHETTI

APPETIZER

SALUMI & CHEESE

speck alto adige, finocchiona, mortadella, provolone piccante, parmigiano-reggiano, ubriaco rosso, marinated olives, grilled sourdough
• 100 •

MARINATED CUCUMBERS

ricotta, basil, cucumber vinaigrette
• 60 •

ARTICHOKES ALLA GIUDIA

fried artichokes, lemon vinaigrette
• 62 •

ARANCINI

fried risotto, two cheese fonduta, sweet cherry peppers
• 66 •

INSALATA

SALAD

CHOPPED WEDGE

iceberg, roasted heirloom tomatoes, jowl bacon, gorgonzola dolce dressing, red onion, cracked pepper, chive
• 68 •

GEM

gem lettuce, walnut, ubriaco rosso cheese, crouton, citrus caesar dressing, parmigiano-reggiano
• 68 •

BIBB

bibb lettuce, watercress, arugula, shaved fennel, herbs, pink peppercorn vinaigrette
• 68 •

CONTORNI

SIDES

MEATBALLS

veal & pork meatballs, nonna's red sauce
• 72 •

EGGPLANT INVOLTINI

seasoned ricotta, house tomato sauce, parmigiano-reggiano, garlic breadcrumb
• 52 •

CHICKEN SCARPAREILLO

braised chicken thighs, fennel sausage, sweet cherry peppers, lemon
• 90 •

VEAL CUTLETS

lemon, parsley, capers
• 90 •

BRAISED PORK

nonna's red sauce, parmigiano-reggiano
• 54 •

GREENS AND BEANS

wilted escarole, cannellini beans, house tomato sauce, parmigiano-reggiano, served with grilled sourdough
• 45 •

THE EAGLE



POST OTR

NO. 1342

FOOD & BEER HALL
SOUTHERN COMFORT FOOD

**CARRY OUT
& CATERING**

**Complimentary Plates, Napkins, Forks,
& Serving Utensils Upon Request
Chafing Dishes with (2) Hour Sterno \$15 Each**

PLEASE SUBMIT
CATERING INQUIRIES TO:
513-493-1874

or

TDOME.COM

**48 hour notice on all orders preferred
Available on a first come, first serve basis**

PACKAGES

package 1

feeds up to 8 - \$150
2 whole chickens + 3 small sides

package 2

feeds up to 12 - \$235
3 whole chickens + 3 medium sides

package 3

feeds up to 24 - \$465
6 whole chickens + 3 large sides



SNACKS

all feed up to 10
HUSH PUPPIES \$20
corn, jalapeno, cheddar, comeback sauce

SPICY CHICKEN DIP \$35
pulled chicken, spicy cheese sauce,
smoked gouda & bleu cheese

BBQ PORK BURNT ENDS \$30
crispy pork, smoky bbq sauce, white bread,
house pickles, lemon thyme ranch

A LA CARTE

WHOLE CHICKEN, HOT HONEY \$32 EACH
whole chicken includes 2 breasts,
2 thighs, 2 wings, 2 drumsticks

CAROLINA BRAISED PORK
feeds up to 10 - \$100
includes brioche buns, pickles, braised
pork, carolina gold bbq sauce, coleslaw

SHRIMP & GRITS
feeds up to 10 - \$100
blackened shrimp, white cheddar grits,
pickled peppers, new orleans gravy



BEVERAGES

Homemade Lemonade GAL \$25
Sweet Tea GAL \$25
Unsweet Tea GAL \$20
Water Bottles \$3ea

SIDES

SM MED LG
PPL8 PPL12 PPL24

MAC & CHEESE five cheeses and
garlic breadcrumbs
\$33 \$55 \$105

MASHED POTATOES
with herbed chicken gravy
\$33 \$55 \$105

SPOONBREAD southern style
cornbread with maple butter
\$40 \$80

COLESLAW creamy & a little tart
\$28 \$33 \$60

WHITE CHEDDAR GRITS with
house made pickled peppers
\$30 \$45 \$80

SWEET POTATOES with toasted
mini marshmallows
\$30 \$45 \$80

GREEN BEANS
bacon & chicken broth
\$30 \$45 \$80

SOUTHERN CHOPPED SALAD
roasted chicken, bacon, corn, green beans,
tomatoes, toasted pecans, black eyed
peas, bleu cheese, mixed greens, lemon
thyme ranch
\$28 \$41 \$80

SIMPLE GREEN SALAD
mixed greens, tomato, cucumber, radish,
champagne vinaigrette
\$25 \$38 \$66

KALE SALAD
tuscan kale, bourbon soaked golden raisins,
cornbread croutons, sharp cheddar, cider
vinaigrette
\$25 \$38 \$66

**HOMEMADE BUTTERMILK
BISCUITS**
with blackberry jam and honey butter
\$19 \$30 \$62