

THANK YOU SO MUCH FOR YOUR INTEREST IN THUNDERDOME CATERING

We are pleased to be at your service!

Thunderdome consists of a wide variety of options that can suit any of your catering needs. Below are our available catering concepts:

BAKERSFIELD

Authentic Mexican street fare. 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-style sides.

MAPLEWOOD

~~West Coast style cuisine emphasizing healthier food using local and seasonal items.~~

KRUEGER'S TAVERN

~~Upscale pub cuisine featuring OTR's best burgers and unique sides.~~

CURRITO

~~Internationally inspired 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



currito



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. This option involves no additional fees.

2. DELIVERY OR DELIVERY & SET-UP – A catering team member delivers to your event location. We are happy to drop-off your meal or stay to help with light set-up, which includes unboxing and set-up for your order in a buffet. This service includes a standard 18% service charge that goes directly back to our catering team/drivers.

* Please note that this is not an option at many private event spaces.

* Chafing ware can be purchased additionally.

3. LIMITED SERVICE – One (or more) catering team member will deliver to your event location. We work with venue coordinators to set up your buffet-style service prior to the event start time. During dining service, we manage the buffet and refill as needed. This service may include light bussing of tables as well. Once guests have finished dining, we break down the buffet and clean as necessary.

a. 20% service charge included, as well as the following the following labor charge::

- i. 50-99 guests - \$200
- ii. 100-149 guests - \$250
- iii. 150-199 guests - \$300
- iv. 200+ guests - please inquire

b. Private venues may charge an additional fee for catering. If so, this fee will be included in your proposal.

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!



BAKERSFIELD

catering

TACO & BOWL BAR

17 | PER PERSON

protein options - choose 2

pollo verde
al pastor
short rib
carnitas
rajas - 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 verde
al pastor
short rib
carnitas
rajas - 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

WILLIE | 46


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

JOHNNY | 36

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

DOLLY | 32

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



A LA CARTE

FEEDS 10 PEOPLE

CHIPS & SALSA | 20

salsa verde, salsa roja, fresh tortilla chips

QUESO | 30

fresh tortilla chips
add chorizo | 6

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

MEXICO CITY EMPANADAS | 38

alejandro cheese, poblano, enchilada sauce, tomatillo crema

PAPAS RANCHERAS | 24

chile dusted crispy potato, ranchero crema, cotija cheese, cilantro

APERITIVOS

10 | PER PERSON *minimum of 10*

fresh guacamole, smoky queso, 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 -
½ gallon (12-16 margs)

CLASSIC | PINEAPPLE | SEASONAL



TDOME.COM
513-493-1874

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

**HORSERADISH 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

SUCCOTASH corn, edamame, green
beans, bacon, bell pepper
\$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

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

