

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!

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# 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

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## 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

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## APERITIVOS

10 | PER PERSON *minimum of 10*

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

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## DRINKS

### JARRITOS - 4

mandarin / grapefruit

MEXICAN COKE - 4

WATER - 3

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## 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**

THE EAGLE



POST OTR

NO. 1342

FOOD & BEER HALL  
SOUTHERN COMFORT FOOD

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**CARRY OUT  
& CATERING**

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**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