



POST OTR

NO. 1342

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

1. 6-9 PEOPLE

2 whole chickens, hot honey
and 3 small sides **\$140**

2. 10-14 PEOPLE

3 whole chickens, hot honey,
and 3 medium sides **\$215**

3. 20-28 PEOPLE

6 whole chickens, hot honey,
and 3 large sides **\$425**

LARGER PARTIES AVAILABLE.
MAY NEED ADDITIONAL NOTICE.
PLEASE CALL FOR DETAILS.

A LA CARTE

WHOLE CHICKEN AND HOT HONEY \$30 EACH

whole chicken includes 2 breasts,
2 thighs, 2 wings, 2 drumsticks

CAROLINA BRAISED PORK
includes braised pork, carolina gold
bbq sauce, coleslaw, pickle,
brioche bun

PPL10 **\$90**

SHRIMP & GRITS
blackened shrimp, white
cheddar grits, pickled peppers,
new orleans gravy

PPL10 **\$45**

ADDITIONS

SM MED LG
PPL6 PPL10 PPL20

HOMEMADE BUTTERMILK BISCUITS

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

SIDES

SM MED LG
PPL6 PPL10 PPL20

MAC & CHEESE

five cheeses & garlic
breadcrumbs **\$30 \$50 \$95**

HORSERADISH

MASHED POTATOES
with herbed chicken gravy
\$30 \$50 \$95

SPOONBREAD

southern style cornbread with
maple butter **-- \$40 \$80**

COLE SLAW

creamy & a little tart
\$25 \$30 \$55

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

BEVERAGES

Homemade
Lemonade Gallon **\$20**
Sweet Tea Gallon **\$20**
Unsweet Tea Gallon **\$10**

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