



---

## **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**