



CATERING

& SIGNATURE CULINARY EXPERIENCES

Traditional favorites. Interactive moments. One unforgettable event.

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PLAN YOUR EXPERIENCE

Start with a menu. Make it unmistakably yours.



Catering made flexible

Choose one of our selected menu packages, build from guest favorites, or pair your catering menu with an OMG Culinary Experience. We tailor the food, service style and presentation to your event.

A flexible fit for every guest count

For groups of up to 50 guests, you are welcome to use our full food truck menu when you would like to offer more variety. For larger gatherings, we recommend a focused, pre-selected menu to support smooth service, consistent quality and a great guest experience.

CLICK A SECTION TO EXPLORE

SELECTED MENUS

Backyard BBQ, Favorites and Kabob packages



BUILD YOUR OWN

Choose favorites and personalize the menu



SANDWICHES & WRAPS

Handheld favorites with bold flavor



KABOBS

Skewered selections with signature sides



SMASHBURGERS

Our full specialty burger lineup



DINNERS

Latin, Italian and specialty entrees



CULINARY EXPERIENCES

Interactive enhancements customized for your event





SELECTED MENUS

Simple selections for easy planning



BACKYARD BBQ | \$15 PER PERSON

BBQ Pulled Pork

Carolina Gold BBQ on a Kaiser roll

All-American Smashburger

American cheese, lettuce, tomato, onion, pickles, ketchup and mustard

Crispy Chicken Melt

Thai chili sauce and melted Swiss

FAVORITES | \$18 PER PERSON

Smoked Brisket Grilled Cheese

Cheddar, Gouda and shredded brisket on Texas toast; served with fries

Cowboy Smashburger

Bacon, cheddar, onion rings, lettuce and Memphis BBQ; served with fries

Blackened Mahi Reuben

Swiss, sauerkraut and Russian dressing on rye; served with fries

KABOB MENU | \$20 PER PERSON

Chimichurri Skirt Steak & Sweet Plantains

Fresh chimichurri, green rice and a dinner roll

Jerk Chicken & Sweet Plantain Kabobs

Cilantro aioli, herbed rice and a Hawaiian roll

Mahi & Zucchini

Seared mahi, vinaigrette drizzle, rice and a dinner roll

BUILD YOUR OWN

Your event. Your favorites. Your menu.

Select any three or four options from our menus to create a tailor-made menu for your event. Looking for something different? Our chef-driven kitchen can create specific dishes beyond the listed selections, and we are happy to develop themed menus. This flexible approach puts you in control while our team brings the menu to life.



BUILD YOUR OWN SELECTIONS

Sandwiches, wraps and gourmet kabobs



SANDWICHES & WRAPS

GOURMET SANDWICHES

Smoked Brisket Grilled Cheese

Gouda and cheddar on Texas toast

Hawaiian Smashburger

Swiss, caramelized pineapple, sweet chili sauce and lettuce

Blackened Mahi Reuben

Swiss, sauerkraut and Russian dressing on rye

Mojo Pork Cuban

Roasted pork, ham, Swiss and creamy mojo

BBQ Pulled Pork

Carolina Gold BBQ on a Kaiser roll

Philly Cheesesteak

Sauteed onions, cheese sauce and mayo; bacon available

MORE FAVORITES

Buffalo Chicken Wrap

Shredded cheese, lettuce, tomato and ranch

Crispy Chicken Melt

Thai chili sauce and melted Swiss

Puerto Rican Tripletta

Ham, pork, ground steak, Swiss, crispy potato sticks and mayo-ketchup

Lobster Roll

Brioche roll with champagne-vanilla butter

Hot Honey Melt

Swiss, caramelized onions and hot honey

Choripan Sausage Sandwich

Chorizo, Swiss and chimichurri

Alligator Po'boy

Buttermilk, seasoned flour, lettuce and Cajun remoulade

Korean Chicken Wrap

Lettuce, kimchi slaw and spicy pickles

Jerk Mahi Wrap

Lettuce, pineapple salsa and cilantro aioli

Greek Salmon Wrap

Mediterranean pasta salad, feta and tzatziki

GOURMET KABOBS

SIGNATURE SKEWERS

Hawaiian Ribeye & Pineapple

Green rice and sweet chili sauce

Jerk Chicken & Sweet Plantains

Rice and cilantro aioli

Chimichurri Skirt Steak & Sweet Plantains

Green rice and house-made chimichurri

Shrimp & Andouille

Green rice and Cajun remoulade

Mahi Mahi & Zucchini

Green rice and Italian dressing

Scallop & Bacon

Green rice and maple-bourbon glaze

Traditional BBQ Chicken

Onions, peppers, Memphis BBQ and rice

Fried Pork & Onions

Green rice and creamy mojo

Grilled Swordfish & Blistered Tomatoes

Green rice and Italian dressing

Fried Alligator & Pickles

Green rice and swamp sauce

Southern Fried Chicken & Green Tomato

Green rice and tasso gravy

Menu pricing is determined by the selections, service format and event requirements.



BUILD YOUR OWN SELECTIONS

Smashburgers and dinners



SMASHBURGERS

Served with fries | Truffle fries, onion rings and sweet potato fries available

The Cowboy

Cheddar, bacon, onion rings, lettuce and Memphis BBQ

Black & Bleu

Blackened seasoning, bacon, crumbled blue cheese and truffle aioli

Jammy Bacon Jam

Cheddar, house-made bacon jam, lettuce and mayo

Shroom Burger

Swiss, sauteed mushrooms and truffle aioli

OMG Impossible

Lettuce, tomato, onion and OMG sauce

Big Tex

Pepper Jack, jalapeno poppers, bacon, lettuce and chipotle aioli

All-American

American cheese, lettuce, tomato, onion, pickles, ketchup and mustard

The Bison

Goat cheese, balsamic onions, arugula and red pepper aioli

Hawaiian Delight

Swiss, caramelized pineapple, ham, lettuce and sweet chili sauce

Bacon Cheddar Smashburger

Lettuce, tomato, onion and OMG sauce

Hot, Hot, Hot Smashburger

Pepper Jack, grilled poblano, candied habanero, lettuce and Tabasco aioli

Cali Smash

Goat cheese, balsamic onions, arugula and red pepper aioli

DINNERS

LATIN FAVORITES

Ropa Vieja

Slow-roasted shredded beef in a rich tomato broth, served with rice

Ground Beef Piñon

Layered sweet plantains with seasoned ground beef

Seafood Mofongo

Shrimp, scallops and fish over traditional mashed plantain

ITALIAN DELIGHTS

Grandma's Meatball Pasta

Tender house-style meatballs with pasta and rich tomato sauce

Classic Baked Lasagna

Layered pasta, seasoned meat sauce, ricotta and melted cheese

Mushroom Risotto

Creamy Arborio rice with savory mushrooms, Parmesan and herbs

Fettuccine Alfredo

Fettuccine tossed in a smooth Parmesan cream sauce

SPECIALTY DINNERS

Greek Salmon

Mediterranean pasta salad, feta, artichoke hearts and tzatziki

Cedar-Roasted Salmon

Mashed potatoes, fall vegetables and Northwest berry sauce

Churrasco & Mushroom Risotto

Skirt steak, chimichurri, wild mushroom risotto and basil oil

Classic Filet Mignon

6 oz tenderloin, mashed potatoes, charred asparagus and red wine demi-glace

Seared Yellowfin Tuna

Blackened sear, soy, wasabi, wakame seaweed and sushi rice

SPECIALTY DINNERS

French Chicken Quarters

Roasted chicken au jus, mashed potatoes, baby carrots and haricots verts

Sliced Smoked Brisket

Memphis BBQ, slaw, bacon mac and corn on the cob

Grilled Lobster Tails

Parmesan risotto, asparagus, citrus salad and champagne-vanilla butter

Grilled Swordfish & Blistered Tomatoes

Green rice and Italian dressing

Menu pricing is determined by the selections, service format and event requirements.



OMG CULINARY EXPERIENCES

Traditional catering meets an interactive moment.



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Traditional catering meets an interactive moment.

Begin with your primary catering menu, then enhance the occasion with one or more signature experiences. Each can stand alone as a memorable feature or complement your main meal - giving guests something delicious to discover, share and talk about.

HOW CUSTOM PRICING WORKS

Every experience is designed around your menu selections, service format, staffing and event duration. Contact us for availability and a personalized proposal.

OMG Bites

Small bites, big flavor

OMG Sweets

A deliciously sweet finish

OMG Paella

A vibrant taste of Spain

OMG Pasta

Italian flavor on a grand scale

OMG Hibachi

Big flavor, up close

OMG Gelato

A scoop of Italian indulgence

OMG Picnic

Food truck flavor, laid-back style



OMG BITES

Small Bites, Big Flavor

A curated assortment of handcrafted appetizers and hors d'oeuvres created for sampling, sharing and effortless mingling.

FEATURED BITES

- Hawaiian meatballs with pineapple and sweet-and-sour sauce
- Mini crab cake bites with red pepper aioli
- Bacon-wrapped scallops
- Bacon-wrapped shrimp
- Spinach-artichoke dip with pita chips
- Classic shrimp cocktail
- Wing platter with your choice of sauces
- Korean sticky ribs
- Build-your-own sliders
- Tomato-basil bruschetta
- Build-your-own salad bowl
- Mozzarella caprese skewers

Selections and quantities are tailored to your service style and event flow.

Additional chef-driven and themed bites are available by request.



OMG SWEETS

A Deliciously Sweet Finish

An irresistible assortment of desserts and bite-sized treats, from comforting favorites to decadent specialty creations.

ASSORTED DESSERT CUPS

Choose from eight signature flavors:

- Red Velvet Cake
- Carrot Cake
- Chocolate Brownie Mousse
- Seasonal OMG Dessert
- Dubai Chocolate Mousse
- Tres Leches
- Oreo Mousse
- Strawberry Cheesecake

MORE SWEET FAVORITES

- Mini churros with chocolate fondue
- Fried Oreos
- Chocolate-dipped key lime pie
- Chocolate-dipped cheesecake
- Brioche bread pudding
- Classic creme brulee

Dessert selections and quantities are tailored to your event style.
Custom dessert flavors and themed presentations are available by request.



OMG PAELLA

A Vibrant Taste of Spain

Our large-format paella creates an impressive culinary centerpiece while giving you the flexibility to select the recipe and serving style that best complements your event.

CHOOSE YOUR PAELLA

Chicken & Pork Paella

A hearty non-seafood preparation featuring seasoned chicken and pork with flavorful rice and traditional accompaniments.

Classic Seafood Paella

Chicken, pork, fish, shrimp, clams and mussels prepared together in our signature large-format pan.

Ultimate Seafood Paella

Our upgraded preparation includes everything in the Classic Seafood Paella, elevated with lobster, scallops, squid and octopus.

CHOOSE YOUR SERVING STYLE

Paella Tasting

Served in appetizer or snack portions as a flavorful addition alongside the main food truck menu.

Paella Meal

Served in full entree portions as the primary meal experience, with portions and service adjusted accordingly.

The selected recipe and serving style determine portions, ingredients, preparation requirements and final pricing.

Seafood preparations contain fish and shellfish.



OMG PASTA

Italian Flavor, Prepared Live

Choose one large-format pasta dish for your event. Our team prepares and serves it in front of guests, creating a warm, interactive station with portions tailored to your preferred service style.

SUGGESTED PASTA SELECTIONS

- Penne Marinara
- Spaghetti & Meatballs
- Linguine Bolognese
- Fettuccine Alfredo
- Pasta alla Vodka

Recipes may be adjusted upon request to complement your menu, theme or dietary needs.

AT THE STATION

Parmesan cheese is available for guests to add. Garlic bread may be included as an optional accompaniment.

CHOOSE YOUR SERVING STYLE

Pasta Tasting

Served in appetizer or snack portions as a flavorful addition alongside the main food truck menu.

Pasta Meal

Served in full entree portions as the primary meal experience, with portions and service adjusted accordingly.

The selected recipe, serving style and optional accompaniments determine portions and final pricing.



OMG HIBACHI

Big Flavor, Prepared Up Close

Create a lively hibachi-style station with proteins selected by the client or host. Our attendant prepares and serves the experience in front of guests, bringing fresh flavor and an interactive element to the event.

SELECT YOUR PROTEINS

- Teriyaki Chicken
- Steak
- Shrimp
- Scallops
- Lobster

INCLUDED WITH THE STATION

Selected proteins are served with traditional fried rice and sauteed vegetables. A selection of dipping sauces is available for guests to customize and enhance their dishes.

CHOOSE YOUR SERVING STYLE

Hibachi Tasting

Served in appetizer or snack portions as an interactive addition alongside the main food truck menu.

Hibachi Meal

Served in full entree portions as the primary meal experience, with portions and service adjusted accordingly.

Protein selections and serving style determine portions, preparation requirements and final pricing.



OMG GELATO

COMING SOON

A Scoop of Italian Indulgence

An assortment of rich gelato flavors with optional cups, cones, sauces and toppings for a playful dessert experience. Final flavor selections and service details will be announced as this experience becomes available.

CURRENTLY IN DEVELOPMENT

This experience is not yet available to book while we complete the equipment and service setup.

A SWEET FINISH

A future dessert station guests can personalize with their favorite flavors and finishes.



OMG PICNIC

Food Truck Flavor, Laid-Back Style

OMG Picnic transforms our food truck service into a relaxed outdoor gathering. Guests enjoy freshly prepared favorites from the truck, then settle into comfortable picnic-style seating designed for easy conversation, connection and a memorable shared experience.

INCLUDED WITH THE EXPERIENCE

- Food truck service with a selected menu
- Picnic blankets, cushions and low tables
- Coordinated picnic setup and complete breakdown
- A layout tailored to the venue and event style

EVENT DETAILS

- Designed for groups of 30-50 guests
- Ideal for lawns, parks, private venues and outdoor gatherings
- Optional outdoor movie service coordinated with an outside company
- Additional themes and enhancements available by request

WEATHER & MOVIE COORDINATION

This outdoor experience is weather dependent. Rescheduling is the alternative when suitable covered space is not available at the selected venue. Outdoor movie service is arranged through an independent provider and quoted separately.

Pricing is based on menu selections, rentals and selected enhancements.



LET'S CREATE SOMETHING DELICIOUS

Tell us about your guest count, venue, date and vision.

REQUEST A PERSONALIZED PROPOSAL

info@omgthatsgood.net

www.omgthatsgood.net

Facebook: [OMG@omgthatsgood.net](https://www.facebook.com/OMG@omgthatsgood.net)

Instagram: [@OMG_Thats_Good](https://www.instagram.com/OMG_Thats_Good)

WHERE ORDINARY MEETS GOURMET