

One World at

Woolery MILL

ONE WORLD CATERING MENU

updated September 2023



ONE WORLD AT WOOLERY MILL

2250 West Sunstone Drive
Bloomington, Indiana 47403

INTRODUCTION

Thank you for choosing One World Catering for your event! Along with our belief in delicious food and professional service, we continue the One World Enterprises tradition of valuing community partnerships and sustainable business practices. We strive to source our ingredients locally, and to support Bloomington not-for-profits whenever possible. We preserve our surroundings by composting food scraps, recycling, and use environmentally-friendly disposable products. We work to not only serve you and your guests, but to also serve the greater good.

To inquire about your event date, place your order, or connect with a sales coordinator for guidance in planning your event, please contact the One World Catering office:

catering@bloomington.com

812-334-3663

Monday - Friday, 9am - 5pm

www.oneworldcaters.com

STYLES OF SERVICE

One World Catering offers 4 styles of service depending on the needs of your event.

Client Pick Up - Orders may be picked up from the Woolery Mill between the hours of 8am - 5pm.

Drop Off – OWC will deliver and set up all food and disposable equipment will be provided. Staff will not need to return to event to collect any equipment or remaining items. The client will be responsible for all post-event clean up.

Drop Off/Pick Up – OWC will deliver and set up all food and equipment. Staff will not be onsite throughout the event but will return for post-event clean up.

Staffed Event – OWC will deliver and set up all food and equipment. Staff will remain onsite throughout the event to maintain food stations, bus tables, and handle all post event clean up.

INCLUSIONS & ADDITIONS

	Greenware	Service Linens	Rentals	Additional Linens
Client Pick Up	upon request	N/A	N/A	N/A
Drop Off	✓	N/A	N/A	N/A
Drop Off/Pick Up	✓	✓	N/A	+\$
Staffed Event	✓	✓	+\$	+\$

Greenware - compostable plates, napkins, utensils, cups

Service Linens - for any food, beverage and bar tables

Rentals - china, flatware, glassware

Additional Linens - dining tables, cloth napkins, cocktail tables, miscellaneous tables

ORDERING & BOOKING

Events are booked on a first come, first served basis, so clients are encouraged to inquire as soon as possible. One World Catering accepts a set number of events per day and may fill up quickly. If you have an applicable deposit and contract, those are due within 2 weeks of receipt from your sales coordinator to formally reserve your event.

DEADLINES

All final information must be submitted no later than 14 business days in advance including, but not limited to, guest count, item quantities, floor plans, seating chart, etc. Changes made and events booked fewer than 7 business days in advance of the event are at the discretion of One World Catering and may incur additional fees.

GRATUITY

A 7% gratuity will be applied to all orders (with the exception of pick up orders) to support fair wages for our staff. Gratuity will be split between both the front of house and back of house teams. Additional gratuity may be added at the discretion of the client.

MINIMUM ORDERS

All staffed events require a \$650 minimum food & beverage order. Drop off orders require a \$500 minimum food & beverage order. Food orders that do not meet the minimum sale may be picked up from the Woolery Mill. Events with bartending services must meet a \$200 minimum bar sale in addition to the food minimum. Bar only events must meet a \$500 minimum sale. The minimum bar sales are exclusive of the set up and bartender labor fees. Any shortfall of these minimums will be billed to the client.

Events hosted at the Woolery Mill have the following food & beverage minimum requirements:

Full Space - \$3,000

Space A - \$1,500

Spaces A + B - \$2,000

Space C - \$1,000

Spaces B + C - \$1,500

SERVICE CHARGE

The service charge covers the cost of staff labor for your event and is a percentage of your bill. If the percentage of your bill does not cover labor for the event, a flat service charge will be applied. Service charges range from 15% - 35% depending on the service needed for your event.

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CONTINENTAL BREAKFAST

Light + Fresh | Per Serving

FRESH CUT FRUIT PLATTERS

SMALL SERVES 15	\$46.00
MEDIUM SERVES 30	\$95.00
LARGE SERVES 60	\$185.00

HARD BOILED EGGS \$18.00
PER DOZEN

HONEY GRANOLA BARS \$25.00
PER DOZEN

HOUSE GRANOLA \$15.00
PER POUND

ORGANIC FRUIT \$3.00

OW VEGAN BREAKFAST BARS \$30.00
PER DOZEN

YOGURT \$8.00
WITH HOUSE GRANOLA + FRESH BERRIES

Bagels | Per Serving

BAGELS
WITH PRESERVES, BUTTER + 2 CREAM CHEESES \$4.50
WITH PRESERVES, BUTTER, GRAVLAX + 2 CREAM CHEESES \$7.50

Coffee Cakes | Per Coffee Cake

BLUEBERRY SWIRL \$32.00
16 SLICES

CHOCOLATE APRICOT \$38.00
16 SLICES

CINNAMON SWIRL \$30.00
16 SLICES

OLD FASHIONED CRUMB \$38.00
24 SQUARES

Sweet Pastries | Per Dozen

BOURBON STICKY BUNS \$32.00

CHOCOLATE CROISSANTS \$60.00

GIANT CINNAMON ROLLS \$38.00

OLD FASHIONED BUTTERMILK BISCUITS \$15.00
WITH BUTTER + PRESERVES

Croissants | Per Dozen \$65.00

CLASSIC BUTTER \$60.00

BACON + EGG

HAM + CHEESE

SPINACH + CHEESE

Galettes | Per Galette \$8.00

EGG, CHORIZO + COJITA

EGG, HAM + GRUYERE

EGG, MUSHROOM + CHEVRE

EGG, ROASTED VEGETABLES + CHEDDAR

Scones | Per Dozen

BAKER'S CHOICE \$20.00

ASSORTED MINI SCONES \$14.00

ASSORTED GLUTEN FREE MINI SCONES \$16.00

APRICOT GINGER \$20.00

BLUEBERRY SAGE \$18.00

CINNAMON \$16.00

COUNTRY CHERRY HONEY \$20.00

RASPBERRY WHITE CHOCOLATE \$20.00

RICH CHOCOLATE CHIP \$20.00

ROSE VANILLA \$20.00

TRADITIONAL CURRANT \$18.00

Muffins | Per Dozen \$22.00

Mini Muffins | Per Dozen \$12.00

BAKER'S CHOICE

BANANA WALNUT

BLUEBERRY

CRANBERRY ORANGE

DOUBLE CHOCOLATE CHIP

GINGERBREAD

LEMON POPPYSEED

PUMPKIN SPICE

BAKER'S CHOICE GLUTEN FREE MUFFINS \$28.00

BAKER'S CHOICE GLUTEN FREE MINI MUFFINS \$15.00

HOT BREAKFAST

Per Serving

BAKED EGGS SERVES 12 WITH SPINACH + FETA	\$54.00
BREAKFAST SAUSAGE 3 PIECES	\$5.00
BUTTERED GRITS	\$3.50
FRESH MADE WAFFLES WITH MAPLE SYRUP, HOT FRUIT TOPPING + WHIPPED CREAM	\$6.00
HERB ROASTED BABY POTATOES	\$3.50
HOUSE CURED BACON 3 PIECES	\$5.00
OLD FASHIONED BUTTERMILK BISCUITS WITH SAUSAGE OR MUSHROOM GRAVY	\$5.00
SCRAMBLED EGGS	\$5.00
SHAKSHUKA SERVES 12 WITH TOMATOES, PEPPERS, FETA + FRESH HERBS	\$50.00

Quiche | Per 12 Slice Quiche

ASPARAGUS + SWISS	\$48.00
GRUYERE + HOUSE CURED BACON	

Breakfast Casseroles | Per 12 Serving Casserole

BREAKFAST SAUSAGE + CHEESE	\$56.00
POTATO, EGG + CHEESE	\$56.00
SPINACH, SUNDRIED TOMATO, + CHEESE	\$54.00

Breakfast Quesadillas | Per Quesadilla

Served with Sour Cream + Fresh Salsas

CHORIZO, EGG + CHEESE	\$8.00
ROASTED VEGETABLES, EGG + CHEESE	
ROASTED VEGETABLES + POTATO	

GRAZING TABLES

Not available for drop-off orders.

4 Feet Serves 50	\$540.00
4 Feet Serves 65	\$690.00
6 Feet Serves 100	\$1000.00

All grazing tables are comprised of the following items:

CHARCUTERIE + ACCOMPANIMENTS
ARTISANAL CHEESES
ASSORTED CRACKERS
SEASONAL FRUITS
SEASONAL VEGETABLE ANTIPASTO
HUMMUS + TAPENADE
GOAT CHEESE + QUINCE JAM
SLICED BAGUETTE + CROSTINI
MARINATED MIXED OLIVES
SPICED NUTS

HORS D'OEUVRES

Per Platter

BAKED BRIE SERVES 25 WITH BAGUETTE + SEASONAL FRUIT MOSTARDA	\$70.00
FRESH CUT FRUIT PLATTERS	
SMALL SERVES 15	\$46.00
MEDIUM SERVES 30	\$95.00
LARGE SERVES 60	\$185.00
LENNIE'S SPINACH ARTICHOKE TORTA WITH TOMATO RELISH + CRACKERS	
SMALL SERVES 30	\$70.00
LARGE SERVES 60	\$140.00

Crostini | Per Dozen

BRIE WITH SEASONAL FRUIT MOSTARDA	\$14.00
GOAT CHEESE + FIG JAM	\$14.00
SMOKED SALMON MOUSSE	\$17.00
TAPENADE + HERBED GOAT CHEESE	\$13.00

Pastry Pinwheels | Per Dozen

DATE, WALNUT + BRIE	\$19.00
HAM + CHEESE	
PIZZA	
SUNDRIED TOMATO + CHEVRE	

Tartlets | Per Dozen

DUCK CONFIT	\$28.00
FIG, PISTACHIO + MANCHEGO	\$19.50
HAZELNUT, TALEGGIO + CRANBERRY	\$19.50
HOUSE CURED BACON, LEEK + GRUYERE	\$19.50
ROASTED RED PEPPER, RICOTTA + HERB	\$19.50
WILD MUSHROOM + CAPRIOLE CHEVRE	\$19.50

House Made Meatballs | Per Dozen

ASIAN PORK IN SWEET SOY GLAZE	\$25.00
BBQ BISON IN APPLE ALE BBQ SAUCE	
BOLINHOS	
BRAZILIAN COD + POTATO CROQUETTES	
BUFFALO STYLE CHICKEN WITH CREAMY BLUE CHEESE	
CLASSIC ITALIAN IN MARINARA	
JAMAICAN JERK WITH JERK DIPPING SAUCE	
MEXICAN TURKEY WITH CHIPOTLE AIOLI	
MOROCCAN LAMB WITH MUHAMMARA	
SWEDISH IN TRADITIONAL LINGONBERRY SAUCE	

HORS D'OEUVRES

CONTINUED

Skewers | Per Dozen

BEEF BULGOGI WITH KIMCHI SLAW	\$28.00
CHURRASCO STYLE STEAK WITH CHIMICHURRI	\$28.00
COCONUT TOFU WITH SWEET CHILI SAUCE	\$25.00
PIRI PIRI CHICKEN	\$26.00
SPICY CHORIZO + SHRIMP	\$34.00
THAI CHICKEN SATAY WITH PEANUT SAUCE	\$26.00

Sliders | Per Dozen

PULLED CHICKEN WITH APPLE ALE BBQ SAUCE	\$33.00
PULLED PORK WITH APPLE ALE BBQ SAUCE	\$27.00
SLOPPY JOE	\$24.00
VEGETARIAN PRETENDERLOIN WITH LETTUCE, PICKLE, ONION + MUSTARD	\$28.00

Stuffed Mushrooms | Per Dozen

BACON + BLUE CHEESE	\$20.00
VEGAN	\$19.00
VEGETARIAN	\$19.00

Chilled or Room Temp | Per Serving

ARTISANAL CHEESES + CRACKERS	\$8.00
CHARCUTERIE, CHEESES + CRACKERS	\$9.00
CHARCUTERIE + CRACKERS	\$8.00
CRUDITES WITH CHOICE OF (1): REMOULADE, CREAMY BLUE CHEESE OR RANCH	\$3.50
CRUDITES + PITA POINTS WITH HUMMUS + TAPENADE	\$6.00
HOUSE CURED SALMON WITH EGG, PICKLED RED ONION, TOMATO, CAPERS, CRÈME FRAICHE + LAVOSH CRACKERS	\$9.00
MARINATED MIXED OLIVES	\$3.00
PITA POINTS WITH CHOICE OF (2): BABA GANOUSH, HUMMUS, BEER CHEESE, PIMENTO CHEESE OR TAPENADE	\$5.00
SEASONAL VEGETABLE ANTIPASTO	\$6.00
SPICED NUTS 8OZ SERVING	\$3.50

Chilled or Room Temp | Per Dozen

BITE SIZED BUTTERMILK BISCUITS	
HAM + DIJONNAISE	\$15.00
PIMENTO CHEESE	\$14.00
BRUSCHETTA	\$18.00
CAPRESE BITES WITH OLIVE OIL AND BALSAMIC VINEGAR	\$19.00
CARIBBEAN STYLE CRAB + MANGO SALAD WITH FRIED PLANTAINS	\$32.00
CHILLED SHRIMP WITH LEMON, COCKTAIL SAUCE + REMOULADE	\$32.00
GRUYERE GOUGERES	
PLAIN	\$13.00
CURRIED CHICKEN SALAD FILLING	\$25.00
SEARED AHI TUNA LOLLIPOPS WITH SRIRACHA AIOLI	\$33.00
SHRIMP + FISH CEVICHE WITH FRIED PLANTAINS	\$32.00

Hot | Per Dozen

BITE SIZED BEEF FRANKS IN BLANKETS WITH HONEY MUSTARD	\$14.00
BUFFALO STYLE CHICKEN WINGS WITH CELERY + CHOICE OF CREAMY BLUE CHEESE OR RANCH	\$22.00
CRAB CAKES WITH REMOULADE	\$32.00
DRY RUB PORK RIBS WITH APPLE ALE BBQ SAUCE	\$22.00
FALAFEL WITH LEMON TAHINI	\$23.00
FRIED CHICKEN TENDERS WITH APPLE ALE BBQ SAUCE OR RANCH	\$28.00
HERB CRUSTED LOLLIPOP LAMB CHOPS WITH MINT SAUCE	\$46.00
HERBED SAUSAGE PASTRY BITES	\$14.00
MANGO CHICKEN SPRING ROLLS WITH SWEET CHILI SAUCE	\$24.00
MINI TURKEY POT PIES	\$27.00
PERUVIAN BLACK BEAN + QUINOA PATTIES WITH SALSA VERDE	\$23.00
RED LENTIL POTATO FRITTER WITH CILANTRO MINT CHUTNEY	\$23.00
SAVORY MUSHROOM PASTRY BITES	\$14.00
SPANAKOPITA	\$26.00
SQUASH + BACON PARCELS WITH TOMATILLO CREMA	\$25.00
VEGGIE EGG ROLLS WITH HOT MUSTARD	\$34.00

SOUP

Hot | Per Serving

AVGOLEMONO	\$4.00
GREEK STYLE CHICKEN + RICE WITH LEMON	
CHILI WITH BEEF + PORK	\$7.00
CLASSIC MISO	\$4.00
CREAM OF BROCCOLI	\$4.00
CREAMY BUTTERNUT SQUASH	\$4.00
CREAMY TOMATO	\$4.00
TOMATO GINGER	\$4.00
POTATO LEEK	\$4.00
SMOKED PORK, SAUSAGE + SHRIMP GUMBO ..	\$8.00
VEGAN CHILI	\$4.00

Chilled | Per Serving

GAZPACHO	\$4.00
VICHYSOISE	

ENTRÉE SALADS

Per Serving

NICOISE SALAD	\$17.00
MIXED GREENS, SEARED TUNA, TOMATO, GREEN BEANS, POTATO, NICOISE OLIVES + HARD COOKED EGG BASIL CITRONETTE DRESSING	
CALIFORNIA COBB SALAD	\$16.00
BIBB LETTUCE, CHICKEN, HOUSE CURED BACON, AVOCADO, HARD COOKED EGG + GORGONZOLA GARLIC CONFIT VINAIGRETTE	

SEASONAL SIDE SALADS

Per Serving | Choice of 1 Dressing

SUMMER	\$5.00
MIXED GREENS, HEIRLOOM TOMATO, FRESH CORN + CRUMBLLED GOAT CHEESE	
AUTUMN	
MIXED GREENS, MUSHROOM, CAULIFLOWER + CAPRIOLE CHEVRE	
WINTER	
MIXED GREENS, BEET, PARSNIP + CRUMBLLED GOAT CHEESE	
SPRING	
MIXED GREENS, RADISH, FRESH SNOW PEA, + CRUMBLLED GOAT CHEESE	

SIDE SALADS

Per Serving

ARUGULA SALAD	\$7.50
SHAVED FENNEL, BLOOD ORANGE (SEASONAL), MARCONA ALMOND + SHAVED PECORINO HONEY LAVENDER VINAIGRETTE	
CAESAR SALAD	\$5.00
SHAVED PECORINO + HOUSE MADE CROUTONS CAESAR DRESSING	
CALIFORNIA COBB SALAD	\$9.00
GARLIC CONFIT VINAIGRETTE	
FRISÉE SALAD	\$8.00
APPLE, CELERY ROOT + WALNUT CREAMY MUSTARD VINAIGRETTE	
HOUSE SALAD	\$5.00
CARROT RIBBON, GRAPE TOMATO + CUCUMBER CHOICE OF 2 DRESSINGS	
MIXED GREENS SALAD	\$6.50
CAPRIOLE CHEVRE, ROASTED BEET + PARSNIP TOMATO VINAIGRETTE	
STRAWBERRY + ARUGULA SALAD	\$7.50
FRESH STRAWBERRY (PEAR IN OFF-SEASONS), RED ONION, ALMOND + FETA BALSAMIC VINAIGRETTE	

HOUSE MADE DRESSINGS

BALSAMIC VINAIGRETTE
CREAMY MUSTARD VINAIGRETTE
GARLIC CONFIT VINAIGRETTE
HONEY LAVENDER VINAIGRETTE
ITALIAN
RANCH
TOMATO VINAIGRETTE

SANDWICHES

Chilled | Per Sandwich Cut in Halves

Any sandwich can be made gluten free for an additional \$1.00

HAM SANDWICH	\$8.50
GRUYERE + STOUT MUSTARD	
SERVED ON RYE	
HUMMUS SANDWICH	\$7.50
TOMATO, CUCUMBER, SPINACH + FETA	
SERVED ON BAGUETTE	
ROAST BEEF SANDWICH	\$9.00
ARUGULA, ROASTED PEPPER + GORGONZOLA	
SERVED ON BAGUETTE	
ROAST TURKEY SANDWICH	\$8.50
PROVOLONE, CUCUMBER, SPINACH + CHIPOTLE AIOLI	
SERVED ON WHOLE WHEAT	
ROASTED BEET SANDWICH	\$7.50
HERBED CHEVRE, SPINACH, PICKLED RED ONION +	
SUNFLOWER NUTS	
SERVED ON WHOLE WHEAT	
TURKEY + BRIE SANDWICH	\$8.50
CRANBERRY MOSTARDA	
SERVED ON BAGUETTE	

Hot Pressed | Per Sandwich Cut in Halves

Any sandwich can be made gluten free for an additional \$1.00

CLASSIC ITALIAN BEEF	\$9.00
SPICY PICKLED PEPPER + AU JUS	
SERVED ON ITALIAN BREAD	
GRUYERE GRILLED CHEESE	\$8.00
CARMELIZED ONION RELISH	
SERVED ON SOURDOUGH	
HOMESTYLE GRILLED CHEESE	\$8.00
SERVED ON SOURDOUGH	
ADD HOUSE CURED BACON FOR AN ADDITIONAL \$1.00	
MEDITERRANEAN ROASTED	
ROOT VEGETABLE	\$8.00
SUNFLOWER NUTS, MUHAMMARA + PROVOLONE	
MUFFULETTA	\$9.00
SALAMI, HAM, OLIVE RELISH + PROVOLONE	
SERVED ON BAGUETTE	

WRAPS

Chilled | Per Wrap Cut in Halves

Any wrap can be made gluten free for an additional \$1.00

CURRIED CHICKEN SALAD WRAP	\$8.50
APPLE, CELERY, CASHEWS + BIBB LETTUCE	
HUMMUS WRAP	\$7.50
TOMATO, CUCUMBER, SPINACH + FETA	
ROAST BEEF WRAP	\$9.00
ARUGULA, ROASTED PEPPER + GORGONZOLA	
ROAST TURKEY SALAD WRAP	\$8.50
GRAPES, DRIED CRANBERRY, FRESH RED	
PEPPER + PECANS	
ROASTED PORTOBELLO WRAP	\$7.50
RED ONION, ROASTED RED PEPPER, SWISS,	
SPINACH + BASIL AIOLI	

QUESADILLAS

Hot Pressed | Per 6 Wedge Quesadilla

Served with Fresh Salsas

BLACK BEAN QUESADILLA	\$8.00
QUESO + PICKLED RED ONION	
GARLIC KALE QUESADILLA	\$8.00
QUESO + PICKLED RED ONION	
ROAST CHICKEN QUESADILLA	\$8.50
QUESO + PICKLED RED ONION	

BUILD YOUR OWN SANDWICH BAR

Per Serving \$12.00

ASSORTED BREADS + ROLLS
ASSORTED CHEESE SLICES
LETTUCE, TOMATO + RED ONION
MUSTARD + MAYO

Choice of 1:

CURRIED CHICKEN SALAD
ROAST TURKEY SALAD

Choice of 2:

COUNTRY HAM
HUMMUS
ROAST BEEF
ROAST TURKEY
ROASTED PORTOBELLO MUSHROOMS

BOXED LUNCHES

Per Boxed Lunch | Add \$4.50 to Any Chilled Sandwich or Wrap
Please limit your selection to four

Packaged and labeled in compostable box with chip window

CHOICE OF CHILLED SANDWICH OR WRAP

FRESH CUT FRUIT CUP

ASSORTED MISS VICKIE'S POTATO CHIPS

BAKER'S CHOICE COOKIE OR BAR COOKIE

ENTRÉES

A LA CARTE | BUFFET STYLE

Beef | Per Serving

BEEF SHORTRIBS	\$17.50
WITH RED WINE JUS + SUNDRIED TOMATO GREMOLATA	
BEEF SHORTRIBS BOURGUIGNON	\$17.50
WITH BACON, CARROT, MUSHROOM + PEARL ONION	
CLASSIC BEEF STROGANOFF	\$15.00
WITH HERB BUTTERED NOODLES	
FISCHER FARMS MEATLOAF	\$13.50
TRADITIONAL LASAGNA SERVES 12	\$132.00

ENTRÉES

A LA CARTE | BUFFET STYLE

CONTINUED

Poultry | Per Serving

CHICKEN CACCIATORE	\$15.00
HAND BREADED CHICKEN FINGERS	
ADULT	\$14.00
CHILD	\$8.00
LEMON HERB ROAST CHICKEN	\$16.00
WITH BRAISED FENNEL	
LEMON OLIVE CHICKEN TAGINE	\$15.00
MEDITERRANEAN STUFFED CHICKEN	\$17.00
WITH PEPPERONATA SAUCE	
MUSHROOM CHICKEN TORTELLINI	
IN GARLIC CREAM SAUCE	\$16.00
TANDOORI STYLE CHICKEN	\$15.00

Pork | Per Serving

DIJON HERB ROAST TENDERLOIN	\$16.50
FETTUCCINI IN TOMATO CREAM SAUCE	\$14.00
WITH BACON + PEAS	
ITALIAN STUFFED PORK LOIN	\$17.00
TERIYAKI PORK TENDERLOIN	\$16.50

Lamb | Per Serving

ALE BRAISED LAMB	\$19.00
WITH SEASONAL VEGETABLES	
SPICE RUBBED RACK OF LAMB	\$32.00
WITH CILANTRO MINT CHUTNEY	

Seafood | Per Serving

CAJUN JAMBALAYA	\$15.00
WITH SHRIMP, CHICKEN + ANDOUILLE SAUSAGE	
MACADAMIA NUT + PANKO CRUMB	
CRUSTED TILAPIA	\$16.00
PASTA DI MARE	\$20.00
WITH SHRIMP, CLAMS + CALAMARI	
ROASTED SALMON	\$17.00
WITH CHOICE OF GARNISH:	
TAPENADE + GRAPE TOMATOES, LEMON DILL BUTTER,	
HORSERADISH CREME, ORANGE FENNEL GLAZE OR	
BEURRE BLANC	
SEARED CORVINA	\$16.00
WITH SPANISH ALMOND SAUCE	
SHRIMP PASTA IN WHITE WINE	
BUTTER SAUCE	\$18.00

BBQ Smoked | Per Serving

Served with Apple Ale + Maple Dijon BBQ Sauces

BEEF BRISKET	\$15.00
BEEF BRISKET SANDWICH PORTION	\$10.00
CHICKEN	\$12.00
FISCHER FARMS SPARE RIBS	\$14.00
PULLED PORK	\$13.00
PULLED PORK SANDWICH PORTION	\$8.50

Cookout | Per Serving

FISCHER FARMS BRATWURST	\$8.00
WITH SAUERKRAUT + BUNS	
JAMAICAN JERK CHICKEN	\$12.00
JAMAICAN JERK PORK	\$13.00

Served with Buns, Lettuce, Tomato, Onion, Pickle Slices, Assorted Cheese Slices, Ketchup, Mustard + Mayo

ALL BEEF HOT DOGS	\$5.00
FISCHER FARMS 1/4 POUND HAMBURGER	\$9.00
PRETENDERLOIN CHICKPEA BASED	\$9.00
VEGGIE BURGERS	\$8.00

Vegetarian | Per Serving

BLACKENED TOFU	\$9.00
WITH MANGO SALSA	
CHEESE RAVIOLI IN MARINARA	\$13.50
COCONUT TOFU	\$9.00
WITH GUAVA SWEET + SOUR SAUCE	
EGGPLANT INVOLTINI	\$14.00
STUFFED WITH FRESH MOZZARELLA, PROVOLONE,	
GOAT CHEESE + FRESH HERBS	
FETTUCCINI IN TOMATO CREAM SAUCE	\$13.00
WITH PEAS	
FRIED GREEN TOMATO STACK	\$13.00
IMAM BAYILIDI	\$13.00
TURKISH STUFFED EGGPLANT	
INDIAN STYLE POTATO + RED LENTIL CAKES ...	\$13.00
WITH CILANTRO MINT CHUTNEY	
MUSHROOM TORTELLINI IN GARLIC	
CREAM SAUCE	\$14.00
NORTH AFRICAN VEGETABLE TAGINE	\$12.00
PENNE MARINARA	\$12.50
WITH BROCCOLI, FENNEL + ROASTED RED PEPPER	
QUINOA PILAF	\$12.00
WITH MUSHROOM, CARROT, ONION, ZUCCHINI,	
CURRENT + SUNFLOWER NUTS	
SHAWARMA STYLE CAULIFLOWER	\$10.00

All menu prices are subject to 8% in state and county taxes as well as a 22-30% service charge.
Menu prices may vary based on market prices. Updated September 2023.

ENTRÉES

A LA CARTE | BUFFET STYLE

CONTINUED

Vegetarian | Per Serving (continued)

SMOKED TOFU	\$7.00
STUFFED PORTOBELLO MUSHROOM	\$13.50
WITH FENNEL, PEPPER, TOMATO, ZUCCHINI, GOAT CHEESE + BASIL CITRONETTE	
STUFFED SWEET BELL PEPPER	\$14.00
WITH CREOLE RED BEANS + RICE	
TERIYAKI TOFU	\$9.00
WITH PINEAPPLE RELISH	
THAI VEGAN CURRY	\$12.00
VEGAN OR VEGETARIAN RAMEN BOWL	\$11.50
VEGETABLE LASAGNA SERVES 12	\$120.00
YUCCA CAKE	\$13.00
WITH CASHEW NUT CHEESE + CHIMICHURRI	

ENTRÉES

CURATED CASUAL BUFFETS

2 Piece Fried Chicken Dinner Per Person	\$16.00
CRISPY FRIED CHICKEN	
Choice of 1:	
Served with Honey + Butter	
BUTTERMILK BISCUITS	
CORNBREAD	
Choice of 2:	
Additional Choice \$1.00 Per Person	
BUTTERED CORN ON THE COB	
DIRTY RICE	
HOOSIER STYLE GREEN BEANS	
MACARONI + CHEESE	
STEWED GREENS	
TRADITIONAL MASHED POTATOES	
Pasta Bar Per Person	\$17.00
ITALIAN MEATBALLS + SLICED GRILLED CHICKEN	
MARINARA, TOMATO CREAM + GARLIC MUSHROOM	
CREAM SAUCES	
GARLIC BREAD	
GRATED GRANA PADANO	
Choice of 2 Noodles:	
Gluten Free Pasta Additional \$1.00 Per Person	
BOWTIE	
FETTUCCINI	
PENNE	
SPAGHETTI	

ENTRÉES

CURATED CASUAL BUFFETS

CONTINUED

BBQ Feast Per Person	\$18.00
CORNBREAD	
WITH HONEY + BUTTER	
Choice of 2:	
APPLE ALE BBQ SAUCE	
HOOSIER-STYLE BBQ SAUCE	
MAPLE DIJON BBQ SAUCE	
Choice of 1:	
Additional Choice \$1.00 Per Person	
BABY POTATO SALAD	
FRESH CABBAGE SLAW	
PASTA SALAD	
Choice of 1:	
Additional Choice \$1.00 Per Person	
BAKED BEANS	
MACARONI + CHEESE	
Choice of 2:	
Additional Choice \$1.50 Per Person	
BBQ SMOKED BEEF BRISKET	
BBQ SMOKED CHICKEN	
BBQ SMOKED PULLED PORK	
BBQ SMOKED RIBS	
BBQ SMOKED TOFU	
Shawarma Bar Per Person	\$17.00
BASMATI RICE	
CRUMBLLED FETA + TZATSIKI	
TOMATO + CUCUMBER SALAD	
WARM PITA BREAD	
Choice of 2:	
Additional Choice \$1.50 Per Person	
CHICKEN SHAWARMA	
FALAFEL	
LAMB MEATBALLS	
Street Taco Bar Per Person	\$18.00
SOFT CORN + FLOUR TORTILLAS	
VERDE RICE	
COJITA, CABBAGE, RADISH, CILANTRO, AVOCADO,	
JALAPENO, LIME + SOUR CREAM	
Choice of 1:	
Additional Choice \$1.00 Per Person	
BLACK BEANS	
REFRIED BEANS	
Choice of 1:	
Additional Choice \$1.50 Per Person	
SALMON	
SHRIMP	
Choice of 1:	
Additional Choice \$1.50 Per Person	
PORK AL PASTOR	
PORK CARNITAS	

ENTRÉES

CURATED CASUAL BUFFETS

CONTINUED

Taco Bar Per Person	\$14.00
SOFT CORN + SOFT FLOUR TORTILLAS	
MEXICAN RICE	
SHREDDED CHEESE, LETTUCE, DICED TOMATOES,	
SOUR CREAM + FRESH SALSAS	
Choice of 1:	
Additional Choice \$1.00 Per Person	
BLACK BEANS	
REFRIED BEANS	
Choice of 2:	
Additional Choice of \$1.50 Per Person	
BEEF	
CHICKEN	
MIXED VEGETABLES	

ENTRÉES

A LA CARTE | PLATED

Beef Per Serving	
5OZ PETITE SIRLOIN	\$15.00
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT BUTTER, SUNDRIED TOMATO BUTTER OR RED WINE BORDELAISE	
6OZ FILET MIGNON	\$33.00
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT BUTTER, SUNDRIED TOMATO BUTTER OR RED WINE BORDELAISE	
10OZ CULOTTE SIRLOIN	\$28.50
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT BUTTER, SUNDRIED TOMATO BUTTER OR RED WINE BORDELAISE	
FISCHER FARMS MEATLOAF	\$14.00
TRADITIONAL LASAGNA	\$13.00
Poultry Per Serving	
AIRLINE LEMON HERB ROAST CHICKEN	\$16.50
WITH BRAISED FENNEL	
HAND BREADED CHICKEN FINGERS	
ADULT	\$14.50
CHILD	\$8.50
MEDITERRANEAN STUFFED CHICKEN	\$18.50
WITH PEPPERONATA SAUCE	
MUSHROOM CHICKEN TORTELLINI IN	
GARLIC CREAM SAUCE	\$16.00
SEARED DUCK BREAST	\$22.50
WITH MAPLE GASTRIQUE	

ENTRÉES

A LA CARTE | PLATED

CONTINUED

Lamb Per Serving	
MEDITERRANEAN BRAISED LAMB SHANK	\$55.00
WITH ORANGES + OLIVES	
SPICE RUBBED RACK OF LAMB	\$33.00
WITH CILANTRO MINT CHUTNEY	
Pork Per Serving	
DIJON HERB ROAST TENDERLOIN	\$17.00
ITALIAN STUFFED PORK LOIN	\$17.50
TERIYAKI PORK TENDERLOIN	\$17.00
Seafood Per Serving	
MACADAMIA NUT + PANKO CRUMB	
CRUSTED TILAPIA	\$16.00
ROASTED SALMON	\$17.00
WITH CHOICE OF GARNISH:	
TAPENADE + GRAPE TOMATOES, LEMON DILL BUTTER, HORSERADISH CREME, ORANGE FENNEL GLAZE OR BEURRE BLANC	
SEARED CORVINA	\$17.00
Vegetarian Per Serving	
BLACKENED TOFU	\$8.50
WITH MANGO SALSA	
CHEESE RAVIOLI IN MARINARA	\$13.50
COCONUT TOFU	\$8.50
WITH GUAVA SWEET + SOUR SAUCE	
EGGPLANT INVOLTINI	\$14.50
STUFFED WITH FRESH MOZZARELLA, PROVOLONE, GOAT CHEESE + FRESH HERBS	
FRIED GREEN TOMATO STACK	\$12.50
IMAM BAYILIDI	\$13.00
TURKISH STUFFED EGGPLANT	
INDIAN STYLE POTATO + RED LENTIL CAKES	\$13.00
WITH CILANTRO MINT CHUTNEY	
MUSHROOM TORTELLINI IN	
GARLIC CREAM SAUCE	\$14.00
PENNE MARINARA	\$12.00
WITH BROCCOLI, FENNEL + ROASTED RED PEPPER	
QUINOA PILAF	\$12.00
WITH MUSHROOM, CARROT, ONION, ZUCCHINI, CURRANT + SUNFLOWER SEEDS	
SHAWARMA STYLE CAULIFLOWER	\$12.00
STUFFED PORTOBELLO MUSHROOM	\$14.00
WITH FENNEL, PEPPER, TOMATO, ZUCCHINI, GOAT CHEESE + BASIL CITRONETTE	

All menu prices are subject to 8% in state and county taxes as well as a 22-30% service charge.
Menu prices may vary based on market prices. Updated September 2023.

ENTRÉES A LA CARTE | PLATED CONTINUED

Vegetarian | Per Serving (continued)

STUFFED SWEET BELL PEPPER WITH CREOLE RED BEANS + RICE	\$14.50
TERIYAKI TOFU WITH PINEAPPLE RELISH	\$8.50
VEGAN RAMEN BOWL	\$12.50
VEGETARIAN RAMEN BOWL	\$11.50
VEGETABLE LASAGNA	\$12.00
YUCCA CAKE WITH CASHEW NUT CHEESE + CHIMICHURRI	\$13.00

ENTRÉES CHEF CARVED ROASTS

Per Serving

Chef rate of \$30.00/hour

BEEF TENDERLOIN WITH RED WINE BORDELAISE	\$25.00
FIRE ROASTED PORK LOIN WITH FRESH SALSAS	\$16.00
HONEY GLAZED HAM WITH DRIED APRICOT CHERRY MOUSTARDA	\$16.00
MAPLE GLAZED TURKEY BREAST WITH CRANBERRY RELISH + TURKEY GRAVY	\$16.00
PRIME RIB OF BEEF WITH AU JUS + HORSERADISH CREME	\$20.00
SPICE RUBBED LEG OF LAMB WITH CILANTRO MINT CHUTNEY	\$22.00

SIDES

Breads + Chips | Per Serving

ASSORTED ROLLS WITH BUTTER	\$1.25
BAGUETTE WITH BUTTER	\$1.25
GARLIC BREAD	\$1.50
HOUSE MADE POTATO CHIPS	\$2.00
HOUSE MADE TORTILLA CHIPS WITH FRESH SALSAS	\$3.50
WITH QUESO + GUACAMOLE	\$4.50
MISS VICKIE'S POTATO CHIPS	\$1.50

Breads + Chips | Per Dozen

CORNBREAD WITH BUTTER + HONEY	\$14.00
HERB + OLIVE OIL FOCCACIA	\$14.00
OLD FASHIONED BUTTERMILK BISCUITS WITH BUTTER + HONEY	\$15.00

SIDES CONTINUED

Cold | Per Serving

ANTIPASTO PASTA SALAD	\$5.00
BABY POTATO SALAD	\$3.00
BARLEY SALAD	\$3.50
COUSCOUS SALAD	\$3.50
CUCUMBER + FRESH HERB SALAD WITH CRUMBLLED FETA	\$3.50
EDAMAME SALAD WITH MISO DRESSING	\$3.50
FRESH CABBAGE SLAW	\$3.00
KIMCHI SLAW	\$3.00
INDIAN CUCUMBER YOGURT SALAD	\$3.50
MEDITERRANEAN CHICKPEA SALAD	\$3.00
MEXICAN STREET CORN SALAD	\$3.50
MOROCCAN CARROT SALAD	\$3.00
PASTA SALAD	\$3.00
QUINOA SALAD	\$3.50

Hot | Per Serving

BASMATI RICE	\$2.75
BOURBON GLAZED CARROTS + PARSNIPS	\$3.50
BRAISED RED CABBAGE	\$3.00
BUTTERED BROCCOLI WITH GRATED GRANA PADANO	\$3.50
BUTTERED CORN	\$3.00
BUTTERNUT SQUASH GRATIN	\$3.50
BUTTERNUT ORZO	\$3.50
CANNELLINI BEAN GRATIN WITH SPINACH + GRANA PADANO	\$3.50
CHERRY PECAN WILD RICE	\$3.50
COCONUT BASMATI RICE	\$3.25
CORN ON THE COB WITH BUTTER	\$2.50
CREAMY POLENTA	\$3.50
COUSCOUS	\$3.00
DIRTY RICE	\$3.50
GARLIC TUSCAN KALE	\$3.50
HERB ROASTED BABY POTATOES	\$3.50
HOOSIER STYLE GREEN BEANS	\$3.00
HORSERADISH MASHED POTATOES	\$3.50
HOUSE MADE CHIPS, QUESO + GUACAMOLE	\$4.50
LEMON ROASTED ROOT VEGETABLES	\$3.50
MACARONI + CHEESE	\$3.50
MASHED CARDAMOM SWEET POTATOES	\$3.50
MEXICAN BRAISED PUMPKIN	\$3.50
POTATO GRATIN	\$3.50
QUINOA PILAF	\$3.00
ROASTED BRUSSEL SPROUTS	\$3.50

SIDES CONTINUED

Hot | Per Serving (continued)

SEARED GREEN BEANS + TOMATOES	\$3.50
SHAWARMA STYLE CAULIFLOWER	\$3.50
SPANISH RICE	\$3.50
STEAMED ASPARAGUS	\$3.50
STEWED GREENS	\$3.50
TRADITIONAL MASHED POTATOES	\$3.50
VEGAN BAKED BEANS	\$3.50

MASHED POTATO BAR

Per Serving \$6.00

MASHED POTATOES
SHREDDED CHEDDAR, BACON, ROASTED
GARLIC, GREEN ONION, SOUR CREAM + BUTTER

MACARONI + CHEESE BAR

Per Serving \$6.00

MACARONI + CHEESE
BACON, MUSHROOM, BROCCOLI, ROASTED RED
PEPPER, GREEN ONION + PICKLED JALAPENO

BAKERY COOKIES, PIES, + TARTS

Fresh Baked Cookies | Per Dozen

BAKER'S CHOICE ASSORTED COOKIES	\$14.00
BROWNIE CUTOUTS	\$14.00
CHOCOLATE CHUNK	\$14.00
CHOCOLATE CRINKLES	\$13.50
CLASSIC CHOCOLATE SANDWICH COOKIE	\$15.00
COCONUT MACAROONS	\$13.00
HONEY ROASTED PEANUT BUTTER	\$13.00
LINZER	\$12.00
LOVELY LEMON WITH LEMON ICING	\$12.50
MOLASSES SPICE	\$13.00
OATMEAL RAISIN	\$12.50
OLD FASHIONED ICED SUGAR	\$12.00
RASPBERRY THUMBPRINTS	\$12.00
SALTED BUTTERSCOTCH	\$13.00
SNICKERDOODLE	\$11.00

BAKERY COOKIES, PIES, + TARTS CONTINUED

Fresh Baked Cookies | Per Dozen (continued)

WHITE CHOCOLATE MACADAMIA	\$14.00
HOLIDAY COOKIES	\$14.00
SUGAR, GINGERBREAD + MEXICAN WEDDING CAKE	

Bar Cookies | Per Dozen

BAKER'S CHOICE	
CARAMEL APPLE BAR	\$16.00
CREAM CHEESE SWIRL BROWNIE	\$15.00
DARK CHOCOLATE CHERRY BAR	\$16.00
LEMON BAR	\$16.00
MOCHA JAVA BAR	\$15.00
PERFECT BROWNIE	\$15.00
SALTED CARAMEL SWIRL BAR	\$14.00
SEASONAL STREUSEL FRUIT BAR	\$15.00
TURTLE BAR	\$15.00
WHITE CHOCOLATE CRANBERRY BLONDIE ...	\$17.00
	\$15.00

Seasonal Bar Cookies | Per Dozen

CHOCOLATE PUMPKIN SWIRL BROWNIE	\$15.00
GINGERBREAD BAR	\$14.00
PECAN PIE BAR	\$16.00
PEPPERMINT BARK BROWNIE	\$15.00
PUMPKIN SPICE BLONDIE BAR	\$13.00

Pies | 8-12 Slices | Per Pie

DUTCH APPLE PIE	\$32.00
FRESH PUMPKIN PIE	\$28.00
WITH CINNAMON VANILLA WHIPPED CREAM	
SALTED CARAMEL APPLE PIE	\$32.00
SEASONAL FRUIT PIE	\$32.00
SOUTHERN PECAN PIE	\$34.00
WITH VANILLA WHIPPED CREAM	
SUGAR CREAM PIE	\$28.00

BAKERY COOKIES, PIES, + TARTS CONTINUED

Mini Pies Per Dozen	\$23.00
ASSORTED MINI CREAM PIES TWO DOZEN MINIMUM	
MINI BANANA CREAM PIES	
MINI CHOCOLATE CREAM PIES	
MINI COCONUT CREAM PIES	
MINI KEY LIME CREAM PIES	
MINI LEMON CREAM PIES	
MINI SUGAR CREAM PIES	\$21.00
MINI PECAN PIES	\$21.00
MINI PUMPKIN PIES	\$21.00

Sweet Tartlets Per Dozen	\$20.00
ASSORTED SWEET TARTLETS	
FRENCH CHOCOLATE GANACHE SWEET TARTLETS	
LEMON BERRY SWEET TARTLETS	
PASTRY CREAM SWEET TARTLETS WITH FRESH FRUIT	

SWEET PARFAITS

Per Dozen	
MINI LEMON VERRINE PARFAIT	\$25.00
MINI LIME VERRINE PARFAIT	\$25.00
MINI MOCHA CHIP PARFAIT	\$27.00
MINI PINA COLADA PARFAIT	\$25.00
MINI TRIPLE CHOCOLATE PARFAIT	\$23.00

PETITE CAKES

Per Dozen	\$28.00
LEMON BLUEBERRY CAKE	
STRAWBERRY WHITE CHOCOLATE MOUSSE CAKE	
CHOCOLATE LOVER'S CAKE	

One World Catering provides custom per slice pricing for wedding cakes and other tiered occasion cakes.
See page 15.

CUPCAKES

Cupcakes Per Dozen	\$25.00
Mini Cupcakes Per Dozen	\$14.00
BAKER'S CHOICE	
BUTTER PECAN WITH CARAMEL BUTTERCREAM	
CARROT WITH CREAM CHEESE FROSTING	
CHILI CHOCOLATE WITH HONEY AND CINNAMON BUTTERCREAM	
CHOCOLATE WHISKEY WITH CARAMEL BUTTERCREAM	
DEVIL'S FOOD WITH CHOCOLATE OR PEANUT BUTTER BUTTERCREAM	
LEMON WITH LEMON CURD + VANILLA BUTTERCREAM	
MAPLE WITH MAPLE NUT BUTTERCREAM	
MOCHA CUPCAKES WITH MOCHA BUTTERCREAM	
PUMPKIN WITH BROWN SUGAR CREAM CHEESE FROSTING	
RED VELVET WITH CREAM CHEESE FROSTING	
STRAWBERRY WITH CREAM CHEESE FROSTING OR STRAWBERRY BUTTERCREAM	
VANILLA WITH CHOCOLATE OR RASPBERRY BUTTERCREAM	

PETITE SWEETS

Per Dozen	
ASSORTED CHEESECAKE SQUARES	\$24.00
CHOCOLATE-COVERED NEW YORK STYLE, TURTLE, CHOCOLATE SWIRL, LEMON SWIRL, RASPBERRY SWIRL	
BAKLAVA	\$24.00
CHOCOLATE FRIENDS	\$16.00
CRÈME BRÛLÉE	\$25.00
DARK CHOCOLATE DIPPED STRAWBERRIES ...	\$14.00
SEASONAL OFFERING: MAY - LABOR DAY	
HAND MADE CHOCOLATE TRUFFLES	\$18.00
MINI CANNOLI	\$18.00
WITH TRADITIONAL RICOTTA FILLING	
MINI CHOCOLATE MOUSSE	\$24.00
TWO DOZEN MINIMUM	
MINI CREAM PUFFS	\$20.00
WITH PASTRY CREAM FILLING	

BAKERY PETITE SWEETS CONTINUED

Per Dozen

MINI ECLAIRS DIPPED IN CHOCOLATE	\$24.00
MINI PANNA COTTA WITH FRESH BERRY GARNISH	\$20.00
MINI RASPBERRY MOUSSE	\$24.00
MINI STRAWBERRY SHORTCAKE	\$24.00
MINI TIRAMISU	\$24.00
PAVLOVA	\$21.00

VEGAN + GLUTEN FREE DESSERTS

Cookies | Vegan

Per Dozen

VEGAN DOUBLE CHOCOLATE CHUNK COOKIES	\$15.00
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Cookies + Bars | Gluten Free

Per Dozen

BAKER'S CHOICE ASSORTED GF COOKIES	\$15.00
GF COCONUT MACARON COOKIES	\$13.00
GF OATMEAL RAISIN COOKIES	\$14.00
WITH WALNUTS	
GF SNICKERDOODLES	\$13.00
GF SUGAR COOKIES	\$13.00

Cookies + Bars | Vegan + Gluten Free

Per Dozen

VN/GF FUDGE BROWNIES	\$15.00
VN/GF CHOCOLATE CHUNK COOKIES	\$13.00
VN/GF OATMEAL CRANBERRY COOKIES	\$15.00
VN/GF LEMON BARS	\$15.00
VN/GF PEANUT BUTTER CHOCOLATE CHUNK COOKIES	\$14.00
VN/GF PUMPKIN SNICKERDOODLES	\$14.00

VEGAN + GLUTEN FREE DESSERTS CONTINUED

Cupcakes Vegan + Gluten Free Per Dozen	\$30.00
Mini Cupcakes Vegan + Gluten Free Per Dozen	\$18.00
BAKER'S CHOICE ASSORTED CARROT WITH VEGAN CREAM CHEESE BUTTERCREAM	
CHILI CHOCOLATE WITH VEGAN CINNAMON BUTTERCREAM	
DEVIL'S FOOD WITH VEGAN PEANUT BUTTER BUTTERCREAM	
FUNFETTI WITH VEGAN VANILLA BUTTERCREAM	
LEMON WITH VEGAN CREAM CHEESE BUTTERCREAM	
PISTACHIO WITH VEGAN RASPBERRY BUTTERCREAM	
PUMPKIN SPICE WITH VEGAN CREAM CHEESE BUTTERCREAM	
VANILLA WITH VEGAN CHOCOLATE BUTTERCREAM	

Petite Sweets | Vegan + Gluten Free

Per Dozen

TRIO OF CHOCOLATE CUPS	\$30.00
WITH ASSORTED VEGAN MOUSSE	

One World Catering provides custom per slice pricing for
vegan + gluten free wedding cakes and other tiered occasion cakes.
Ask your sales coordinator for more details.

LATE NIGHT SNACK

Per Serving

BOURBON BACON POPCORN	\$3.50
CASHEW CARAMEL CORN	\$3.50
CHOCOLATE TOFFEE CRACKER BRITTLE	\$3.00
HOUSE MADE CHIPS, QUESO + GUACAMOLE	\$4.50
S'MORES CHOCOLATE MARSHMALLOW CORN	\$3.00
SOFT PRETZELS	\$3.00
WITH NACHO CHEESE + STOUT MUSTARD PER DOZEN	

Popcorn Bar | Per Person

FRESH POPPED POPCORN WITH HAND CRAFTED TOPPINGS: CAJUN, JAPANESE TOGARASHI, COCOA CHILE, INDIAN GARAM MASALA, ANCIENT BAY, LEMON PARMESAN + CINNAMON SUGAR	\$1.50
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SOFT BEVERAGE

Cold | Per Gallon

\$0.50 Per Person at Woolery Mill

FILTERED WATER	\$3.00
ICED COFFEE	\$21.00
ICED DECAF COFFEE	\$21.00
ICED TEA	\$9.00
WITH LEMON	
LEMONADE	\$9.00
ORANGE JUICE	\$16.00

Hot | Per Gallon

\$0.50 Per Person for Tea at Woolery Mill

APPLE CIDER	\$12.00
FALL SEASONAL	
ASSORTED HOT TEA	\$12.00

Individual Bottles + Cans | Per Bottle or Can

APPLE JUICE	\$2.50
ASSORTED COKE PRODUCTS	\$1.50
ASSORTED LA CROIX	\$1.50
BOTTLED WATER	\$1.50
CRANBERRY JUICE	\$2.50
MILK	\$2.50
ORANGE JUICE	\$2.50
SOY MILK	\$3.00
SAN PELLEGRINO SPARKLING WATER	
16.9 FL OZ	\$1.50
25.3 FL OZ	\$4.00
SPARKLING GRAPE JUICE	\$12.00
STIR COLD BREW COFFEE	
12 FL OZ UNSWEETENED	\$4.50
12 FL OZ SWEETENED OR CARAMEL	\$5.00

SOFT BEVERAGE CONTINUED

Specialty Soft Beverage | Per Gallon

GINGER, MINT + HONEY TISANE	\$10.00
GUAVA LEMONADE	\$12.00
MANGO ICED TEA	\$12.00
LIME OR MINT INFUSED WATER	\$4.00
SWEET TEA	\$10.00

HOT CHOCOLATE

Per Gallon

HOT CHOCOLATE	\$24.00
MEXICAN HOT CHOCOLATE	\$32.00

Hot Chocolate Bar

Additional \$3.50 Per Person

Served with:

CHOCOLATE SHAVINGS, CINNAMON STICKS, FLAVORED SYRUPS,
MINI MARSHMALLOWS, WHIPPED CREAM + PAPER STRAWS

COFFEE

Per Gallon

\$0.50 Per Person for Coffees at Woolery Mill

BROWN COUNTY COFFEE	\$16.50
BROWN COUNTY DECAF COFFEE	\$16.50

Coffee Bar

Additional \$3.50 Per Person

Served with:

2% MILK, HALF-AND-HALF, SOY MILK,
FLAVORED SYRUPS + PAPER STRAWS

SPECIAL OCCASION CAKES

PETITE CAKES

Per Cake (two dozen minimum) \$28.00/dozen slices

Per Person (two dozen minimum) \$2.60/plated slice

CHOCOLATE LOVER'S CAKE

LEMON BLUEBERRY CAKE

STRAWBERRY WHITE CHOCOLATE MOUSSE CAKE

CUSTOM SHEET CAKES

HALF TWO-LAYER SHEET CAKE \$180.00

12"X18" - SERVES UP TO 72

QUARTER TWO-LAYER SHEET CAKE \$100.00

9"X13" - SERVES UP TO 40

Cake Flavors

ALMOND, CHILI CHOCOLATE, DEVILS FOOD, LEMON,
RED VELVET, VANILLA

Buttercream Flavors

CHOCOLATE, CREAM CHEESE, VANILLA

ROUND LAYER CAKES

Pastry Chef Labor is an additional \$30/hour. Standard | Deluxe

6" SINGLE TIER CAKE \$40.00 | \$50.00

SERVES UP TO 12

8" SINGLE TIER CAKE \$45.00 | \$55.00

SERVES UP TO 24

10" SINGLE TIER CAKE \$75.00 | \$85.00

SERVES UP TO 38

12" SINGLE TIER CAKE \$85.00 | \$95.00

SERVES UP TO 56

Standard Cake Flavors

ALMOND, CHILI CHOCOLATE, DEVILS FOOD,
LEMON, RED VELVET, VANILLA

Standard Filling Option

LEMON CURD

Deluxe Cake Flavors

BUTTER PECAN, CARROT, RASPBERRY,
STRAWBERRY

Deluxe Filling Options

CHOCOLATE GANACHE, CHOPPED NUTS,
FRUIT COMPOTE

Buttercream Flavors

CARAMEL, CHOCOLATE, CREAM CHEESE, HONEY CINNAMON, MAPLE, MOCHA,
PEANUT BUTTER, RASPBERRY, STRAWBERRY, VANILLA

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Menu prices may vary based on market prices. Updated September 2023.*

SPECIAL OCCASION CAKES

ROUND MULTI-TIER CAKES

Pastry Chef Labor is an additional \$30/hour.

6" MULTI-TIER CAKE	\$48.00
SERVES UP TO 12	
8" MULTI-TIER CAKE	\$96.00
SERVES UP TO 24	
10" MULTI-TIER CAKE	\$152.00
SERVES UP TO 38	
12" MULTI-TIER CAKE	\$224.00
SERVES UP TO 56	

Cake Flavors

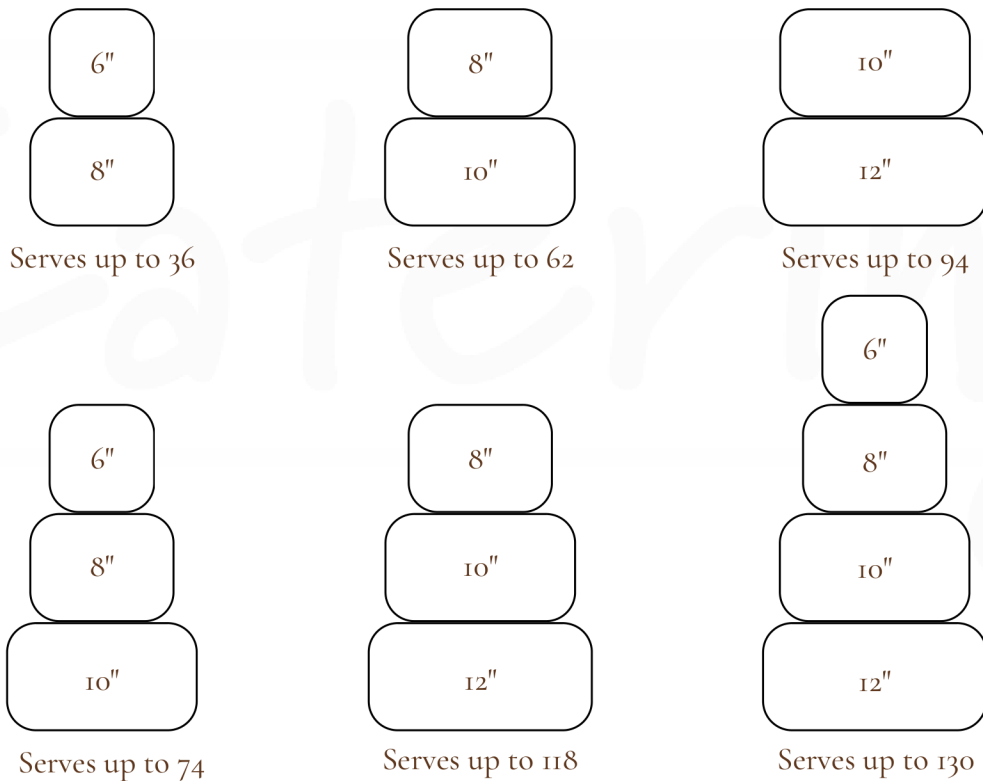
ALMOND, BUTTER PECAN, CARROT, CHILI CHOCOLATE, DEVILS FOOD, LEMON, MOCHA,
RASPBERRY, RED VELVET, SPICE, STRAWBERRY, WHITE, YELLOW

Filling Options

CHOCOLATE GANACHE, CHOPPED NUTS, FRUIT COMPOTE, LEMON CURD

Buttercream Flavors

CARAMEL, CHOCOLATE, CREAM CHEESE, HONEY CINNAMON, MAPLE, MOCHA,
PEANUT BUTTER, RASPBERRY, STRAWBERRY, VANILLA



FEATURED PHOTOGRAPHY:
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One World at

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