

ONE WORLD CATERING

partnering with

updated May 2024



ONE WORLD CATERING
2250 West Sunstone Drive
Bloomington, IN 47403

APPETIZERS

A selection of 4 items from your preferred appetizer package. Appetizer packages are priced per person.

Classic

\$5.00

BUTTERMILK BISCUITS
ham + dijonaïse
pimento

CROSTINI
brie with seasonal fruit moustarda
fig jam + goat cheese
herbed goat cheese + tapenade

CRUDITES
with ranch or blue cheese

FRANKS IN A BLANKET
with honey mustard

GRUYERE GOUGERES

HERBED SAUSAGE BITES

MUSHROOM PASTRY BITES

Deluxe

\$7.00

BRUSCHETTA

CAPRESE BITES

FALAFEL
with lemon tahini sauce

SQUASH + BACON PARCELS
with tomatillo crema

PASTRY PINWHEELS
date, walnut, + brie
ham + cheese
pizza
sundried tomato + chevre

SAVORY STUFFED MUSHROOMS
bacon + blue cheese
vegan
vegetarian

TARTLETS
fig, pistachio, + manchego
hazelnut, taleggio, + cranberry
house bacon, leek, + gruyere
roasted red pepper, ricotta, + herbs

Premium

\$10.00

CHILLED SHRIMP
with cocktail sauce + remoulade

CURRIED CHICKEN SALAD
GOUGERES

CRAB CAKES
with remoulade

HOUSE MADE MEATBALLS
asian pork with sweet soy glaze
bbq bison with apple ale bbq sauce
buffalo chicken with blue cheese
classic italian
mexican turkey with chipotle aioli
moroccan lamb with muhammara
jamaican jerk with jerk sauce
swedish

MINI TURKEY POT PIES

SEARED AHI TUNA LOLLIPOPS

SPANAKOPITA

SKEWERS
beef bulgogi with kimchi slaw
churrasco style steak with chimichurri
thai chicken satay with peanut sauce
piri piri chicken
coconut tofu with sweet chili sauce

SNACKS

\$3.50

SPICED NUTS
BOURBON BACON CARAMEL CORN
CASHEW CARAMEL CORN
HOUSE MADE CORN TORTILLA CHIPS + SALSAS



CASUAL CURATED BUFFETS

All themed buffets include water and a choice of iced tea or lemonade. China, flatware, glassware, and cloth napkins can be added for an additional fee.

BBQ FEAST | \$19.50

cornbread with honey and butter
choice of two: smoked pulled pork, dry rub bbq ribs, bbq smoked chicken,
(*cont*) bbq smoked brisket, bbq smoked tofu
macaroni and cheese *or* baked beans
fresh cabbage slaw, potato salad, *or* pasta salad
choice of two: apple ale, Hoosier-style, maple dijon bbq sauces

PASTA BAR | \$18.50

garlic bread
choice of two: fettuccini, spaghetti, bowtie, penne
marinara, tomato cream, + garlic mushroom cream sauces
grilled chicken + italian meatballs, grated grana padano

TACO BAR | \$16.50

soft corn + flour tortillas
choice of two: seasoned beef, chicken, mixed vegetables
black beans *or* refried beans
mexican rice, shredded cheese, shredded lettuce, diced tomatoes, sour cream, + two fresh salsas

STREET TACO BAR | \$19.50

soft corn + flour tortillas
choice of two: shrimp, salmon, pork carnitas, pork al pastor
black beans *or* refried beans
verde rice, cabbage, radish, cilantro, avocado, jalapeno, lime, cotija, + sour cream

LASAGNA DINNER | \$18.00

house, caesar, *or* seasonal salad
traditional meat lasagna, vegetable lasagna
choice of bread

SHAWARMA BAR | \$18.50

warm pita bread
chicken shawarma
add: lamb meatballs, falafel +\$
basmati rice, tomato + cucumber salad, tzatziki, + crumbled feta



TRADITIONAL FARE BUFFETS

Both traditional buffet options include a choice of bread, water, and iced tea or lemonade. China, flatware, glassware, and cloth napkins can be added for an additional fee.

Classic

2 ENTREES | 2 SIDES
\$26.00

Deluxe

2 ENTREES | 3 SIDES
\$35.00

BREAD

ASSORTED DINNER ROLLS, BAGUETTE, OLD FASHIONED BUTTERMILK BISCUITS, CORNBREAD, GARLIC BREAD, HERB + OLIVE OIL FOCACCIA

ENTREES

Classic

Deluxe

BEEF STROGANOFF WITH BUTTER NOODLES
CHEESE RAVIOLI
CHICKEN CACCIATORE
EGGPLANT INVOLTINI
LEMON HERB ROAST CHICKEN
MUSHROOM TORTELLINI
PENNE MARINARA
TANDOORI CHICKEN
THAI VEGAN CURRY WITH BASMATI RICE
YANKEE POT ROAST

ALE BRAISED LAMB
BEEF SHORTRIBS BOURGIGNON
BEEF SHORTRIBS WITH TOMATO GREMOLATA
ITALIAN STUFFED PORK LOIN
MACADAMIA NUT + PANKO CRUSTED TILAPIA
MEDITERRANEAN STUFFED CHICKEN
MOLE NEGRO CHICKEN
MUSHROOM CHICKEN TORTELLINI
PASTA DI MARE
ROASTED SALMON WITH TAPENADE
SHRIMP PASTA WITH WHITE WINE BUTTER SAUCE



SIDES

COLD SIDES

BABY POTATO SALAD
BARLEY SALAD
COUSCOUS SALAD
CUCUMBER + FRESH HERB SALAD
EDAMAME SALAD WITH MISO DRESSING
FRESH CABBAGE SLAW
FRESH GREEN SALAD
HOUSE, CAESAR, SEASONAL

KIMCHI SLAW
INDIAN CUCUMBER YOGURT SALAD
MEDITERRANEAN CHICKPEA SALAD
MEXICAN STREET CORN SALAD
MOROCCAN CARROT SALAD
PASTA SALAD
QUINOA SALAD

HOT SIDES

BASMATI RICE
BOURBON GLAZED CARROTS + PARSNIPS
BUTTERED BROCCOLI
BUTTERNUT ORZO
BUTTERNUT SQUASH GRATIN
CHERRY PECAN WILD RICE
COUSCOUS
CREAMY POLENTA
GARLIC TUSCAN KALE
HERB ROASTED BABY POTATOES

HORSERADISH MASHED POTATOES
LEMON ROASTED ROOT VEGETABLES
MACARONI + CHEESE
MASHED CARDAMOM SWEET POTATOES
MEXICAN BRAISED PUMPKIN
POTATO GRATIN
QUINOA PILAF
ROASTED BRUSSEL SPROUTS
SEARED GREEN BEANS + TOMATOES
TRADITIONAL MASHED POTATOES



LATE NIGHT SNACKS

All late night snacks are priced per person unless otherwise noted.

POPCORN STATION | \$1.50

freshly popped popcorn
butter salt
hand crafted toppings: cajun, Japanese togarashi, cocoa chile, Indian garam masala,
ancient bay seasoning, cinnamon sugar
includes a popcorn machine and popcorn bags

HOT PRETZELS | ~~\$38.00~~ per dozen

large soft pretzels
nacho cheese, honey mustard

MAC & CHEESE BAR | \$6.00

macaroni & cheese
broccoli, bacon, mushroom, roasted red pepper, green onion, pickled jalapeño

MASHED POTATO BAR | \$6.00

traditional mashed potatoes
butter, shredded cheddar, bacon, roasted garlic, green onion, sour cream

NACHO BAR | \$8.00

housemade tortilla chips
choice of one: beef, chicken
refried beans, queso, diced tomato, jalapeño, sour cream, guacamole

S'MORES STATION | \$5.00

honey graham crackers, chocolate graham crackers
milk chocolate, dark chocolate
large marshmallows
roasting sticks, table-top burners

PIZZA X | MENU PRICE

Check out the Pizza X website for pizza, breadsticks, and more!



DESSERTS

COOKIES PER DOZEN

BROWNIE CUTOUTS	\$14.00	MOLASSES SPICE	\$13.00
CHOCOLATE CHUNK	\$14.00	OATMEAL RAISIN	\$12.50
CHOCOLATE CRINKLES	\$13.50	OLD FASHIONED ICED SUGAR	\$12.00
CHOCOLATE SANDWICH COOKIE ...	\$15.00	RASPBERRY THUMBPRINT	\$12.00
HONEY ROASTED PEANUT BUTTER .	\$13.00	SALTED BUTTERSCOTCH	\$13.00
LEMON WITH LEMON ICING	\$12.50	SNICKERDOODLE	\$11.00
LINZER	\$12.00	WHITE CHOCOLATE MACADAMIA NUT ..	\$14.00

BAR COOKIES PER DOZEN

CARAMEL APPLE	\$15.00
CREAM CHEESE SWIRL BROWNIES .	\$16.00
DARK CHOCOLATE CHERRY	\$16.00
LEMON	\$15.00
MOCHA JAVA	\$15.00
BROWNIES	\$14.00
SALTED CARAMEL SWIRL	\$15.00
SEASONAL STREUSEL FRUIT	\$15.00
TURTLE	\$17.00
WHITE CHOCOLATE CRANBERRY BLONDIES	\$15.00

SEASONAL BARS

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

PIES + TARTS

DUTCH APPLE PIE	\$32.00	ASSORTED MINI CREAM PIES	\$23.00
PUMPKIN PIE	\$28.00	banana, chocolate, coconut, key lime, lemon	
with cinnamon whipped cream		MINI PECAN PIE	\$21.00
SEASONAL FRUIT PIE	\$32.00	MINI PUMPKIN PIE	\$21.00
SOUTHERN PECAN PIE	\$34.00	ASSORTED SWEET TARTLETS	\$20.00
with vanilla whipped cream		french chocolate ganache, lemon berry,	
SUGAR CREAM PIE	\$28.00	pastry cream with fresh fruit	
		INDIVIDUAL 3" TARTS	\$36.00
		chocolate ganache with gold garnish,	
		lemon curd with berries	
		pastry cream with berries	



PETITE SWEETS PER DOZEN

BAKLAVA \$24.00
 MINI CANNOLI \$18.00
 ASSORTED CHEESECAKE SQUARES . \$24.00
 chocolate-covered new york style,
 chocolate swirl, lemon swirl,
 raspberry swirl, turtle
 CHOCOLATE FRIANDS \$16.00
 MINI CHOCOLATE MOUSSE \$24.00
 MINI CREAM PUFFS \$20.00
 DARK CHOCOLATE
 DIPPED STRAWBERRIES \$14.00
 available May - Labor Day

CHOCOLATE TRUFFLES \$18.00
 MINI CHOCOLATE-DIPPED ECLAIRS \$24.00
 MINI PANNA COTTA \$20.00
 with fresh berries
 MINI RASPBERRY MOUSSE \$24.00
 MINI STRAWBERRY SHORTCAKE \$24.00
 MINI TIRAMISU \$24.00

CUPCAKES

CUPCAKES \$25.00 per dozen
 MINI CUPCAKES \$14.00 per dozen *2 dozen minimum per flavor*

BUTTER PECAN with caramel buttercream
 CARROT with cream cheese buttercream
 CHILI CHOCOLATE with honey cinnamon buttercream
 CHOCOLATE WHISKEY with caramel buttercream
 DEVIL'S FOOD with chocolate or peanut butter buttercream
 LEMON with lemon curd and vanilla buttercream
 MAPLE with maple nut buttercream
 MOCHA with mocha buttercream
 PUMPKIN with brown sugar cream cheese buttercream
 RED VELVET with cream cheese buttercream
 STRAWBERRY with cream cheese or strawberry buttercream
 VANILLA with chocolate or fresh raspberry buttercream

PLEASE INQUIRE ABOUT GLUTEN FREE AND/OR VEGAN OPTIONS.

TIERED CAKES

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

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

cake

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

filling

CHOCOLATE GANACHE, CHOPPED NUTS, FRUIT COMPOTE, LEMON CURD

buttercream

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



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FEATURED PHOTOGRAPHY:

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