

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.

Cassic \$5,00

BUTTERMILK BISCUITS
ham + dijonaise
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

\$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 \$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

MINITURKEY 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

PLATED MEALS

All items are selected a la carte to build your plated meal menu. A selection of three entrees, each with one starch and one vegetable side, is recommended.

China is required for plated meals.

BREAD

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

SALADS \$5.00+ per serving

HOUSE

carrot, ribbon, grape tomato, cucumber choice of 1 dressing

CAESAR

shaved pecorino, house made croutons caesar dressing

ARUGULA \$7.50 per serving

Spring/Summer

strawberry, red onion, almond, feta balsamic vinaigrette

ARUGULA \$7.50 per serving

Autumn/Winter shaved fennel, blood orange, marcona almond, shaved pecorino honey lavender vinaigrette

SEASONAL

SPRING

mixed greens, radish, fresh snow pea, crumbed goat cheese honey lavender vinaigrette

SUMMER

mixed greens, heirloom tomato, fresh corn, crumbled goat cheese garlic confit vinaigrette

AUTUMN

mixed greens, mushroom, cauliflower, crumbled goat cheese tomato vinaigrette

WINTER

mixed greens, beet, parsnip, crumbled goat cheese creamy mustard vinaigrette

ENTREES

BEEF 60Z FILET MIGNON \$33.00 100Z CULOTTE SIRLOIN \$28.50 FISCHER FARMS MEATLOAF \$14.00 TRADITIONAL LASAGNA \$13.00	LAMB SPICE RUBBED RACK OF LAMB with cilantro mint chutney
POULTRY AIRLINE LEMON HERB ROAST CHICKEN with braised fennel \$17.50 MEDITERRANEAN STUFFED CHICKEN with peperonata sauce \$18.50 MUSHROOM CHICKEN TORTELLINI in garlic cream sauce \$16.00 SEARED DUCK BREAST with maple gastrique \$22.50	PORK DIJON HERB PORK TENDERLOIN \$17.00 ITALIAN STUFFED PORK LOIN \$18.50 TERIYAKI PORK TENDERLOIN \$17.00 SEAFOOD ROASTED SALMON \$18.00 MACADAMIA NUT + PANKO CRUMB TILAPIA \$17.00



ENTREES CONTINUED

VEGETARIAN CHEESE RAVIOLI IN MARINARA \$13.50 MUSHROOM TORTELLINI in garlic cream sauce \$14.00 VEGETABLE LASAGNA \$12.00 EGGPLANT INVOLTINI stuffed with fresh mozzarella, provolone,	VEGETARIAN IMAM BAYILIDI turkish stuffed eggplant \$13.00 BLACKENED TOFU with mango salsa \$8.50 TERIYAKI TOFU with pineapple relish \$8.50
goat cheese, + fresh herbs	KIDS MEALS CHICKEN FINGERS \$8.50 CHEESE RAVIOLI IN MARINARA \$13.50 MACARONI + CHEESE \$3.50 TRADITIONAL MASHED POTATOES \$3.50 SEASONAL FRESH FRUIT CUP \$3.10

SIDES \$3.00+ per serving

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

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 PERDOZEN

BROWNIE CUTOUTS \$14.00 CHOCOLATE CHUNK \$14.00 CHOCOLATE CRINKLES \$13.50 CHOCOLATE SANDWICH COOKIE \$15.00 HONEY ROASTED PEANUT BUTTER \$13.00 LEMON WITH LEMON ICING \$12.50 LINZER \$12.00	MOLASSES SPICE

BAR COOKIES PER DOZEN

PIES + TARTS

	ASSORTED MINI CREAM PIES\$23.00
	banana, chocolate, coconut, key lime, lemon
	MINI PECAN PIE
DUTCH APPLE PIE \$32.00	MINI PUMPKIN PIE\$21.00
PUMPKIN PIE	
with cinnamon whipped cream	ASSORTED SWEET TARTLETS \$20.00
11	french chocolate ganache, lemon berry,
SEASONAL FRUIT PIE \$32.00	pastry cream with fresh fruit
SOUTHERN PECAN PIE \$34.00	r and y are an are a second
with vanilla whipped cream	INDIVIDUAL 3" TARTS \$36.00
11	chocolate ganache with gold garnish,
SUGAR CREAM PIE \$28.00	lemon curd with berries
	pastry cream with berries
	1 3



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	4.00 2.00 4.00 4.00
---	------------------------------

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 LIP TO 56	

cake

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

CHOCOLATE GANACHE, CHOPPED NUTS, FRUIT COMPOTE. LEMON CURD

bittercream

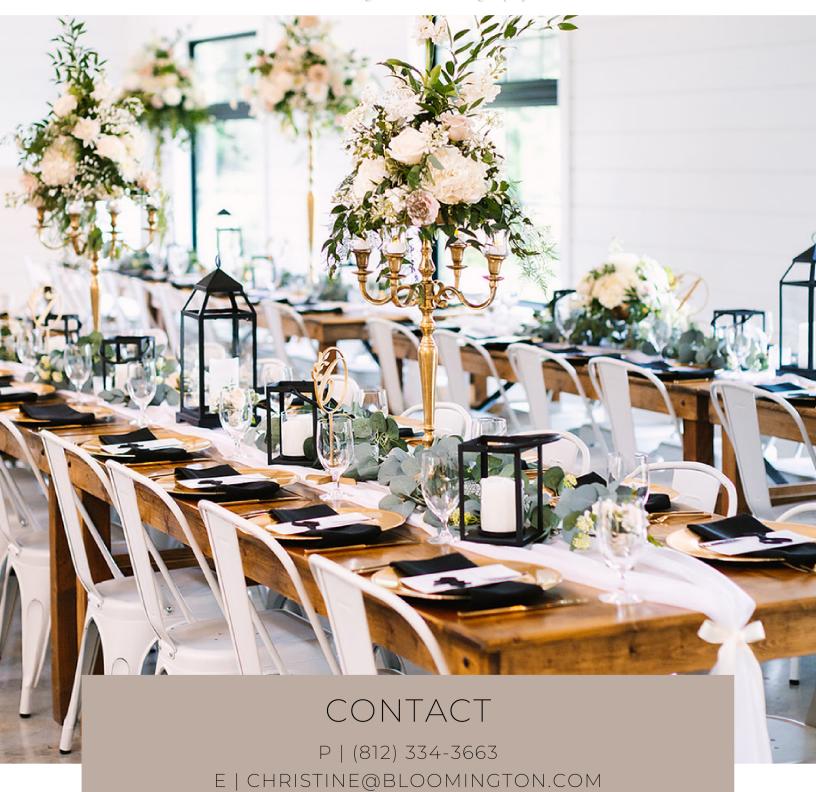
CARAMEL, CHOCOLATE, CREAM CHEESE, HONEY CINNAMON, MAPLE, MOCHA, PEANUT BUTTER, RASPBERRY, STRAWBERRY, VANILLA



PLEASE INQUIRE ABOUT GLUTEN FREE AND/OR VEGAN OPTIONS.

FEATURED PHOTOGRAPHY:

Hannah Crabb Photography Anna Clark Photography Wandering Heart Photography



INSTAGRAM | @OWCATERING

(f) FACEBOOK | ONE WORLD CATERING

JTIKTOK | @ONEWORLDCATERS

0