

One World at

# Woolery MILL

ONE WORLD CATERING MENU

*updated January 2024*



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](mailto:catering@bloomington.com)

812-334-3663

Monday - Friday, 10am - 5pm

[www.oneworldcaters.com](http://www.oneworldcaters.com)

# STYLES OF SERVICE

One World Catering offers four 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	+\$	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

CINNAMON ROLLS ..... \$38.00

OLD FASHIONED BUTTERMILK BISCUITS ..... \$15.00  
WITH BUTTER + PRESERVES

Croissants | Per Dozen ..... \$65.00

BACON + EGG

HAM + CHEESE

SPINACH + CHEESE

CLASSIC BUTTER ..... \$60.00

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

CINNAMON ..... \$16.00

COUNTRY CHERRY HONEY ..... \$20.00

RASPBERRY WHITE CHOCOLATE ..... \$20.00

RICH CHOCOLATE CHIP ..... \$20.00

TRADITIONAL CURRANT ..... \$18.00

Muffins | Per Dozen ..... \$22.00

Mini Muffins | Per Dozen ..... \$12.00

BAKER'S CHOICE

BLUEBERRY

CRANBERRY ORANGE

DOUBLE CHOCOLATE CHIP

LEMON POPPYSEED

BAKER'S CHOICE GLUTEN FREE MUFFINS ..... \$28.00

BAKER'S CHOICE GLUTEN FREE MINI MUFFINS ... \$15.00

Loaves | Per 16 Slice Loaf ..... \$25.00

BANANA NUT

ICED GINGERBREAD

ICED RED VELVET

PUMPKIN SPICE

## 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 .....	\$48.00
ASPARAGUS + SWISS	
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 .....	\$8.00
Served with Sour Cream + Fresh Salsas	
CHORIZO, EGG + CHEESE	
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

### Chilled or Room Temp | Per Serving

ARTISANAL CHEESES + CRACKERS .....	\$8.00
CHARCUTERIE, CHEESES + CRACKERS .....	\$9.00
CHARCUTERIE + CRACKERS .....	\$8.00
CRUDITES .....	\$3.50
WITH CHOICE OF (1): REMOULADE, CREAMY BLUE	
CHEESE OR RANCH	
CRUDITES + PITA POINTS .....	\$6.00
WITH HUMMUS + TAPENADE	
HOUSE CURED SALMON .....	\$9.00
WITH EGG, PICKLED RED ONION, TOMATO, CAPERS,	
CRÈME FRAICHE + LAVOSH CRACKERS	
MARINATED MIXED OLIVES .....	\$3.00
PITA POINTS .....	\$5.00
WITH CHOICE OF (2): BABA GANOUSH, HUMMUS,	
BEER CHEESE, PIMENTO CHEESE OR TAPENADE	
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 .....	\$19.00
WITH OLIVE OIL AND BALSAMIC VINEGAR	
CARIBBEAN STYLE CRAB + MANGO SALAD .....	\$32.00
WITH FRIED PLANTAINS	
CHILLED SHRIMP .....	\$32.00
WITH LEMON, COCKTAIL SAUCE + REMOULADE	
GRUYERE GOUGERES	
PLAIN .....	\$13.00
CURRIED CHICKEN SALAD FILLING .....	\$25.00
SEARED AHI TUNA LOLLIPOPS .....	\$33.00
WITH SRIRACHA AIOLI	
SHRIMP + FISH CEVICHE .....	\$32.00
WITH FRIED PLANTAINS	

All menu prices are subject to 8% in state and county taxes as well as a 15-35% service charge.

Menu prices may vary based on market prices. Updated January 2024.

# HORS D'OEUVRES

## CONTINUED

### 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	
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

### Hot | Per Dozen

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

### Sliders | Per Dozen

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

### Stuffed Mushrooms | Per Dozen

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

### House Made Meatballs | Per Dozen .....

ASIAN PORK IN SWEET SOY GLAZE	
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 IN JERK SAUCE	
MEXICAN TURKEY	
WITH CHIPOTLE AIOLI	
MOROCCAN LAMB	
WITH MUHAMMARA	
SWEDISH IN TRADITIONAL LINGONBERRY SAUCE	

### Skewers | Per Dozen

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



## 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   (JUNE 22 - SEPT 21)	\$5.00
MIXED GREENS, HEIRLOOM TOMATO, FRESH CORN + CRUMBLD GOAT CHEESE	
AUTUMN   (SEPT 22 - DEC 21)	
MIXED GREENS, MUSHROOM, CAULIFLOWER + CAPRIOLE CHEVRE	
WINTER   (DEC 22 - MAR 21)	
MIXED GREENS, BEET, PARSNIP + CRUMBLD GOAT CHEESE	
SPRING   (MAR 22 - JUNE 21)	
MIXED GREENS, RADISH, FRESH SNOW PEA, + CRUMBLD 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	
STRAWBERRY + ARUGULA SALAD .....	\$7.50
FRESH STRAWBERRY (PEAR IN OFF-SEASONS), RED ONION, ALMOND + FETA BALSAMIC VINAIGRETTE	
BALSAMIC VINAIGRETTE	
CREAMY MUSTARD VINAIGRETTE	
GARLIC CONFIT VINAIGRETTE	
HONEY LAVENDER VINAIGRETTE	
ITALIAN	
RANCH	
TOMATO VINAIGRETTE	

## HOUSE MADE DRESSINGS

## 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 \$5.50 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

### 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 PEPERONATA 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,	
HORSE RADISH 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 15-35% service charge.

Menu prices may vary based on market prices. Updated January 2024.

## 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

\*NOT AVAILABLE AT ALL LOCATIONS.\*

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

CHICKEN SHAWARMA

BASMATI RICE

CRUMBLLED FETA + TZATZIKI

TOMATO + CUCUMBER SALAD

WARM PITA BREAD

#### 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

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

## ENTRÉES

### A LA CARTE | PLATED

<b>Beef   Per Serving</b>	
5OZ PETITE SIRLOIN .....	<b>\$15.00</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT	
BUTTER, SUNDRIED TOMATO BUTTER OR	
RED WINE BORDELAISE	
6OZ FILET MIGNON .....	<b>\$33.00</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT	
BUTTER, SUNDRIED TOMATO BUTTER OR	
RED WINE BORDELAISE	
10OZ CULOTTE SIRLOIN .....	<b>\$28.50</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, DUCK CONFIT	
BUTTER, SUNDRIED TOMATO BUTTER OR	
RED WINE BORDELAISE	
FISCHER FARMS MEATLOAF .....	<b>\$14.00</b>
TRADITIONAL LASAGNA .....	<b>\$13.00</b>

<b>Poultry   Per Serving</b>	
AIRLINE LEMON HERB ROAST CHICKEN .....	<b>\$16.50</b>
WITH BRAISED FENNEL	
HAND BREADED CHICKEN FINGERS	
ADULT .....	<b>\$14.50</b>
CHILD .....	<b>\$8.50</b>
MEDITERRANEAN STUFFED CHICKEN .....	<b>\$18.50</b>
WITH PEPPERONATA SAUCE	
MUSHROOM CHICKEN TORTELLINI IN	
GARLIC CREAM SAUCE .....	<b>\$16.00</b>
SEARED DUCK BREAST .....	<b>\$22.50</b>
WITH MAPLE GASTRIQUE	

## ENTRÉES

### A LA CARTE | PLATED

#### CONTINUED

<b>Lamb   Per Serving</b>	
MEDITERRANEAN BRAISED LAMB SHANK .....	<b>\$55.00</b>
WITH ORANGES + OLIVES	
SPICE RUBBED RACK OF LAMB .....	<b>\$33.00</b>
WITH CILANTRO MINT CHUTNEY	

<b>Pork   Per Serving</b>	
DIJON HERB ROAST TENDERLOIN .....	<b>\$17.00</b>
ITALIAN STUFFED PORK LOIN .....	<b>\$17.50</b>
TERIYAKI PORK TENDERLOIN .....	<b>\$17.00</b>

<b>Seafood   Per Serving</b>	
MACADAMIA NUT + PANKO CRUMB	
CRUSTED TILAPIA .....	<b>\$16.00</b>
ROASTED SALMON .....	<b>\$17.00</b>
WITH CHOICE OF GARNISH:	
TAPENADE + GRAPE TOMATOES, LEMON DILL BUTTER,	
HORSERADISH CREME, ORANGE FENNEL GLAZE OR	
BEURRE BLANC	
SEARED CORVINA .....	<b>\$17.00</b>

<b>Vegetarian   Per Serving</b>	
BLACKENED TOFU .....	<b>\$8.50</b>
WITH MANGO SALSA	
CHEESE RAVIOLI IN MARINARA .....	<b>\$13.50</b>
COCONUT TOFU .....	<b>\$8.50</b>
WITH GUAVA SWEET + SOUR SAUCE	
EGGPLANT INVOLTINI .....	<b>\$14.50</b>
STUFFED WITH FRESH MOZZARELLA, PROVOLONE,	
GOAT CHEESE + FRESH HERBS	
FRIED GREEN TOMATO STACK .....	<b>\$12.50</b>
IMAM BAYILIDI .....	<b>\$13.00</b>
TURKISH STUFFED EGGPLANT	
INDIAN STYLE POTATO + RED LENTIL CAKES ...	<b>\$13.00</b>
WITH CILANTRO MINT CHUTNEY	
MUSHROOM TORTELLINI IN	
GARLIC CREAM SAUCE .....	<b>\$14.00</b>
PENNE MARINARA .....	<b>\$12.00</b>
WITH BROCCOLI, FENNEL + ROASTED RED PEPPER	
QUINOA PILAF .....	<b>\$12.00</b>
WITH MUSHROOM, CARROT, ONION, ZUCCHINI,	
CURRANT + SUNFLOWER SEEDS	
SHAWARMA STYLE CAULIFLOWER .....	<b>\$12.00</b>
STUFFED PORTOBELLO MUSHROOM .....	<b>\$14.00</b>
WITH FENNEL, PEPPER, TOMATO, ZUCCHINI,	
GOAT CHEESE + BASIL CITRONETTE	

## 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 \$40.00/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	\$2.00
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 CRUMBLED 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	

STIR FRY STATION

Per Person .....	\$7.50
Chef rate of \$40/hour	
Includes:	
UDON NOODLES	
GLASS NOODLES	
ASSORTED VEGETABLES	
ASSORTED SAUCES	
Additional Choice \$3.00 Per Person	
CHICKEN	
SHRIMP	

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

BAKERY  
COOKIES, PIES, + TARTS  
CONTINUED

Fresh Baked Cookies | Per Dozen (continued)

CLASSIC CHOCOLATE SANDWICH COOKIE ....	\$15.00
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
WHITE CHOCOLATE MACADAMIA .....	\$14.00
HOLIDAY COOKIES .....	\$14.00
SUGAR, GINGERBREAD + MEXICAN WEDDING CAKE	

Bar Cookies | Per Dozen

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

Seasonal Bar Cookies | Per Dozen

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
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

4-inch Sweet Tartlets   Per Dozen .....	\$48.00
CHOCOLATE GANACHE	
WITH PISTACHIOS	
LEMON CURD	
WITH FRESH BERRIES	

Mini Sweet Tartlets   Per Dozen .....	\$20.00
ASSORTED SWEET TARTLETS	
CHOCOLATE GANACHE	
WITH PISTACHIOS	
LEMON CURD	
WITH FRESH BERRIES	
PASTRY CREAM	
WITH FRESH BERRIES	

## 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 (2 dozen minimum) .....	\$19.00
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 (2 dozen minimum) .....	\$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 .....	\$24.00
DIPPED IN CHOCOLATE	
MINI PANNA COTTA .....	\$20.00
WITH FRESH BERRY GARNISH	
MINI RASPBERRY MOUSSE .....	\$24.00
MINI STRAWBERRY SHORTCAKE .....	\$24.00
MINI TIRAMISU .....	\$24.00

## VEGAN + GLUTEN FREE DESSERTS

### Bars + Cookies | Per Dozen

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

Cupcakes | Per Dozen ..... \$30.00

Mini Cupcakes | Per Dozen (2 dozen minimum) ..... \$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 | Per Dozen (2 dozen minimum)

TRIO OF CHOCOLATE CUPS ..... \$30.00

WITH ASSORTED VEGAN MOUSSE

### Cakes | Per Dozen

FLOURLESS CHOCOLATE CAKE ..... \$36.00

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
SOFT PRETZELS .....	\$38.00
WITH NACHO CHEESE + STOUT MUSTARD   PER DOZEN	

Popcorn Bar | Per Person ..... \$1.50

FRESH POPPED POPCORN

WITH HAND CRAFTED TOPPINGS:

CAJUN, JAPANESE TOGARASHI, COCOA CHILE,

INDIAN GARAM MASALA, ANCIENT BAY,

LEMON PARMESAN + CINNAMON SUGAR

Build-Your-Own S'mores Station | Per Person ..... \$5.00

LARGE MARSHMALLOWS, MILK CHOCOLATE,

DARK CHOCOLATE, HONEY GRAHAM CRACKERS,

CHOCOLATE GRAHAM CRACKERS, ROASTING

STICKS + TABLE-TOP BURNERS

*All menu prices are subject to 8% in state and county taxes as well as a 15-35% service charge.*

*Menu prices may vary based on market prices. Updated January 2024.*

## 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

### 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 per flavor) . . \$19.00/dozen slices

Per Person (two dozen minimum per flavor) . . \$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

*All menu prices are subject to 8% in state and county taxes as well as a 15-35% service charge.*

*Menu prices may vary based on market prices. Updated January 2024.*

# 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

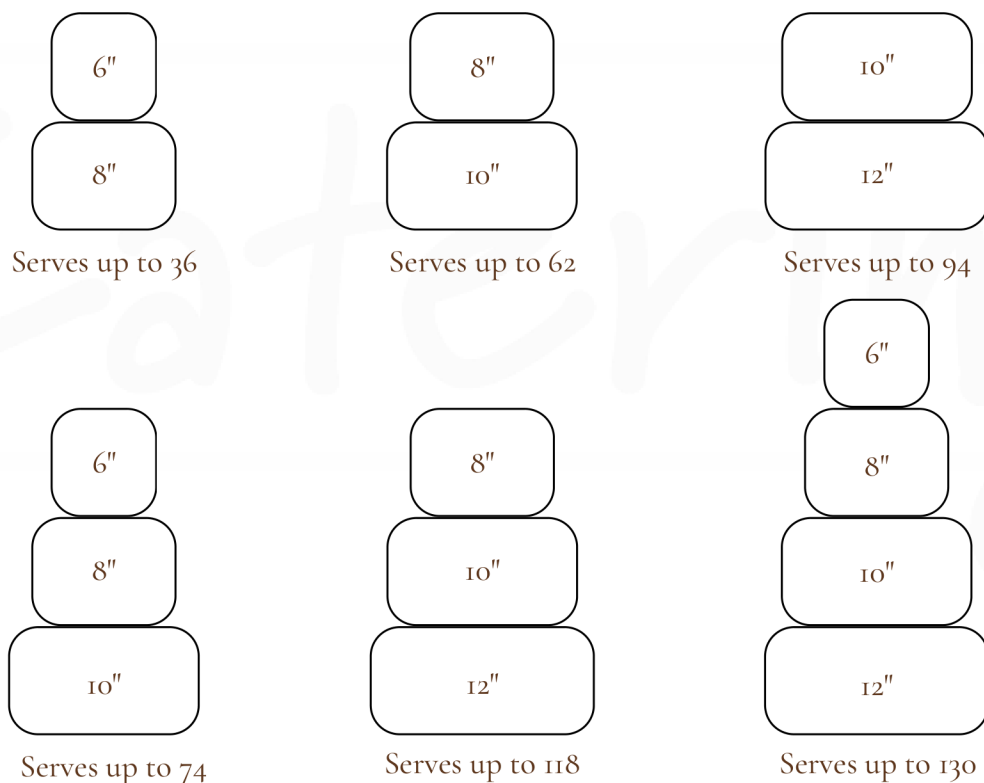
ALMOND, BUTTER PECAN, CARROT, CHILI CHOCOLATE, DEVILS FOOD, LEMON, MOCHA,  
RASPBERRY, RED VELVET, SPICE, STRAWBERRY, WHITE, YELLOW

### 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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