

One World at

# Woolery MILL

ONE WORLD CATERING MENU

*updated April 2026*



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 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 food & soft beverage minimum. Events with bartending services must meet a \$200 minimum bar sale in addition to the food and soft beverage minimum. Bar only events must meet a \$500 minimum sale. The minimum bar sales are exclusive of the set up and bartender labor fees.

Events hosted at Woolery Mill have the following food & soft 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*

The food and soft beverage minimum for a drop off order is \$500. Pick up orders must meet a \$250 minimum. Any shortfall of these minimums will be billed to the client.

## 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	\$47.00
MEDIUM   SERVES 30	\$96.00
LARGE   SERVES 60	\$190.00

### WHOLE FRUIT .....\$1.00

APPLES, BANANAS, + ORANGES

### WHOLE ORGANIC FRUIT ..... \$1.50

APPLES, BANANAS, + ORANGES

### HARD BOILED EGGS ..... \$18.00

PER DOZEN

### HONEY GRANOLA BARS ..... \$25.00

PER DOZEN

### HOUSE GRANOLA ..... \$15.00

PER POUND

### 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 ..... \$38.00

#### OLD FASHIONED CRUMB

24 SQUARES

## Sweet Pastries | Per Dozen

ASSORTED DANISHES ..... \$25.00

BOURBON STICKY BUNS ..... \$40.00

CHOCOLATE CROISSANTS ..... \$60.00

CINNAMON ROLLS ..... \$38.00

OLD FASHIONED BUTTERMILK BISCUITS ..... \$16.00

WITH BUTTER + PRESERVES

### Croissants | Per Dozen ..... \$75.00

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

VEGAN 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 VEGAN MUFFINS ..... \$28.00

BAKER'S CHOICE

GLUTEN FREE VEGAN MINI MUFFINS ..... \$15.00

### Loaves | Per 16 Servings ..... \$25.00

BANANA NUT

BLUEBERRY LEMON

CINNAMON SWIRL

ICED GINGERBREAD

ICED RED VELVET

PUMPKIN SPICE

FLOURLESS DARK

CHOCOLATE ORANGE LOAF ..... \$39.00

## HOT BREAKFAST

### Per Serving

APPLEWOOD SMOKED BACON   3 PIECES	\$5.00
BREAKFAST SAUSAGE   3 PIECES	\$5.00
FRESH MADE WAFFLES WITH MAPLE SYRUP, HOT FRUIT TOPPING + WHIPPED CREAM	\$6.00
HERB ROASTED BABY POTATOES WITH HOT SAUCE + KETCHUP PACKETS	\$3.50
OLD FASHIONED BUTTERMILK BISCUITS WITH SAUSAGE OR MUSHROOM GRAVY	\$5.00
SCRAMBLED EGGS WITH HOT SAUCE PACKETS	\$5.00
SHAKSHUKA   SERVES 12 WITH TOMATOES, PEPPERS, FETA + FRESH HERBS	\$52.00

### Quiche | Per 12 Slice Quiche \$50.00

ASPARAGUS + SWISS  
GRUYERE + HOUSE CURED BACON

### Breakfast Casseroles | Per 12 Serving Casserole \$56.00

Served with Hot Sauce + Ketchup Packets  
BREAKFAST SAUSAGE + CHEESE  
POTATO, EGG + CHEESE  
SPINACH, SUNDRIED TOMATO, + CHEESE

### 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 OR PICK-UP ORDERS.\*

4 Feet   Serves 50	\$540.00
4 Feet   Serves 75	\$810.00
6 Feet   Serves 100	\$1080.00

All grazing tables are comprised of the following items:

CHARCUTERIE + ACCOMPANIMENTS  
ARTISANAL CHEESES  
ASSORTED CRACKERS  
GRAPES + STRAWBERRIES  
ASSORTED VEGETABLE ANTIPASTI  
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	\$47.00
MEDIUM   SERVES 30	\$96.00
LARGE   SERVES 60	\$190.00
LENNIE'S SPINACH ARTICHOKE TORTA WITH TOMATO RELISH + CRACKERS	
SMALL   SERVES 30	\$75.00
LARGE   SERVES 60	\$150.00

### Chilled or Room Temp | Per Serving

ARTISANAL CHEESES + CRACKERS	\$8.00
ASSORTED VEGETABLE ANTIPASTI	\$6.00
CHARCUTERIE, CHEESES + CRACKERS	\$10.00
CHARCUTERIE + CRACKERS	\$8.00
CRUDITES	\$3.50
WITH CHOICE OF (1): CREAMY BLUE CHEESE, RANCH OR REMOULADE	
CRUDITES + PITA POINTS	\$6.00
WITH HUMMUS + TAPENADE	
MARINATED MIXED OLIVES	\$3.00
PITA POINTS	\$5.00
WITH CHOICE OF (2): BABA GANOUSH, HUMMUS, BEER CHEESE, PIMENTO CHEESE OR TAPENADE	
SPICED NUTS   .8OZ SERVING	\$1.50

### Chilled or Room Temp | Per Dozen

BITE SIZED BUTTERMILK BISCUITS	\$15.00
HAM + DIJONNAISE PIMENTO CHEESE	
BRUSCHETTA	\$18.00
CLASSIC TOMATO, BASIL, + OLIVE OIL	
CAPRESE BITES	\$19.00
WITH OLIVE OIL AND BALSAMIC VINEGAR	
CARIBBEAN STYLE CRAB + MANGO SALAD	\$32.00
WITH FRIED PLANTAINS	
CHILLED SHRIMP	\$26.00
WITH LEMON, COCKTAIL SAUCE + REMOULADE	
GRUYERE GOUGERES	\$13.00
SEARED AHI TUNA LOLLIPOPS	\$33.00
WITH SRIRACHA AIOLI	
SHRIMP + FISH CEVICHE	\$32.00
WITH FRIED PLANTAINS	

# HORS D'OEUVRES

## CONTINUED

### Crostini | Per Dozen

BRIE WITH SEASONAL FRUIT MOSTARDA .....	\$15.00
GOAT CHEESE + FIG JAM .....	\$15.00
SMOKED SALMON MOUSSE .....	\$18.00
TAPENADE + HERBED GOAT CHEESE .....	\$14.00

### Pastry Pinwheels | Per Dozen .....

BACON, FIG + BLUE CHEESE	\$19.00
DATE, WALNUT + BRIE	
HAM + CHEESE	
PEPPERONI PIZZA	
SUNDRIED TOMATO, ZUCCHINI + CHEVRE	

### Tartlets | Per Dozen .....

DUCK CONFIT + MOSTARDA .....	\$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 .....	

### Hot | Per Dozen

ASIAGO FILLED ARANCINI .....	\$18.00
WITH MARINARA	
BITE SIZED BEEF FRANKS IN BLANKETS .....	\$15.00
WITH HONEY MUSTARD	
BUFFALO FRIED CAULIFLOWER .....	\$15.00
WITH VEGAN CASHEW RANCH	
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	
FRIED SPINACH ARTICHOKE POPPERS .....	\$16.50
FRIED STREET CORN BITES .....	\$18.00
WITH CHIPOTLE AIOLI	
HERB CRUSTED LOLLIPOP LAMB CHOPS .....	\$46.00
WITH MINT SAUCE	
HERBED SAUSAGE PASTRY BITES .....	\$15.00
MANGO CHICKEN SPRING ROLLS .....	\$24.00
WITH SWEET CHILI SAUCE	
MINI TURKEY POT PIES .....	\$27.00
PERUVIAN BLACK BEAN + QUINOA PATTIES ...	\$23.00
WITH TOMATILLO SALSA	

### Hot | Per Dozen (Continued)

RED LENTIL POTATO FRITTERS .....	\$23.00
WITH CILANTRO MINT CHUTNEY	
SAVORY MUSHROOM PASTRY BITES .....	\$15.00
SPANAKOPITA .....	\$26.00
SQUASH + BACON PARCELS .....	\$26.00
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
CRAB .....	\$24.00
VEGAN .....	\$19.00
VEGETARIAN .....	\$19.00

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

ASIAN PORK IN SWEET SOY GLAZE	\$25.00
BBQ BISON IN APPLE ALE BBQ SAUCE	
BUFFALO STYLE CHICKEN	
WITH CREAMY BLUE CHEESE	
CLASSIC ITALIAN IN MARINARA .....	\$26.00
IMPOSSIBLE ITALIAN MEATBALLS IN MARINARA .....	\$34.00
MEXICAN TURKEY	
WITH CHIPOTLE AIOLI	
MOROCCAN LAMB	
WITH MUHAMMARA	
SWEDISH MEATBALLS IN TRADITIONAL LINGONBERRY SAUCE .....	\$26.00

### Skewers | Per Dozen

BEEF BULGOGI .....	\$34.00
WITH KIMCHI SLAW	
CAJUN SHRIMP + ANDOUILLE .....	\$34.00
CHURRASCO STYLE STEAK .....	\$34.00
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	

All menu prices are subject to 8% in state and county taxes as well as a 15-35% service charge and 7% gratuity.

Menu prices may vary based on market prices. Updated April 2026.

## SOUP

### Hot | Per Serving

AVGOLEMONO .....	\$4.00
GREEK STYLE CHICKEN + RICE WITH LEMON	
CHICKEN, ANDOUILLE + SHRIMP GUMBO .....	\$8.00
CHILI WITH BEEF + PORK .....	\$7.00
CREAM OF BROCCOLI .....	\$4.00
CREAMY BUTTERNUT SQUASH .....	\$4.00
CREAMY TOMATO .....	\$4.00
TOMATO GINGER .....	\$4.00
POTATO LEEK .....	\$4.00
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	
RECOMMENDED DRESSING: BASIL CITRONETTE DRESSING	

CALIFORNIA COBB SALAD	
BIBB LETTUCE, CHICKEN, HOUSE CURED BACON, AVOCADO, TOMATO, HARD COOKED EGG + GORGONZOLA	
RECOMMENDED DRESSING: 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 + CRUMBLLED GOAT CHEESE	
AUTUMN   (SEPT 22 - DEC 21)	
MIXED GREENS, MUSHROOM, CAULIFLOWER + CAPRIOLE CHEVRE	
WINTER   (DEC 22 - MAR 21)	
MIXED GREENS, BEET, PARSNIP + CRUMBLLED GOAT CHEESE	
SPRING   (MAR 22 - JUNE 21)	
MIXED GREENS, RADISH, FRESH SNOW PEA, + CRUMBLLED GOAT CHEESE	

## SIDE SALADS

### Per Serving

ARUGULA SALAD .....	\$7.50
SHAVED FENNEL, BLOOD ORANGE (ORANGE IN OFF-SEASONS), MARCONA ALMOND + SHAVED PECORINO	
HONEY LAVENDER VINAIGRETTE	
CAESAR SALAD .....	\$5.00
FRESH ROMAINE, SHAVED PECORINO + HOUSE MADE CROUTONS CAESAR DRESSING	
CALIFORNIA COBB SALAD .....	\$9.00
GARLIC CONFIT VINAIGRETTE	
HOUSE SALAD .....	\$5.00
CRISP LETTUCE, 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	

## HOUSE MADE DRESSINGS

BALSAMIC VINAIGRETTE
BLUE CHEESE
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

CALABRESE SANDWICH .....	\$10.00
FRESH MOZZARELLA, CAPOCOLLA, SALAMI + CALABRESE PEPPERS SERVED ON BATARD	
CAPRESE SANDWICH .....	\$9.00
FRESH MOZZARELLA, TOMATO, BASIL, BALSAMIC + OLIVE OIL SERVED ON BATARD	
HAM SANDWICH .....	\$9.00
GRUYERE + STOUT MUSTARD SERVED ON RYE	
HUMMUS SANDWICH .....	\$8.00
TOMATO, CUCUMBER, SPINACH + FETA SERVED ON SOURDOUGH	
ROAST BEEF SANDWICH .....	\$9.50
ARUGULA, ROASTED PEPPER + GORGONZOLA SERVED ON BATARD	
ROAST TURKEY SANDWICH .....	\$9.00
PROVOLONE, CUCUMBER, SPINACH + CHIPOTLE AIOLI SERVED ON WHOLE WHEAT	
TURKEY + BRIE SANDWICH .....	\$9.00
CRANBERRY MOSTARDA SERVED ON BATARD	

Hot Pressed | Per Sandwich Cut in Halves

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

CLASSIC ITALIAN BEEF .....	\$10.00
SPICY PICKLED PEPPER + AU JUS SERVED ON BATARD	
GRUYERE GRILLED CHEESE .....	\$9.00
CARMELIZED ONION RELISH SERVED ON SOURDOUGH	
HOMESTYLE GRILLED CHEESE .....	\$8.00
SERVED ON SOURDOUGH ADD BACON FOR AN ADDITIONAL \$1.00	
MEDITERRANEAN ROASTED VEGETABLE .....	\$8.00
SUNFLOWER NUTS, MUHAMMARA + PROVOLONE SERVED ON RYE	
MUFFULETTA .....	\$10.00
SALAMI, HAM, OLIVE RELISH + PROVOLONE SERVED ON BATARD	

## WRAPS

Chilled | Per Wrap Cut in Halves

Any wrap can be made gluten free for an additional \$2.00

CURRIED CHICKEN SALAD WRAP .....	\$9.50
APPLE, CELERY, CASHEWS + BIBB LETTUCE	
HUMMUS WRAP .....	\$8.50
TOMATO, CUCUMBER, SPINACH + FETA	
ROAST BEEF WRAP .....	\$10.00
ARUGULA PESTO, ROASTED PEPPER + GORGONZOLA	
ROAST TURKEY SALAD WRAP .....	\$9.50
GRAPES, DRIED CRANBERRY, FRESH RED PEPPER + PECANS	
ROASTED PORTOBELLO WRAP .....	\$8.50
RED ONION, ROASTED RED PEPPER, SWISS, SPINACH + BASIL AIOLI	

## QUESADILLAS

Hot Pressed | Per 6 Wedge Quesadilla

Served with Fresh Salsas

BLACK BEAN QUESADILLA .....	\$8.50
PICKLED RED ONION	
GARLIC KALE QUESADILLA .....	\$8.50
PICKLED RED ONION	
ROAST CHICKEN QUESADILLA .....	\$9.00
PICKLED RED ONION	

## BUILD-YOUR-OWN SANDWICH BAR

Per Serving ..... \$13.00

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, inclusive of allergy restrictions.

Packaged and labeled in compostable box with chip window  
CHOICE OF CHILLED SANDWICH OR WRAP  
ASSORTED FRUIT  
ASSORTED GREAT LAKES POTATO CHIPS  
BAKER'S CHOICE COOKIE OR BAR COOKIE

# ENTRÉES

## A LA CARTE | BUFFET STYLE

### Beef | Per Serving

BEEF SHORTRIBS	\$25.00
WITH RED WINE JUS + SUNDRIED TOMATO GREMOLATA	
BEEF SHORTRIBS BOURGUIGNON	\$26.00
WITH BACON, CARROT, MUSHROOM + PEARL ONION	
CLASSIC BEEF STROGANOFF	\$22.00
WITH HERB BUTTERED NOODLES	
FISCHER FARMS MEATLOAF	\$15.00
TRADITIONAL LASAGNA   SERVES 12	\$216.00

### Poultry | Per Serving

CHICKEN CACCIATORE	\$17.00
HAND BREADED CHICKEN TENDERS	
ADULT	\$14.00
CHILD	\$8.00
JAMAICAN JERK CHICKEN	\$16.00
LEMON HERB ROAST CHICKEN	\$16.00
WITH BRAISED FENNEL	
LEMON OLIVE CHICKEN TAGINE	\$18.00
WITH CHOICE OF 1:	
JASMINE RICE OR COUSCOUS	
CHEESE TORTELLINI IN GARLIC CREAM SAUCE	\$16.00
WITH CHICKEN + MUSHROOMS	

### Pork | Per Serving

DIJON HERB ROASTED TENDERLOIN	\$16.50
FETTUCCINI IN TOMATO CREAM SAUCE	\$14.00
WITH BACON + PEAS	
FIRE ROASTED PORK LOIN	\$15.00
WITH FRESH SALSAS	
ITALIAN STUFFED PORK LOIN	\$14.00
JAMAICAN JERK PORK LOIN	\$18.00
TERIYAKI PORK TENDERLOIN	\$16.50

### Seafood | Per Serving

MACADAMIA + PANKO CRUSTED TILAPIA	\$16.00
ROASTED SALMON	\$18.00
WITH CHOICE OF GARNISH:	
TAPENADE + GRAPE TOMATOES, LEMON DILL BUTTER, HORSERADISH CREME, ORANGE FENNEL GLAZE OR BEURRE BLANC	
SEARED CORVINA	\$22.00
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	\$18.00
BEEF BRISKET   SANDWICH PORTION	\$12.00
CHICKEN	\$12.00
FISCHER FARMS SPARE RIBS	\$14.00
PULLED PORK	\$13.00
PULLED PORK   SANDWICH PORTION	\$8.50

### Cookout | Per Serving

ALL BEEF HOT DOGS	\$6.00
WITH BUNS, KETCHUP + MUSTARD	
FISCHER FARMS BRATWURST	\$8.00
WITH SAUERKRAUT, BUNS, KETCHUP + MUSTARD	
FISCHER FARMS 1/4 POUND HAMBURGER	\$9.00
WITH BUNS, LETTUCE, TOMATO, ONION, PICKLE SLICES, ASSORTED CHEESE SLICES, KETCHUP, MUSTARD + MAYO	
PRETENDERLOIN   CHICKPEA BASED	\$9.00
VEGGIE BURGERS	\$8.00
WITH BUNS, LETTUCE, TOMATO, ONION, PICKLE SLICES, ASSORTED CHEESE SLICES, KETCHUP, MUSTARD + MAYO	

### Vegetarian | Per Serving

BLACKENED TOFU	\$9.00
WITH MANGO SALSA	
CHEESE RAVIOLI IN MARINARA	\$13.50
CHEESE TORTELLINI IN GARLIC CREAM SAUCE	\$14.00
WITH MUSHROOMS	
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
WITH ROASTED RED PEPPERS, CHEVRE + REMOULADE	
HALVED STUFFED SWEET BELL PEPPER	\$15.00
WITH CREOLE RED BEANS + RICE	
IMAM BAYILIDI	\$13.00
TURKISH STUFFED EGGPLANT	
NORTH AFRICAN VEGETABLE TAGINE	\$15.00
WITH CHOICE OF 1:	
JASMINE RICE OR COUSCOUS	
PENNE MARINARA	\$12.50
WITH BROCCOLI, FENNEL + ROASTED RED PEPPER	
SMOKED TOFU	\$7.00
STUFFED PORTOBELLO MUSHROOM	\$13.50
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 15-35% service charge and 7% gratuity.  
Menu prices may vary based on market prices. Updated April 2026.

## ENTRÉES A LA CARTE | BUFFET STYLE CONTINUED

**Vegetarian | Per Serving (continued)**

TERIYAKI TOFU .....	\$9.00
WITH PINEAPPLE RELISH	
THAI VEGAN CURRY .....	\$13.00
VEGETABLE LASAGNA   SERVES 12 .....	\$216.00
YUCA CAKE .....	\$15.00
WITH CASHEW NUT CHEESE + CHIMICHURRI	

## ENTRÉES CURATED CASUAL BUFFETS

**2 Piece Fried Chicken Dinner | Per Person .....** \$17.00  
\*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  
 HOOSIER STYLE GREEN BEANS  
 MACARONI + CHEESE  
 STEWED GREENS  
 TRADITIONAL MASHED POTATOES

**Pasta Bar | Per Person .....** \$18.00

ITALIAN MEATBALLS + SLICED GRILLED CHICKEN  
 MARINARA SAUCE, TOMATO CREAM SAUCE,  
 + GARLIC MUSHROOM CREAM SAUCE  
 GARLIC BREAD  
 GRATED GRANA PADANO  
**Choice of 2 Noodles:**  
**Gluten Free Pasta Additional \$1.00 Per Person**  
 BOWTIE  
 FETTUCCINI  
 PENNE  
 SPAGHETTI

**Shawarma Bar | Per Person .....** \$17.00

CHICKEN SHAWARMA  
 BASMATI RICE  
 CRUMBLLED FETA + TZATZIKI  
 TOMATO + CUCUMBER SALAD  
 WARM PITA BREAD

## ENTRÉES CURATED CASUAL BUFFETS CONTINUED

**BBQ Feast | Per Person .....** \$20.00

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 \$2.00 Per Person**  
 BBQ SMOKED BEEF BRISKET  
 BBQ SMOKED CHICKEN  
 BBQ SMOKED PULLED PORK  
 BBQ SMOKED RIBS  
 BBQ SMOKED TOFU

**Street Taco Bar | Per Person .....** \$18.00

SOFT CORN + FLOUR TORTILLAS  
 VERDE RICE  
 COTIJA, 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 \$2.00 Per Person**  
 SALMON  
 SHRIMP  
**Choice of 1:**  
**Additional Choice \$2.00 Per Person**  
 CHICKEN AL PASTOR  
 PORK AL PASTOR  
 PORK CARNITAS  
 TACO BEEF  
 CHICKEN  
 MIXED VEGETABLES

## ENTRÉES

### CURATED CASUAL BUFFETS

CONTINUED

<b>Taco Bar   Per Person</b> .....	<b>\$16.00</b>
SOFT CORN + SOFT FLOUR TORTILLAS	
MEXICAN RICE	
SHREDDED CHEESE, LETTUCE, DICED TOMATOES,	
SOUR CREAM + FRESH SALSAS	
Choice of 1:	
<b>Additional Choice \$1.00 Per Person</b>	
BLACK BEANS	
REFRIED BEANS	
Choice of 2:	
<b>Additional Choice \$2.00 Per Person</b>	
BEEF	
CHICKEN	
MIXED VEGETABLES	

## ENTRÉES

### A LA CARTE | PLATED

<b>Beef   Per Serving</b>	
5OZ PETITE SIRLOIN .....	<b>\$20.00</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, SUNDRIED	
TOMATO BUTTER OR RED WINE BORDELAISE	
6OZ FILET MIGNON .....	<b>\$38.00</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, SUNDRIED	
TOMATO BUTTER OR RED WINE BORDELAISE	
10OZ CULOTTE SIRLOIN .....	<b>\$37.00</b>
WITH CHOICE OF 1 BUTTER OR SAUCE:	
GARLIC BUTTER, HORSERADISH BUTTER, SUNDRIED	
TOMATO BUTTER OR RED WINE BORDELAISE	
<b>Poultry   Per Serving</b>	
CHEESE TORTELLINI IN GARLIC CREAM SAUCE	<b>\$16.00</b>
WITH CHICKEN + MUSHROOMS	
LEMON HERB CHICKEN BREAST .....	<b>\$17.50</b>
WITH BRAISED FENNEL	
HAND BREADED CHICKEN TENDERS	
ADULT .....	<b>\$14.50</b>
CHILD .....	<b>\$8.50</b>
MEDITERRANEAN STUFFED CHICKEN .....	<b>\$19.00</b>
WITH PEPPERONATA SAUCE	
PARMESAN-HERB CRUSTED CHICKEN BREAST	<b>\$18.00</b>
WITH CHASSEUR SAUCE	
SEARED DUCK BREAST .....	<b>\$22.50</b>
WITH MAPLE GASTRIQUE	

## ENTRÉES

### A LA CARTE | PLATED

CONTINUED

<b>Pork   Per Serving</b>	
DIJON HERB ROASTED TENDERLOIN .....	<b>\$17.00</b>
ITALIAN STUFFED PORK LOIN .....	<b>\$18.50</b>
TERIYAKI PORK TENDERLOIN .....	<b>\$17.00</b>
<b>Seafood   Per Serving</b>	
MACADAMIA + PANKO CRUSTED TILAPIA .....	<b>\$17.00</b>
ROASTED SALMON .....	<b>\$18.00</b>
WITH CHOICE OF GARNISH:	
TAPENADE + GRAPE TOMATOES, LEMON DILL BUTTER,	
HORSERADISH CREME, ORANGE FENNEL GLAZE OR	
BEURRE BLANC	
SEARED CORVINA .....	<b>\$22.00</b>
WITH SPANISH ALMOND SAUCE	
<b>Vegetarian   Per Serving</b>	
BLACKENED TOFU .....	<b>\$9.50</b>
WITH MANGO SALSA	
CHEESE RAVIOLI IN MARINARA .....	<b>\$13.50</b>
CHEESE TORTELLINI IN GARLIC CREAM SAUCE	<b>\$14.00</b>
WITH MUSHROOMS	
COCONUT TOFU .....	<b>\$9.50</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>\$13.50</b>
WITH ROASTED RED PEPPERS, CHEVRE + REMOULADE	
HALVED STUFFED SWEET BELL PEPPER .....	<b>\$15.00</b>
WITH CREOLE RED BEANS + RICE	
IMAM BAYILIDI .....	<b>\$13.00</b>
TURKISH STUFFED EGGPLANT	
PENNE MARINARA .....	<b>\$14.00</b>
WITH ROASTED BROCCOLI, FENNEL +	
ROASTED RED PEPPER	
STUFFED PORTOBELLO MUSHROOM .....	<b>\$14.00</b>
WITH FENNEL, PEPPER, TOMATO, ZUCCHINI,	
GOAT CHEESE + BASIL CITRONETTE	
TERIYAKI TOFU .....	<b>\$8.50</b>
WITH PINEAPPLE RELISH	
YUCA CAKE .....	<b>\$15.00</b>
WITH CASHEW NUT CHEESE + CHIMICHURRI	

## STATIONS ACTION STATIONS

**Chef Carved Roasts | Per Serving**  
**Chef rate of \$40.00/hour**

BEEF TENDERLOIN .....	\$38.00
WITH RED WINE BORDELAISE	
FIRE ROASTED PORK LOIN .....	\$16.00
WITH FRESH SALSAS	
HONEY GLAZED HAM .....	\$16.00
WITH DRIED APRICOT CHERRY MOSTARDA	
MAPLE GLAZED TURKEY BREAST .....	\$16.00
WITH CRANBERRY RELISH + TURKEY GRAVY	
PRIME RIB OF BEEF .....	\$32.00
WITH AU JUS + HORSERADISH CREME	

**Stir Fry | Per Person .....** \$7.50  
**Chef rate of \$40.00/hour**  
**Includes:**  
 UDON NOODLES  
 GLASS NOODLES  
 ASSORTED VEGETABLES  
 ASSORTED SAUCES  
**Additional Choice \$3.00 Per Person**  
 CHICKEN  
 SHRIMP

## STATIONS SELF-SERVE STATIONS

**Build-Your-Own Salad Bar | Per Person .....** \$10.00  
 MIXED GREENS + ARUGULA  
 CUCUMBER, TOMATO, CARROT, RED ONION,  
 SLICED ALMONDS + CROUTONS  
 CRUMBLLED GOAT CHEESE + SHREDDED CHEDDAR  
 CHOICE OF 3 DRESSINGS

**Macaroni + Cheese Bar | Per Serving .....** \$6.00  
 MACARONI + CHEESE  
 BACON, MUSHROOM, BROCCOLI, ROASTED RED  
 PEPPER, GREEN ONION + PICKLED JALAPENO

**Mashed Potato Bar | Per Serving .....** \$6.00  
 MASHED POTATOES  
 SHREDDED CHEDDAR, BACON, ROASTED  
 GARLIC, GREEN ONION, SOUR CREAM + BUTTER

**Nacho Bar | Per Serving .....** \$8.00  
 HOUSEMADE CORN TORTILLA CHIPS  
 REFRIED BEANS, DICED TOMATOES, JALAPENOS,  
 SOUR CREAM, + GUACAMOLE  
**Choice of 1:**  
**Additional Choice \$1.50 Per Person**  
 NACHO CHEESE  
 QUESO BLANCO  
**Choice of 1:**  
**Additional Choice \$1.50 Per Person**  
 TACO BEEF  
 CHICKEN

**Popcorn Bar | Per Person .....** \$1.50  
 \*NOT AVAILABLE FOR DROP-OFF OR PICK-UP ORDERS\*  
 FRESH POPPED POPCORN  
 WITH HAND CRAFTED TOPPING:  
 CAJUN, JAPANESE TOGARASHI,  
 COCOA CHILE, INDIAN GARAM MASALA,  
 ANCIENT BAY + CINNAMON SUGAR

**Build-Your-Own S'mores Bar | Per Person .....** \$5.00  
 LARGE MARSHMALLOWS, MILK CHOCOLATE,  
 DARK CHOCOLATE, HONEY GRAHAM CRACKERS,  
 CHOCOLATE GRAHAM CRACKERS,  
 ROASTING STICKS + TABLE-TOP BURNERS

## SIDES

### Breads + Chips | Per Serving

ASSORTED ROLLS .....	\$1.25
WITH BUTTER	
BAGUETTE .....	\$1.25
WITH BUTTER	
GARLIC BREAD .....	\$1.50
GREAT LAKES POTATO CHIPS .....	\$1.50
HOUSE MADE POTATO CHIPS .....	\$2.00
HOUSE MADE TORTILLA CHIPS .....	\$2.00
WITH FRESH SALSAS .....	\$3.50
WITH QUESO + GUACAMOLE .....	\$4.50

### House Made Breads | Per Dozen

CORNBREAD .....	\$14.00
WITH BUTTER + HONEY	
HERB + OLIVE OIL FOCCACIA .....	\$15.00
OLD FASHIONED BUTTERMILK BISCUITS .....	\$16.00
WITH BUTTER + HONEY	

### Cold | Per Serving

BABY POTATO SALAD .....	\$3.00
CUCUMBER + FRESH HERB SALAD .....	\$3.50
WITH CRUMBLLED FETA	
EDAMAME SALAD .....	\$3.50
WITH MISO DRESSING	
FRESH CABBAGE SLAW .....	\$3.00
KIMCHI SLAW .....	\$3.00
MEDITERRANEAN CHICKPEA SALAD .....	\$3.00
MEXICAN STREET CORN SALAD .....	\$3.50
PASTA SALAD .....	\$3.00
QUINOA SALAD .....	\$3.50

### Hot | Per Serving

BASMATI RICE .....	\$2.75
BOURBON GLAZED CARROTS + PARSNIPS .....	\$3.50
BUTTERED BROCCOLI .....	\$3.50
WITH GRATED GRANA PADANO	
BUTTERED CORN .....	\$3.00
BUTTERNUT ORZO .....	\$3.50
BUTTERNUT SQUASH GRATIN .....	\$4.00
CHERRY PECAN WILD RICE .....	\$4.00
CORN ON THE COB .....	\$2.50
WITH BUTTER	
COUSCOUS .....	\$3.00
CREAMY POLENTA .....	\$3.00
GARLIC TUSCAN KALE .....	\$3.50
HERB ROASTED BABY POTATOES .....	\$3.50
HOOSIER STYLE GREEN BEANS .....	\$3.00
HORSERADISH MASHED POTATOES .....	\$4.00
LEMON ROASTED ROOT VEGETABLES .....	\$3.50
MACARONI + CHEESE .....	\$3.50
MASHED CARDAMOM SWEET POTATOES .....	\$3.50
POTATO GRATIN .....	\$48.00
SERVES 12	
QUINOA PILAF .....	\$4.00
ROASTED BRUSSELS SPROUTS .....	\$3.50
SEARED GREEN BEANS + TOMATOES .....	\$3.50
SHAWARMA STYLE CAULIFLOWER .....	\$3.50
SPANISH YELLOW RICE .....	\$3.50
STEAMED ASPARAGUS .....	\$3.50
STEWED GREENS .....	\$3.50
TRADITIONAL MASHED POTATOES .....	\$3.50
VEGAN BAKED BEANS .....	\$3.50

# 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	\$14.00
HONEY ROASTED PEANUT BUTTER	\$13.00
LEMON CRINKLES	\$13.00
MOLASSES SPICE	\$13.00
OATMEAL RAISIN	\$13.00
OLD FASHIONED ICED SUGAR	\$14.00
RASPBERRY THUMBPRINTS	\$14.00
SALTED BUTTERSCOTCH	\$13.00
SNICKERDOODLE	\$13.00
STRAWBERRY CRINKLES	\$13.00
WHITE CHOCOLATE MACADAMIA	\$20.00

### 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
PECAN PIE BAR	\$21.00
PERFECT BROWNIE	\$14.00
SALTED CARAMEL SWIRL BAR	\$15.00
SEASONAL STREUSEL FRUIT BAR	\$17.00
TURTLE BAR	\$17.00
WHITE CHOCOLATE CRANBERRY BLONDIE	\$16.00

### Tea Cookies | Per Dozen

ASSORTED TEA COOKIES	\$11.00
CRANBERRY ORANGE SHORTBREAD	
LAVENDER EARL GREY SHORTBREAD	
LEMON ROSEMARY SHORTBREAD	
ROSE CARDAMOM SHORTBREAD	

### Specialty Cookies | Per Dozen

ALFAJORES	\$18.00
CHOCOLATE SANDWICH COOKIE	\$15.00
LINZER COOKIE	\$14.00
MEXICAN WEDDING COOKIE	\$14.00

### Seasonal Cookies | Per Dozen

ASSORTED HOLIDAY COOKIES	\$20.00
SUGAR, GINGERBREAD + ORANGE CRANBERRY TEA COOKIES	
GINGERBREAD BAR	\$14.00
GINGERBREAD COOKIE WITH FROSTING	\$16.00
PEPPERMINT BARK BROWNIE	\$21.00
PUMPKIN SPICE BLONDIE BAR	\$14.00
PUMPKIN SWIRL BROWNIE	\$16.00

### Pies | 8 Slices | Per Pie

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

### Mini Pies | Per Dozen

ASSORTED MINI CREAM PIES TWO DOZEN MINIMUM	\$23.00
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
MINI APPLE PIES	\$23.00
MINI BLUEBERRY PIES	\$23.00
MINI CHERRY PIES	\$23.00

### Mini Sweet Tartlets | Per Dozen

ASSORTED SWEET TARTLETS	\$22.00
CHOCOLATE GANACHE WITH PISTACHIOS	
LEMON CURD WITH FRESH BERRIES	
PASTRY CREAM WITH FRESH BERRIES	

One World Catering offers custom-printed sugar cookies.  
Ask your Sales Coordinator for more details.

## MINI PARFAITS

### Per Dozen

CHERRY CHEESECAKE .....	\$25.00
DARK CHOCOLATE RASPBERRY .....	\$25.00
LEMON .....	\$25.00
LIME .....	\$25.00
MOCHA CHIP .....	\$27.00
PINA COLADA .....	\$25.00
TRIPLE CHOCOLATE .....	\$23.00

## PETITE CAKES

### Per Dozen (2 dozen minimum) ..... \$19.00

BROWN BUTTER CARROT
CARAMEL SPICE
CHOCOLATE LOVER'S
LEMON BLUEBERRY
RED VELVET CREAM CHEESE
STRAWBERRY WHITE CHOCOLATE MOUSSE

## CUPCAKES

### Cupcakes | Per Dozen ..... \$25.00

### Mini Cupcakes | Per Dozen (2 dozen minimum) ..... \$14.00

BAKER'S CHOICE
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
MOCHA
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, RASPBERRY, OR VANILLA BUTTERCREAM

## PETITE SWEETS

### Per Dozen

ASSORTED CHEESECAKE SQUARES .....	\$24.00
CHOCOLATE-COVERED NEW YORK STYLE, TURTLE, CHOCOLATE SWIRL, LEMON SWIRL, RASPBERRY SWIRL	
BAKLAVA .....	\$98.00
PER BATCH (APPROXIMATELY 4 DOZEN SERVINGS)	
CHOCOLATE FRIANDS .....	\$18.00
MINI CANNOLI .....	\$20.00
WITH TRADITIONAL RICOTTA FILLING	
MINI CHOCOLATE MOUSSE .....	\$24.00
MINI CREAM PUFFS .....	\$20.00
WITH PASTRY CREAM FILLING	
MINI ECLAIRS .....	\$24.00
DIPPED IN CHOCOLATE	
MINI PANNA COTTA .....	\$22.00
WITH FRESH BERRY GARNISH	
MINI RASPBERRY MOUSSE .....	\$24.00
MINI STRAWBERRY SHORTCAKE .....	\$24.00
MINI TIRAMISU .....	\$25.00

## HOMEMADE TRUFFLES

### Per Dozen ..... \$20.00

DARK CHOCOLATE CARAMEL
DARK CHOCOLATE CHERRY
DARK CHOCOLATE GANACHE
DARK CHOCOLATE MINT
DARK CHOCOLATE MOCHA
DARK CHOCOLATE ORANGE
DARK CHOCOLATE PEANUT BUTTER
DARK CHOCOLATE RASPBERRY
DARK + WHITE CHOCOLATE
WHITE CHOCOLATE CREAMSICLE

## VEGAN + GLUTEN FREE DESSERTS

### Bars + Cookies | Per Dozen ..... \$18.00

VN/GF BLUEBERRY CRUMBLE BARS  
 VN/GF FUDGE BROWNIES  
 VN/GF CHILI CHOCOLATE BROWNIES  
 VN/GF CHOCOLATE CHUNK COOKIES  
 VN/GF LEMON BERRY COOKIES  
 VN/GF OATMEAL CRANBERRY COOKIES  
 VN/GF PEANUT BUTTER COOKIES  
 VN/GF PUMPKIN SNICKERDOODLES

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

### Mini Cupcakes | Per Dozen (2 dozen minimum) ..... \$18.00

BAKER'S CHOICE  
 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

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

See page 16.

For vegan + gluten free custom occasion cakes, please ask your Sales Coordinator for more details.

## PRESET PLATED DESSERTS

### Petite Cakes (2 dozen minimum \*)

BROWN BUTTER CARROT \* ..... \$3.00  
 BROWN BUTTER CARROT CAKE + VANILLA  
 CUSTARD FROSTING  
 GARNISHED WITH CINNAMON + CARROT CURL  
 CARAMEL SPICE \* ..... \$3.00  
 CLASSIC SPICE CAKE + CARAMEL BUTTERCREAM  
 GARNISHED WITH SEASONAL DECORATION  
 CHOCOLATE LOVER'S \* ..... \$3.00  
 DEVILS FOOD CAKE + WHIPPED GANACHE  
 GARNISHED WITH ASSORTED CHOCOLATE DECORATION  
 LEMON BLUEBERRY \* ..... \$3.00  
 LEMON CAKE + BLUEBERRY PUREE BUTTERCREAM  
 GARNISHED WITH BLUEBERRIES + LEMON ZEST  
 RED VELVET CREAM CHEESE \* ..... \$3.00  
 CLASSIC RED VELVET CAKE + CREAM CHEESE FROSTING  
 GARNISHED WITH SEASONAL DECORATION  
 STRAWBERRY WHITE CHOCOLATE \* ..... \$3.00  
 STRAWBERRY PUREE + WHITE CHOCOLATE MOUSSE  
 GARNISHED WITH STRAWBERRY POWDER DUSTING +  
 SLICED FRESH STRAWBERRIES  
 VN/GF FLOURLESS CHOCOLATE ..... \$4.00  
 WITH GANACHE

### Trios (1 dozen minimum)

CHEESECAKE SQUARE, TRUFFLE,  
 + PARFAIT TRIO ..... \$5.75  
 ASSORTED CHEESECAKE SQUARES  
 DARK CHOCOLATE TRUFFLE

### Choice of 1 Parfait:

CHERRY CHEESECAKE, LEMON, LIME, MOCHA CHIP,  
 TRIPLE CHOCOLATE, OR PINA COLADA  
 CREAM + CRIMSON TRIO ..... \$4.75  
 CHERRY CHEESECAKE PARFAIT, MINI RED VELVET  
 CUPCAKE, + RED + WHITE DARK CHOCOLATE TRUFFLE  
 FALL MINI PIE TRIO ..... \$5.50  
 PUMPKIN, PECAN, + SUGAR CREAM  
 WITH MAPLE SYRUP GARNISH  
 VN/GF CHOCOLATE CUP +  
 MOUSSE TRIO ..... \$5.00  
 ASSORTED VEGAN MOUSSE FLAVORS

## 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 BLANCO + GUACAMOLE .....	\$4.50
SOFT PRETZELS .....	\$38.00
WITH NACHO CHEESE + HONEY 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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### Build-Your-Own S'mores Bar | Per Person .....

LARGE MARSHMALLOWS, MILK CHOCOLATE, DARK CHOCOLATE, HONEY GRAHAM CRACKERS, CHOCOLATE GRAHAM CRACKERS, ROASTING STICKS + TABLE-TOP BURNERS	\$5.00
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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

### Specialty Soft Beverage | Per Gallon

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

## SOFT BEVERAGE

### 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

## 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

To-Go beverages are available for drop-off + pick-up services for an additional \$3.00 per gallon. Ask your Sales Coordinator for details.

# SPECIAL OCCASION CAKES

## 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,  
MOCHA, RED VELVET, VANILLA

### Buttercream Flavors

CHOCOLATE, CREAM CHEESE, VANILLA

## ROUND SINGLE-TIER CAKES

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

6" SINGLE-TIER CAKE ..... \$40.00 | \$50.00  
SERVES UP TO 16

8" SINGLE-TIER CAKE ..... \$45.00 | \$55.00  
SERVES UP TO 28

10" SINGLE-TIER CAKE ..... \$75.00 | \$85.00  
SERVES UP TO 40

### Standard Cake Flavors

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

### Standard Filling Option

LEMON CURD

### Deluxe Cake Flavors

CARROT, RASPBERRY, STRAWBERRY

### Deluxe Filling Options

CHOCOLATE GANACHE, CHOPPED NUTS,  
FRUIT COMPOTE

### Buttercream Flavors

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

# SPECIAL OCCASION CAKES

## ROUND MULTI-TIER CAKES

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

6" MULTI-TIER CAKE .....	\$48.00
SERVES UP TO 16	
8" MULTI-TIER CAKE .....	\$96.00
SERVES UP TO 28	
10" MULTI-TIER CAKE .....	\$152.00
SERVES UP TO 40	
12" MULTI-TIER CAKE .....	\$224.00
SERVES UP TO 60	

### Cake Flavors

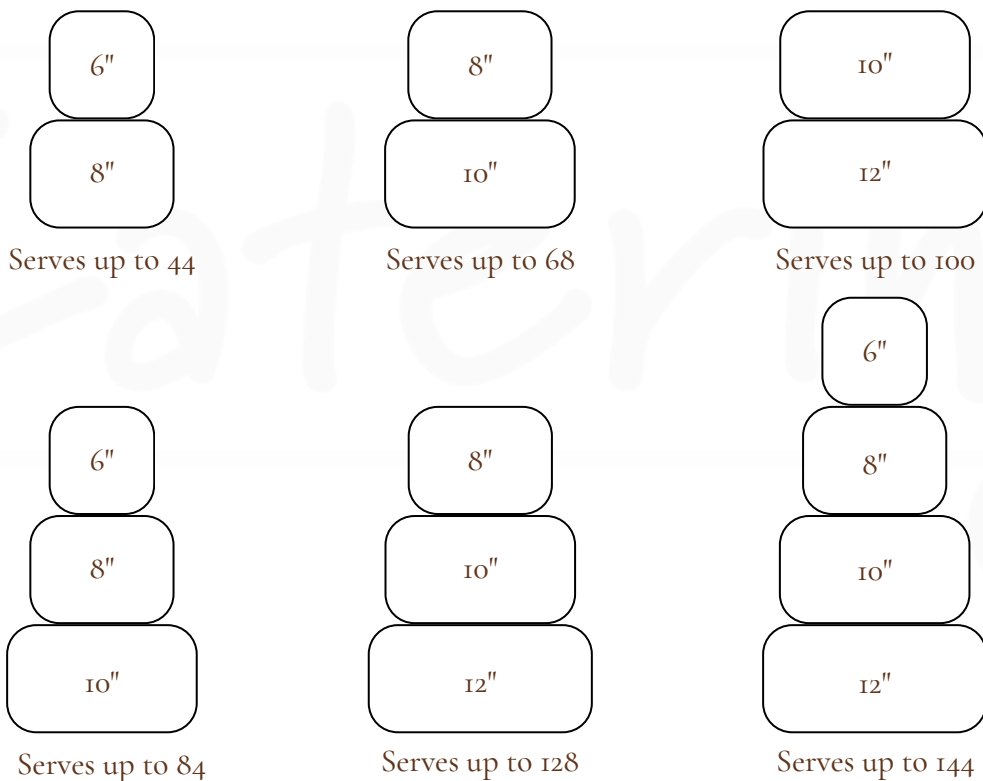
ALMOND, CARROT, CHILI CHOCOLATE, DEVILS FOOD, LEMON, MOCHA,  
RASPBERRY, RED VELVET, SPICE, STRAWBERRY, VANILLA

### Filling Options

CHOCOLATE GANACHE, CHOPPED NUTS, FRUIT COMPOTE, LEMON CURD

### Buttercream Flavors

CARAMEL, CHOCOLATE, CREAM CHEESE, HONEY CINNAMON, 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 and 7% gratuity.  
Menu prices may vary based on market prices. Updated April 2026.

FEATURED PHOTOGRAPHY:

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One World at

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