

ONE WORLD CATERING

GRADUATION MENU | 2027

Thursday May 6th - Saturday May 8th



ONE WORLD CATERING

catering@bloomington.com

(812) 334-3663

BRUNCH

Per Serving

BAGELS	\$4.50
WITH 2 CREAM CHEESE, PRESERVES, BUTTER	
HOUSEMADE GRANOLA, YOGURT + BERRIES ...	\$8.00

Bakery | Per Dozen

ASSORTED SCONES	\$20.00
BAKER'S CHOICE	
ASSORTED GLUTEN FREE MINI SCONES	\$16.00
BAKER'S CHOICE	
CROISSANTS	\$75.00
BACON + EGG	
BUTTER	
CHOCOLATE	
HAM + CHEESE	
SPINACH + CHEESE	

16 Slices Per Loaf

LOAVES	\$25.00+
BLUEBERRY LEMON	
CINNAMON SWIRL	
CHOCOLATE ORANGE (GF)	\$39.00
RED VELVET	

Hot | Per Serving

BACON (3 pieces per serving)	\$5.00
HERB ROASTED BABY POTATOES	\$3.50
SCRAMBLED EGGS	\$5.00

HORS D'OEUVRES

Per Platter

FRESH CUT FRUIT	
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 75	\$150.00

HORS D'OEUVRES

Per Serving

ASSORTED VEGETABLE ANTIPASTI	\$6.00
ARTISANAL CHEESES + CRACKERS	\$8.00
CHARCUTERIE, CHEESE + CRACKERS	\$10.00
CRUDITES	\$3.50
WITH CHOICE OF (1):	
CREAMY BLUE CHEESE OR RANCH	
PITA POINTS	\$5.00
WITH BABA GANOUSH + HUMMUS	

Cold | Per Dozen

CHILLED SHRIMP COCKTAIL	\$32.00
WITH LEMON + COCKTAIL SAUCE	

Room Temperature | Per Dozen

BRUSCHETTA	\$18.00
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Tartlets | Per Dozen

FIG, PISTACHIO + MANCHEGO	\$19.50
ROASTED RED PEPPER, RICOTTA + HERB	\$19.50
WILD MUSHROOM + CAPRIOLE CHEVRE	\$19.50

Hot | Per Dozen

SAVORY MUSHROOM PASTRY BITES	\$15.00
HERBED SAUSAGE PASTRY BITES	\$15.00
BEEF FRANKS IN BLANKETS	\$15.00
WITH HONEY MUSTARD	
MANGO-CHICKEN SPRING ROLLS	\$24.00
WITH SWEET CHILI SAUCE	
SPANAKOPITA	\$26.00

House Made Meatballs | Per Dozen

BUFFALO-STYLE CHICKEN	\$25.00
WITH CREAMY BLUE CHEESE	
CLASSIC ITALIAN	\$26.00
IN MARINARA	
MEXICAN TURKEY	\$25.00
WITH CHIPOTLE AIOLI	
SWEDISH	\$26.00
IN TRADITIONAL LINGONBERRY CREAM SAUCE	

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

Updated June 2026.

CURATED CASUAL BUFFET

A LA CARTE BUFFET

BBQ Feast | \$20.00 Per Person

Choice of 2:

(additional choice +\$2 per person)

- BBQ SMOKED BEEF BRISKET
- BBQ SMOKED CHICKEN
- BBQ SMOKED PULLED PORK
- BBQ SMOKED RIBS
- BBQ SMOKED TOFU

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 +\$0.50 per person)

- APPLE ALE BBQ SAUCE
- HOOSIER-STYLE BBQ SAUCE
- MAPLE DIJON BBQ SAUCE

CORNBREAD

WITH HONEY + BUTTER

Entree Per Serving

- LEMON-HERB ROAST CHICKEN..... \$16.00
WITH BRAISED FENNEL
- DIJON-HERB ROASTED PORK
TENDERLOIN..... \$16.50
- ROASTED SALMON..... \$18.00
WITH LEMON-DILL BUTTER
- CHEESE TORTELLINI..... \$14.00
WITH MUSHROOMS IN GARLIC CREAM SAUCE
- PENNE MARINARA..... \$12.50
WITH BROCCOLI, FENNEL + ROASTED RED PEPPER

Sides Per Serving:

- HOUSE SALAD..... \$5.00
WITH CARROTS, GRAPE TOMATOES, CUCUMBERS,
RANCH & BALSAMIC VINAIGRETTE DRESSINGS
- TRADITIONAL MASHED POTATOES..... \$3.50
- BASMATI RICE..... \$2.75
- BUTTERED BROCCOLI..... \$3.50
WITH GRATED GRANA PADANO
- STEAMED ASPARAGUS..... \$3.50
- HOOSIER STYLE GREEN BEANS..... \$3.00
- MACARONI + CHEESE..... \$3.50
- ASSORTED GREAT LAKES CHIPS..... \$1.50

DESSERTS

Cookies | Per Dozen

ASSORTED BAKER'S CHOICE\$14.00
GLUTEN FREE/VEGAN BAKER'S CHOICE\$18.00

Bar Cookies | Per Dozen

ASSORTED BAKER'S CHOICE\$16.00
GLUTEN FREE/VEGAN BAKER'S CHOICE\$18.00

Sweet Tartlets | Per Dozen

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

IU SPECIALTY DESSERTS

Per Dozen

IU TRIDENT SUGAR COOKIES\$30.00
CREAM + CRIMSON CUPCAKES\$30.00
GLUTEN FREE/VEGAN C + C CUPCAKES\$35.00
VANILLA CUPCAKES WITH CRIMSON BUTTERCREAM
RED VELVET CUPCAKES WITH CREAM CHEESE ICING
CHERRY CHEESECAKE PARFAIT\$25.00



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BARTENDING

BAR SET UP

Per Bar Location

BEER + WINE \$75.00

FULL BAR \$100.00

BARTENDERS

Per Bartender/Per Hour

BARTENDER \$30.00

HOSTED BAR

All bars will include a selection of local beers, two red wines and two white wines. All products are Bar Manager's Choice. Bar set up fees, bartenders fees, and alcohol consumption will be billed to the host.

WINE

Per Bottle | Charged on Consumption

HOUSE \$25.00

SPECIALTY \$35.00

PREMIUM \$45.00

BEER

Per Drink | Charged on Consumption

LOCAL BEER \$8.00

IU SIGNATURE COCKTAIL

Prosecco, Strawberry-Honey Syrup, Lemon Juice, Mint

Per Gallon \$100.00

HOUSE \$150.00

SPECIALTY \$200.00

PREMIUM

CASH BAR

All bars will include a selection of local beers, two red wines and two white wines. All products are Bar Manager's Choice. Bar set up fees and bartenders fees will be billed to the host. Guests will purchase their own drinks.

WINE

Per Drink

HOUSE \$6.00

SPECIALTY \$8.00

PREMIUM \$10.00

BEER

Per Drink

LOCAL BEER \$8.00

IU SIGNATURE COCKTAIL

Prosecco, Strawberry-Honey Syrup, Lemon Juice, Mint

Per Drink \$6.00

HOUSE \$8.00

SPECIALTY \$10.00

PREMIUM

BUBBLES

Per Bottle

HOUSE \$25.00

SPECIALTY \$35.00

PREMIUM \$45.00

BOOKING

Graduation spaces fill up very quickly. Clients should reserve their Graduation 2027 spot as soon as possible to guarantee services. Spaces are booked on a first come basis. A signed contract and non-refundable 25% deposit are required to book your event.

CANCELLATIONS

Clients who hold a spot on our calendar and later cancel will be charged a cancellation fee regardless of the date of cancellation. Due to very high demand, we offer limited graduation spaces and will turn down other inquiries when all spaces are full.

DEADLINES

All final information is due no later than 2 weeks before the event. Please refer to the "Event Detail Deadline" listed on your catering proposal. Final information includes guest counts and food quantities, floor plans, linen needs, timeline details, rental needs, etc. Changes requested after this date will not be accommodated. If your RSVP deadline extends beyond the 2 week deadline, we suggest buffering your food quantities by at least 15%.

DIETARY ACCOMMODATIONS

Each menu is designed to offer items that cover common allergens and dietary preferences. These include vegetarian, vegan, gluten free, dairy free, and nut free options. Please inquire if additional accommodations are needed for guests with allergies.

MINIMUMS

All staffed or drop off & pick up events must meet a \$2,000 food + soft beverage minimum sale. Drop off orders must meet a \$1,000 minimum sale and will be provided on all disposable equipment. All bars must meet a \$1,000 alcohol minimum sale. All minimums are exclusive of equipment rentals, labor costs, sales tax, service charge, gratuity, etc. Any shortfall of these minimums will be billed to the host.

RENTALS

Prices for rental items sourced from third party companies are subject to change as set forth by third party companies. Pricing will be confirmed on the final proposal sent 2 weeks before the event.

FEATURED PHOTOGRAPHY:

Maggie Marguerite Studio | www.maggiemarguerite.com
Anna Clark Photography | www.annaclarkphoto.com