

Keltie & Company
CATERING SERVICE

MENU

Table of Contents

Click any of the listed sections to jump directly to that page.

About Us	3
Expectations	4-5
Hors D' Oeuvres	6-7
Chefs Reserve	8-9
Signature Series	10-12
Social Gatherings	13
Lighter Fare	14
Between Bread	15
Rise and Shine	16
Sides	17
Sweet Things	18
Photo Gallery	19-20
Bar Menu	21-26

Thank you for considering us for your special event. Keltie & Company Catering prides itself in their commitment to extraordinary hospitality, their scratch made menus, and their desire to meet your specific needs as you plan your event!

About Us

For over 40 years Keltie Sullivan has been following her passion in the hospitality industry as a caterer and restaurateur. Born and raised in Delphi, Indiana, Keltie attended the Horst Mager Culinary Institute in Portland Oregon. She then went on to study Restaurant Management at Oregon State University. Keltie owned the popular Westfield restaurant, "Keltie's" & has currently owned the Angry Donkey in Michigantown since 2018.



Keltie Sullivan, Owner & Chef



Sarah Holland, Executive Chef

A 2012 graduate with a culinary degree from the Art Institute of Indianapolis, Sarah Holland has quickly become a who's who in Indiana cuisine. She has worked at the Renaissance Hotel, Big Woods in Speedway, Executive Chef at Matt the Millers of Carmel, Ten West in Cicero, and now leads the kitchen at the Angry Donkey of Michigantown. Sarah has a deep passion for elevating Indiana cuisine and has been with us since May of 2025.

Expectations

Food & Service

Thank you for considering Keltie and Company Catering for your event. We take pride in the level of service we provide and the quality of food that we serve.

Our scratch made menu has a full variety of options to fit every occasion and every budget. Regardless of your menu choice, the same attention to detail is given. **Some items may not be available when considering distance and time to your venue.* Food quality is paramount to Keltie and Company.

Tastings

If you are considering Keltie and Company to provide catering for your wedding or large event, please reach out to our director by email to schedule your complimentary tasting.

Dinnerware & Linens

Our China package includes dinner plate, salad & dessert plates, salad fork, dinner fork, butter knife, steak knife, dessert spoon, water glass, table linens and linen napkins (black, ivory, white or merlot) **7**

Our premium plasticware package includes dinner plate, salad plate, dessert plate, knife, spoon and fork roled in a premium paper napkin. **4**

Table Cloths (black, ivory, white and merlot)
all other colors and styles- (price set by third party rental company) **5**

Cloth Napkins (black, ivory, white and merlot)
all other colors and styles- (price set by third party rental company) **.50**

Expectations

Deposit

A deposit is required to hold your event date and guarantee service. Deposit amount is determined by type of event. All deposits will be applied to the events balance.

Payment

Payment in full is expected by the date of your event. We accept cash, credit card, or check and payment can always be paid online, mail or in person.

Fees

Staffed events have a 22% service fee that is calculated on food and drink totals. State tax is determined by county. Drop off events will be charged a 10% service fee. **staffed events are not charged mileage.*

Changes & Confirmation

All menu changes must be complete two weeks (14 days) before your event, including all special dietary requests. A final count for all guests must also be finalized at least one week prior to your event.

Hors D' Oeuvres

Price is based on one piece per person. Sauces and garnish included.

Hot

Mini Crab Cakes	5
Stuffed Mushrooms	2
Spinach and Artichoke Dip	3
Spicy Street Corn Dip	3
House Smoked Wings	3
Mini Beef Wellington	5
Sloppy Joe Sliders	3
Mini Soup Shots	2
BBQ or Swedish Meatballs	4
Grilled or Breaded Chicken Skewers • Asian, Pesto, or BBQ	3
Spanakopita Cups Served Hot With Feta Cheese	3
Baked Brie with Crostini And Fresh Fruit Garnish	3
Shrimp & Crab Dip with Flat Bread	4

Cold

Jumbo Shrimp Cocktail	4
Donkey Deviled Eggs	2
Seasonal Vegetable Board	3
Hoosier Charcuterie Board	5
Caprese Skewer	3
Hummus & Veggie Platter	2
Grilled Veggies and Dip	3
Cheeseball Board	3
Smoked Salmon Spread	3
Fresh Tomato Bruschetta	2
Langostino Lobster Roll	8
Shrimp Cocktail Shooters	4
Import & Domestic CheeseBoard	3
Onion, Pecan and Cranberry Cheeseball with French Bread	3

Hors D' Oeuvres

Price is based on one piece per person. Sauces and garnish included.

Canapes: Bite sized appetizers •
served on toast, pastry, or crackers.

Beef Tenderloin With Cran-
berry Goat Cheese Spread 4

Shrimp and Crab Salad
On Endive 4

Chicken Salad on Crostini 3

Egg Salad Tea Sandwich 2

Smoked Salmon on Rye 2

Carving Station: Comes with mini
bread rolls and condiments.

Beef Tenderloin 15

Turkey 6

Ham 6



Chefs Reserve

**Market priced items will be guaranteed one month before your event.
Side choices can be found on Page 14.*

Prime Rib Carving Station

Our prime rib is cut from choice grade beef rib roast. Seasoned with our special blend of herbs and spices, then slow roasted to perfection. We make our own red wine au jus and creamy horsey sauce. Your choice of salad with roll and two standard sides.

***40**

Beef Tenderloin Carving Station

Roasted beef tenderloin with red wine au jus served with your choice of salad, roll, and two standard sides.

***39**

Beef Short Rib

Our red wine braised short rib served with your choice of salad, roll, and two standard sides.

***39**

Filet Mignon

A 6oz hand cut fillet seasoned and grilled to your specification. Comes with your choice of salad, roll, and two standard sides.

***40**

Chefs Reserve

**Market priced items will be guaranteed one month before your event.
Side choices can be found on Page 14.*

From The Sea

Your choice of pan-seared salmon or housemade crab cakes. Comes with your choice of salad, roll and two standard sides. **32**

Surf & Turf

A petit filet grilled to perfection with your choice of crab cake or salmon. Comes with your choice of salad, roll and two standard sides. ***39**

Lobster Mac & Cheese

Kelties creamy, southern style mac and cheese full of langostino lobster & topped with a buttery crumb breading. Served with your choice of salad and two standard sides. **30**



Signature Series

*Half portions are offered for those wanting to choose a second protein.
Pricing can be discussed with event coordinator.*

Chicken Your Choice

Each comes with your choice of salad, roll and two standard sides. 25

..... Pan Fried with Bacon Jam

..... Chicken Marsala • (add pasta \$1)

..... Grilled Herb

..... Chicken Marinara • (add pasta \$1)

..... Chicken Coq Au Vin

..... Pesto Chicken Thigh

Chicken Alfredo Pasta

Cavatappi Pasta with creamy house alfredo sauce and grilled chicken. Served with your choice of salad, bread stick, and one standard side. 21

Meatloaf

Keltie's Signature Meatloaf is made with fresh ground chuck and italian sausage. Served with your choice of salad, roll, and two standard sides. 22

Peppered Beef Tips

Tender, hand cut beef tips seared in our brandy, wine cream sauce. Served with your choice of salad, roll, and two standard sides. 30

Signature Series

*Half portions are offered for those wanting to choose a second protein.
Pricing can be discussed with event coordinator.*

Pork Short Ribs

Red wine and Red Gold tomato braised pork with demi glace. Served with your choice of salad, roll, and two standard sides. 27

Pork Ribeye

Marinated, grilled and topped with your choice of bbq sauce or bacon jam. Served with your choice of salad, roll, and two standard sides. 26

Roasted Pork Loin

Herb-roasted pork loin, slow-cooked to perfection. Served with your choice of salad, roll, and two standard sides. 21

Bone In Pork Chop

Our hand cut bone in pork chop with cranberry compote and house made bacon jam. Served with your choice of salad, roll, and two standard sides. 22

Signature Series

*Half portions are offered for those wanting to choose a second protein.
Pricing can be discussed with event coordinator.*

Salmon Patties

Made from fresh cut salmon and our mild lemon cream sauce. **27**
Comes with your choice of salad, roll, and two standard sides.

Italian Beef

Freshly sliced roast beef in au jus served with fresh italian rolls.
provolone cheese and house made gardenia blend. Comes with **19**
your choice of salad, roll and two standard sides.

Lasagna Roll

Our signature lasagna roll is made with ground beef, italian sausage,
ricotta, parmesan, shredded mozzarella and marinara sauce. Comes **25**
with a caesar salad, bread stick and two standard sides.



Social Gatherings

Taco Bar

Seasoned ground beef and cilantro chicken, tomato, shredded cheddar, lettuce, sour cream, jalapenos, onion, chips and salsa, spanish rice and refried beans. Comes with hard and soft tortillas. Add guacamole and queso blanco for \$2 each. 16

Hamburger Bar

All beef 1/3 pound patties with lettuce, onion, tomato, pickle, mayo, mustard, ketchup, and a brioche bun. Add cheese for \$1. Served with chips and one other side. 17

Potato Bar

Baked Idaho potatoes served with butter, sour cream, chives and shredded cheddar cheese. Add Bacon for \$1. Add soup for \$3. 7

Pasta Bar (Choose 2)

Chicken Fettuccini • tender strips of chicken with olive oil and fresh herb dressing with sundried tomatoes, spinach and pine nuts.

Pasta Bolognese • penne pasta in our rich and hearty sauce.

Alfredo pasta • cheese filled tortellini with our creamy Alfredo sauce.

Spaghetti and meatballs • large home made meatballs in our rich sauce. *Add side salad to any choice for \$3.* 23

Lighter Fare

Soup, Salad, & Sandwich Bar

Includes two house made soups, one choice of salad, and assorted turkey, ham and roast beef sandwiches. Served with rolls, bread sticks and crackers. (\$10 soup and salad only) 17

Soup

Tomato Basil • Corn Chowder • Ham & Bean • Shrimp Bisque
L.S. Ayres Velvet Chicken • Chilli 5

House Salad

Our special blend of spring mix with strawberries & shredded cheddar cheese. Served with our house made red poppyseed dressing. 5

The Caesar

Romaine lettuce chopped, house made croutons, and parmesan tossed in a Caesar dressing. 5

Raspberry and Bleu

Fresh field greens with bleu cheese crumbles, candied pecans, dried cranberries, tossed in our raspberry vinaigrette. 5

Spring Salad

Fresh field greens with condiments to include: tomato wedge, shredded cheese, house made croutons, and assorted dressings. 5

Between Bread

Cold Cut Sandwich Platter

Turkey and ham with wheatberry and white bread. Served with sliced tomato, lettuce, cheese, onion, mayo, mustard, and ketchup. Comes with assorted chips, pasta salad, and homemade cookies. 16

BBQ Pulled Pork

Smoked in house and shredded, served with a roll and BBQ sauce. Comes with chips and one standard side. 14

The Lunch Box

Turkey bacon, chicken salad, ham & swiss, or vegetarian. Comes on a spinach wrap with assorted chips, pasta salad, and cookies. 14

Hoosier BLT Wrap

Hoosier BLT comes with a spinach tortilla, local thick cut bacon, lettuce, tomatoes, and coleslaw or pasta salad and a bag of chips. 14

Take care of your wedding party on the day of your event!

For Her

Tea sandwiches • Ham, turkey, chicken salad, egg salad, ham salad, veggies with hummus, and champagne. 16

For Him

Our house smoked wings, pulled pork sliders, veggies with hummus and your choice of beer. 16

Rise And Shine

Continental Connection

A collection of house made pastries that features cinnamon rolls, muffins, danishes, and donuts. Served with coffee, orange juice, and cranberry juice. 13

Keltie's Biscuits with Sausage Gravy

Our flakey house made biscuits with Keltie's award winning sausage gravy! 15

Family Brunch

Scrambled eggs, sausage links, breakfast potatoes with toaster station, biscuits and gravy, cinnamon rolls, with muffins & fresh fruit. 17

The Scramble

Perfectly cooked scrambled eggs, sausage links, seasonal fruit salad, and breakfast potatoes with toaster station. 15

The Cafe

Our freshly brewed dark roasted coffee, orange juice, apple juice, and water. It comes with fresh cream, sugar and substitutes. *Decaf upon request.* 5

Standard Sides 3.50

Price is based on one piece per person. Sauces and garnish included.

Macaroni and Cheese

Corn Casserole

Green Beans

Rice Pilaf

Cole Slaw

Pasta Salad

Potato Salad

Garlic Mashed Potatoes

Roasted Red Potatoes

Fresh Seasonal Vegetables

Tomato Provolone Platter

Baked Potato with butter & sour cream
(add bacon, cheddar, & chives for 1.25)

Premium Sides 4.50

Caprese Salad

Stuffed New Potatoes

Scalloped Potatoes

Roasted Brussel Sprouts with Bacon

Asparagus

Fresh Fruit

Sweet Things

Price is based on one piece per person.

Dessert Buffet

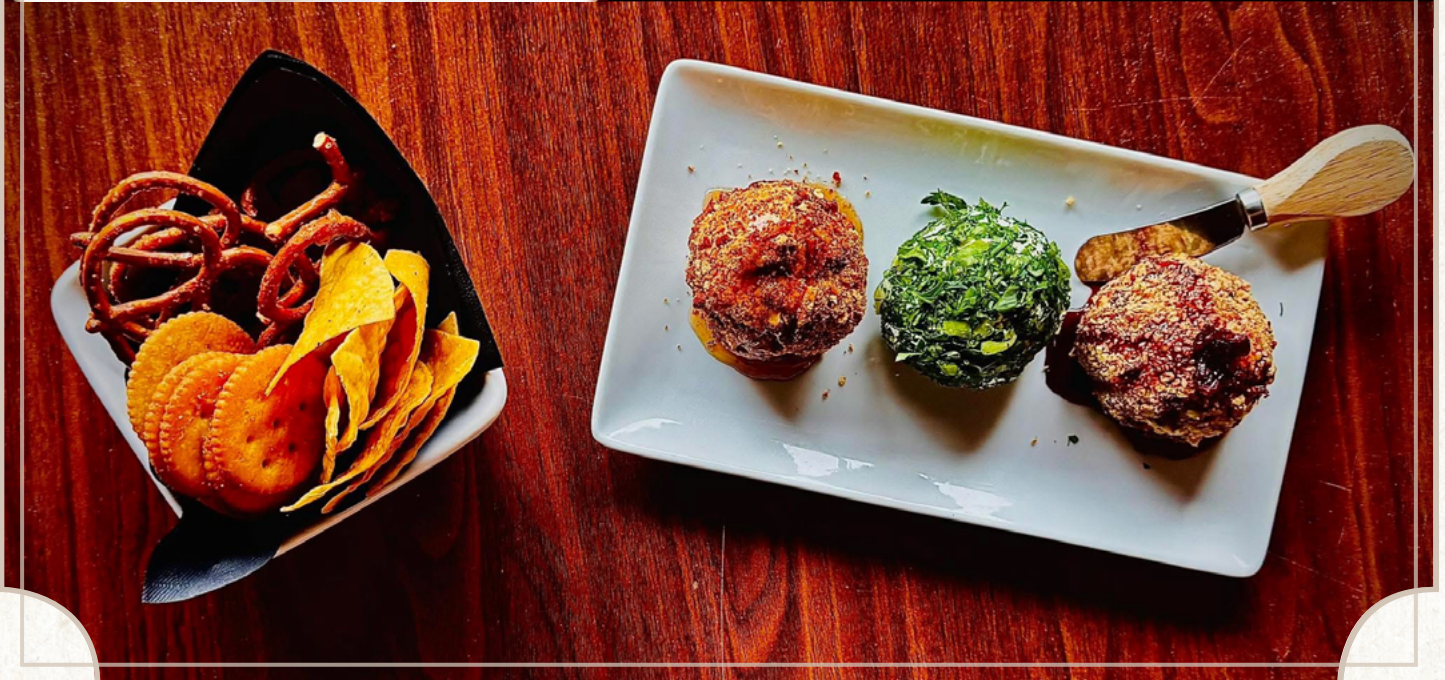
Turn your event into a sweet escape with some of our most irresistible treats. Includes Keltie's signature bread pudding, zesty lemon bars, fudgy brownies, fresh baked cookies and cheesecake shooters. 7

Keltie's Bread Pudding	5	Chocolate Truffles	3
Pound Cake with Berries	3	Assorted Fresh Baked Cookies	2
Chocolate Layer Cake	4	Lemon Bars	2
Carrot Cake	4	Mini Pies	4



Keltie & Company

CATERING SERVICE



Keltie & Company

CATERING SERVICE



A close-up photograph of a wine bottle being poured into two glasses. The bottle is dark and sleek, with a long neck. It is tilted, and a stream of dark red wine is being poured into a large, rounded glass on the right. To the left of this glass is a smaller, more slender glass containing a golden-yellow liquid, likely white wine. The background is softly blurred, showing what appears to be a bar or restaurant setting with other glasses and bottles. The entire image is framed by a thin, white, decorative border with rounded corners.

Keltie & Company
CATERING SERVICE

BAR MENU

Expectations

Bar Service Options

Keltie and Company offers one of the most flexible bar packages in the industry, making it easy to find the right fit for your event. With three levels of service available, clients can choose from fully hosted bars, consumption-based service, or traditional cash bars. We take pride in offering a wide variety of libations, from timeless classics to elevated beverage experiences tailored to your event.

We specialize in crafting unique and flavorful cocktails, mocktails, and signature drinks tailored specifically for you. From weddings to private parties, our team creates beverage experiences that complement your vision and leave a lasting impression on your guests.

Bar Setup Pricing

Our bar service fees include a \$225 set up fee, 15% service fee, and applicable tax.



Bar Selections

Price Is Based Per Person. Each Additional Hour Is Two Dollars More Per Person.

Beer & Wine Package

Our Beer and Wine package includes Your Choice Of Three Domestic Beers, Two Imported Beers, Four House Wines, Along With Unsweet Tea, Lemonade, & Soda.

One Hour	16	Two Hours	18
Three Hours	20	Four Hours	22

House Liquor Package

Our House Liquor Package Includes Our House Liquors, Three Domestic Beers, Four House Wines, And One Seltzer • Along With Unsweet Tea, Lemonade, & Soda.

One Hour	18	Two Hours	20
Three Hours	22	Four Hours	24

Bar Selections

Price Is Based Per Person. Each Additional Hour Is Two Dollars More Per Person.

Premium Liquor Package

Our Premium Liquor Package Includes Our Premium Liquors, One Seltzer, Two Domestic Beers, Two Imported Or Craft Beers, And Two House Wines • Along With Unsweet Tea, Lemonade, & Soda.

One Hour	22	Two Hours	24
Three Hours	26	Four Hours	28

NA Drink Packages & À La Carte

Bottled Water, Coke, Diet Coke, Dr. Pepper, and Sprite	3
Bottled Water, Unsweet Tea, and Lemonade	2

House Liquor	7	Premium Liquor	9
Domestic Beer	5	Imported & Craft Beer	6
House Wine	6	Soft Drinks	3

Beer Selections

Domestics

Bud Light • Coors Light • Miller Lite • Mich Ultra • Budweiser • Blue Moon • Yuengling • Busch Light

Crafts

Bell's Two Hearted • Sun King Wee Mac • Sun King Cream Ale • Elysian Space Dust

Imports

Corona • Modelo • Heineken • Guinness

Seltzers

High Noon • White Claw • Lucky Lemonade

Liquor Selections

House

Bellows Gin • Svedka • Bellows Light Rum • Four Roses • Exotico Tequila • Amaretto

Premium

Tanqueray • Tito's or Grey Goose • Bacardi • Captain Morgan • Malibu
Jack Daniel's • Woodford Reserve • Patron • Disaronno Amaretto

House Wine

House Wine Selections By Woodbridge & Oliver Winery.

Whites

Chardonnay • Pinot Grigio • Reisling • Sauvignon Blanc

Reds

Pinot Noir • Cabernet Sauvignon • Merlot

Sweets

Blueberry Moscato • Cherry Moscato • Moscato • Sweet Red

Premium Wine

Whites

Jermann Pinot Grigio • Echo Bay Sauvignon Blanc • Duckhorn Chardonnay
Cupcake Riesling • Crane Lake White Zinfandel

Reds

Meiomi Pinot Noir • Trapiche Malbec • Crane Lake Merlot • Stella Antica Red Blend

Sweets

Easley Moscato • Easley Traminette

Notes