



HOUSE OF

KEFI



CATERING & EVENTS



CELEBRATING LIFE ONE GATHERING AT A TIME

CATERING MENU



ABOUT US



At House of Kefi, we believe the most memorable celebrations happen around the table. Our menus are thoughtfully crafted to bring people together through beautiful presentation, exceptional ingredients, and food made with intention. From intimate gatherings and elegant showers to weddings, milestone celebrations, and corporate events, each menu is designed around your occasion, your guests, and your vision. Explore our offerings for inspiration, then let us create an experience that feels entirely your own.



Your Celebration. Your Location.

We believe that an unforgettable gathering can happen anywhere. As an off-site catering company, we bring the Kefi Experience directly to you—whether you're celebrating in the comfort of your own home, hosting at your place of business, or gathering at a venue that welcomes outside caterers. No matter what the occasion or size, our team will work with you to transform your chosen setting into a thoughtfully catered, one-of-a-kind experience.



Have a location in mind? We're happy to cater here.

Still searching for the perfect setting? We can help with that too. House of Kefi will work closely with sites and other vendors, and we are happy to recommend locations that complement your guest count, event style, and overall vision.



Gather. Savor. And Celebrate with Kefi.



WHAT WE OFFER



EVENT CATERING

Thoughtfully crafted food and seamless service for gatherings of every size and style designed around you and your guests.



PRIVATE CELEBRATIONS

From intimate dinner to life's biggest milestones, we create memorable experiences around every table.



CORPORATE EVENTS

Elevated caterings for meetings, luncheons, celebrations, and company events—professional, polished, and effortless.



CUSTOM MENUS

Menus tailored to your event, vision, preferences, and dietary needs curated for gatherings worth celebrating.



DESSERT & BEVERAGE SERVICE

Beautiful desserts, curated beverage stations, and speciality touches designed to complete your celebration.





BREAKFAST

From morning meetings to afternoon celebrations, our expanded catering menu offers a balance of hearty breakfast favorites, fresh sandwiches, vibrant salads, and classic sides—perfect for corporate events, showers, family gatherings, and casual celebrations.

CONTINENTAL BREAKFAST

Assorted freshly baked muffins, croissants and breakfast pastries; seasonal fruit; butter, preserves and honey, freshly brewed coffee, tea, and assorted juices.

THE KEFI CONTINENTAL

An elevated selection of croissants, muffins, danishes and breakfast breads. Greek yogurt with house granola and berries, seasonal fruit, butter, preserves and honey, freshly brewed coffee, and assorted juices.

BREAKFAST BOARD

Assorted fresh bagels, plain and flavored cream cheese, butter, preserves and fresh fruit. Optional add-ons: smoked salmon, tomato, cucumber, red onion and capers.

GREEK YOGURT PARFAIT BAR

Creamy Greek yogurt, granola, fresh berries or seasonal fruit, honey, toasted coconut and chocolate chips.

FROM THE GRIDDLE

Sweet cream pancakes, brioche French toast, French toast bake, sugar pearl waffles and maple syrup.

Add-ons: powdered sugar, cinnamon sugar and cinnamon streusel topping.

Make it a bar: fresh berries, bananas, fruit compote, chocolate chips, whipped cream and Nutella.

EGGS & BREAKFAST FAVORITES

Scrambled eggs; cheesy scrambled eggs; farmhouse scramble with peppers, onions and cheddar; Greek scramble with spinach, tomato, feta and herbs; breakfast potatoes; breakfast tortilla, bacon, and bacon-wrapped smoked bacon; breakfast sausage; turkey bacon; turkey sausage; and off-the-bone brown sugar ham.

HANDHELD BREAKFAST

Perfect for meetings, school events and grab-and-go service.

BREAKFAST SANDWICHES

Egg and cheese with a choice of ham, bacon or sausage, served on a croissant bag, English muffin, biscuit or brochie bun.

BREAKFAST BURRITOS

Scrambled eggs, breakfast potatoes, cheese and a choice of ham, bacon, sausage or vegetables.

QUICHE / MINI QUICHE

Assorted



BRUNCH FAVORITES



AVOCADO TOAST BOARD

with artisan bread, toppings, and seasoning



SMOKED SALMON BOARD

with bagels, cream cheese, and garnishes



MINI CHICKEN & WAFFLES

served with maple and hot honey drizzle



BREAKFAST SLIDERS

with egg, cheese, and choice of breakfast meat



SOMETHING SWEET

- Assorted mini pastries
- Cinnamon rolls
- Dipped croissants
- Fresh-baked muffins
- Donuts
- Cookies



BEVERAGES

Freshly brewed coffee, hot tea selection, assorted juices (orange, apple, cranberry), bottled water, and sparkling water



THE KEFI BAR

A beautifully styled coffee station featuring freshly brewed coffee, creams, flavored syrups, sweeteners, whipped cream, cinnamon, and seasonal accents



BLOODY MARY BAR

A bold and interactive addition to brunches, showers, celebrations, and morning-after gatherings. Our Bloody Mary Bar allows guests to customize the perfect cocktail with a savory selection of garnishes, seasonings, sauces, and finishing touches.

Bloody Mary's Essentials

Premium Vodka, House Bloody Mary Mix, Tomato Juice, Worcestershire Sauce, Horseradish, Hot Sauce, Fresh Lemon & Lime

Garnishes

Celery Stalks, Green Olives, Cocktail Onions, Dill Pickles, Pepperoncini, Pickled Jalapenos

Savory Fixings

Applewood Smoked Bacon, Cajun Shrimp, Cheese Cubes, Salami, Pepperoni, Cucumber, Cherry Tomatoes

Seasonings & Finishing Touches

Celery Salt, Old Bay, Tajin, Black Pepper, Smoked Paprika, Everything Seasoning, Assorted Hot Sauces

Premium Add-Ons

Cocktail Shrimp, Candied Bacon, Stuffed Olives, Pickled Vegetables, Mini Sliders, Bacon Wrapped Shrimp

Rim Selections:

Classic Celery Salt, Old Bay, Tajin, Spicy Seasoned Salt



MIMOSA BAR

Bright, bubbly, an effortlessly elegant, our Build-Your-Own Mimosa Bar is a beautiful addition to brunches, bridal and baby showers, weddings, birthdays, and daytime celebrations. Guests can create their perfect mimosa to sip and enjoy throughout the event.

Bubbles

Prosecco, Brut Champagne, Sparkling Wine, or Non-Alcoholic Wine

Juice Selection

Orange Juice, Pineapple Juice, Cranberry Juice, Grapefruit Juice, Peach Nectar, Mango Nectar

Fresh Fruit Garnishes

Strawberries, Raspberries, Blueberries, Blackberries, Orange Slices, Pineapple, Peaches, Fresh Mint

Purees & Flavor Additions

Peach, Strawberry, Mango, Raspberry Puree, Pomegranate and Elderflower Syrup

Finishing Touches

Fresh Mint, Rosemary Sprigs, Edible Flowers, Citrus Twists, Rock Candy Stirrers



Alcohol service and ramp-certified benders are subject to various requirements and applicable state and local laws.

Premium selections and enhancements are available for an additional charge.



HOT CHOCOLATE BAR

A warm and indulgent addition to any celebration. Our Hot Chocolate Bar features rich, creamy hot chocolate accompanied by an assortment of toppings, sweet treats, and flavorful additions. Perfect for those cooler weather days, holiday gatherings, winter weddings, showers, corporate celebrations, and cozy seasonal events.

Hot Chocolate Selection:

Classic Milk Chocolate, Rich Dark Chocolate, and/or White-Hot Chocolate

Toppings & Garnishes:

Mini Marshmallows, Rainbow or Chocolate Sprinkles, Whipped Cream, Mini Chocolate Chips, Crushed Peppermint, Toffee Bits, Caramel Pieces, Cinnamon, or Crushed Cookies

Sweet Accompaniments:

Chocolate Dipped Pretzel Rods, Prouette Cookies, Mini Brownies, Biscotti, or Assorted Cookies





LUNCH CATERING



Our lunch catering menu features fresh, flavorful options perfect for meetings, events, and gatherings of any size.



HANDHELD LUNCH SANDWICHES



Served on artisanal rolls, croissants, wraps, or sliced bread

Tuna, Egg, or Chicken Salad Croissant

Turkey & Cheddar Sandwich

Roasted turkey, cheddar cheese, spinach, tomato, herbed mayo

Ham & Swiss Sandwich

Smoked ham, Swiss cheese, lettuce, honey mustard, pretzel bun

Roast Beef & Provolone

Roast beef, provolone cheese, arugula, horseradish aioli

Veggie

Hummus, cucumber, tomato, spinach, roasted peppers

Caprese Sandwich

Fresh mozzarella, tomato, basil, balsamic glaze, on herbed focaccia

Sliders

Pulled pork, meatball, cheeseburger, Nashville chicken



GOURMET FRESH SALADS



Cobb Salad

Mixed greens, bacon, egg, avocado, tomato, choices of cheddar cheese, blue cheese, cheddar, or feta and choice of ranch, blue cheese, or avocado dressing. Add chicken or ham.

Blueberry & Goat Cheese Salad

Arugula, blueberries, goat cheese, red onion, berry vinaigrette

Apple Pecan & Feta Salad

Spinach, candied pecans, dried cranberries, feta cheese, champagne vinaigrette

Traditional Pasta Salad

Tortellini pasta salad, feta, spinach, roasted red peppers, pepperoni, Italian vinaigrette



BOXED LUNCHES



Individually packed and perfectly portioned, our Boxed Lunches are a convenient and delicious option for meetings, training, corporate events, or school functions.

Each box is prepared with a sandwich, chips, coleslaw, potato, or macaroni salad, & fresh fruit. Drinks can be added for an additional charge.



CLASSIC SIDES

Fruit Salad

Pasta salad

Potato salad

Macaroni salad

Coleslaw

Kettle Cooked Chips

Pickles



FRESH SALADS



Classic Caesar Salad

Romaine, Parmesan, croutons, Caesar dressing

Garden Salad

Mixed greens, cucumber, tomato, carrots, red onion, croutons, cheese, and choice of dressing

Greek Salad

Mixed greens, tomato, cucumber, red onion, Kalamata olives, feta, oregano, Greek vinaigrette

Traditional Greek Salad

Tomatoes, cucumbers, red onion, green pepper, Kalamata olives, crumbled feta, pepperoncini, Greek vinaigrette





Elegant Service for Weddings, Galas & Special Events



For more refined occasions, Kefi offers elevated buffet and plated service options designed for seamless presentation, exceptional flavor, and a polished guest experience.

✦ ELEGANT BUFFET PACKAGES ✦

✦ THE CLASSIC BUFFET

A beautifully arranged self-serve buffet featuring your choice of entrée, two sides, fresh salad, artisan bread, and a dessert selection.

Disposable upscale serveware is available for an additional cost.



✦ THE SIGNATURE BUFFET

An enhanced buffet experience with chef-inspired entrées, premium sides, seasonal salads, artisan bread, and a curated dessert display. Includes elegant buffet decor and coordinated presentation.



✦ THE PREMIUM BUFFET EXPERIENCE

Our most elevated buffet featuring multiple entrée selections, chef-attended carving stations, premium sides, salads, artisan bread, and a full dessert display. Includes full buffet styling and coordination.



PLATED & SIT-DOWN SERVICE

A refined multi-course dining experience featuring individually plated salads, entrée selections, seasonal sides, artisan bread, and desserts. Ideal for weddings, formal dinners, and upscale private events.



CUSTOM PLATED MENU DESIGN

Work with our culinary team to design a fully customized plated menu tailored to your event style, dietary needs, and guest experience.





APPETIZERS, ENTRÉES & MORE

APPETIZERS

- Shrimp Cocktail
- Pesto Shrimp with Parmesan Cheese
- Cheesesteak Egg Rolls
- Bruschetta with Garlic Crostinis
- Meat & Cheese Board
- Vegetable Platter
- Fruit Platter
- Cheese & Crackers
- Hummus Served with Pita Chips with fresh vegetables
- Meatballs: Traditional, sweet & sour, Swedish, or Buffalo Chicken
- Cheeseburger or Chicken Cutlet Slider
- Mini crab cakes with tartar sauce
- Cheesesteak Dip with seasoned Bread
- Buffalo Chicken dip with Tortilla Chips
- Bacon-wrapped scallops
- Caprese Skewers
- Arancini Balls
- Spanakopita
- Tyropita
- Chorizo Stuffed Mushrooms
- Spinach & Artichoke dip
- Chicken Satay
- Crab dip with pita chips

SEAFOOD

- Roasted salmon with lemon herb butter
- Herb-crusted salmon with champagne dill sauce
- Pecan crusted salmon
- Pan-seared Chilean sea bass - lemon beurre blanc
- Jumbo lump crab cakes
- Shrimp & Crab stuffed flounder with white wine butter sauce
- Pan-seared blackened scallops with mango chutney or sweet chili sauce

POTATOES & STARCHES

- Garlic mashed potatoes
- Roasted fingerling potatoes
- Greek lemon potatoes
- Wild rice pilaf
- Herbed bismati rice
- Manestra - tomato orzo
- Macaroni and cheese
- Scalloped potatoes
- Risotto - Parmesan or wild mushroom

CHICKEN

- Chicken Piccata
- Herb-roasted chicken with pan jus
- Grilled Chicken
- Chicken Francaise with lemon, white wine and butter sauce
- Chicken Marsala - wild mushroom and marsala reduction
- Prosciutto & Fontina stuffed Chicken - Sage Cream Sauce
- Mediterranean Chicken Roulade - spinach, feta, roasted red peppers, lemon herbed cream sauce

BEEF

- Braised short ribs with demi-glaze
- Beef brisket
- Carved roast beef
- Fileted mignon tips with Cabernet reduction
- Flank Steak with chimichuri sauce
- Braised Beef Bourguignon with pearl onions, mushrooms, and rich red wine
- Stuffed peppers
- Prime rib

VEGETARIAN

- Vegetarian lasagna
- Eggplant Parmesan
- Wild mushrooms risotto
- Spinach & feta stuffed Portobello mushrooms with a roasted tomato and lemon herb sauce
- Greek stuffed peppers - rice, herbs, & tomatoes
- Vegetarian flatbreads
- Black bean tacos

VEGETABLES

- Seasonal roasted mixed vegetables
- Garlic green beans
- Buttered Corn
- Parmesan crusted broccoli
- Maple-glazed carrots
- Roasted zucchini
- Street corn - cotija, lime, cilantro
- Buffalo cauliflower - topped with blue cheese crumble
- Lemon garlic broccolini
- Maple glazed brussel sprouts topped with crumbled bacon

PORK

- Bone-in smoked pork chop
- Herb-crusted pork tenderloin
- Maple bourbon-glazed pork tenderloin
- Prosciutto wrapped pork with fresh herbs and white wine sauce
- Pork saltimbocca - prosciutto, sage, and white wine butter sauce
- Tuscan style pork loin - garlic, herbs & sundried tomatoes
- Souvlakai - tender pork tips marinated in lemon, garlic, oregano, & extra virgin olive oil
- Sausage & peppers

LAMB

- Herb-crusted lamb shank
- Baby lamb chops
- Gyros

PASTA

- Pasta Bolognese
- Baked ziti
- Fettuccini - chicken or shrimp Alfredo
- Gnocchi with white or red sauce
- Shrimp Scampi
- Shrimp Agli Olio
- Meat lovers lasagna
- Penne a la vodka
- Smoked Gouda & bacon macaroni and cheese
- Truffle macaroni and cheese

DESSERTS SELECTIONS

- Assorted mini pastries
- Cheesecake bites
- Brownies
- Gourmet Cookies
- Fresh berry display with chocolate
- Any customized dessert (The Sprinkle Snob)

BEVERAGE SELECTIONS

- Coffee & tea stations
- Infused water display
- Assorted soft drinks
- Optional bar service available upon request.

MAKE IT YOUR OWN

Every event is unique.

Our menu can be fully customized to match your vision, guest count, dietary needs, and service style—from casual drop-off catering to full-service formal dining experiences. Custom menus, staffing, rentals, and event coordination are available upon request.

Specialty Bars + Stations

These interactive food and beverage stations can be selected to complement your event menu and create memorable moments.



Mimosa Bar

Bubbly paired with fresh juices, seasonal fruit, and beautiful garnishes for a celebratory sip-your-way experience.



Bloody Mary Bar

a bold build-your-own experience featuring classic mixers, savory garnishes, and all the finishing touches.



Chocolate Bar

A beautifully styled assortment of chocolates, candies, and sweet treats made for indulging and sharing.



Taco Bar

A festive, build-your-own spread featuring seasoned proteins, fresh toppings, salsas, and all the essentials.



Gyro Bar

A Mediterranean-inspired spread with savory meats, warm pita, fresh toppings, and signature sauces.



Burger Bar

Juicy burgers served with an array of cheeses, toppings, sauces, and fixings so every guest can make it their own.



Pretzel Bar

Warm, soft pretzels paired with savory dips, mustards, cheeses, and sweet accompaniments for the ultimate crowd pleaser.



Dietary Accommodations



At House of Kefi, we believe every guest should feel considered and cared for at the table. We are happy to accommodate dietary preferences and restrictions whenever possible, including vegetarian, vegan, gluten-conscious, and other special requests.

Please note that our kitchen is not a certified gluten-free or allergen-free facility. While we take great consideration when preparing meals for guests with dietary restrictions, our kitchen handles gluten, dairy, nuts, and other common allergens, and we cannot guarantee against cross-contact.



PLAN YOUR EVENT



Contact us to create your menu



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SERVICE AREA
Central Pennsylvania & Philadelphia



SOCIAL
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THOUGHTFUL FOOD. MEMORABLE MOMENTS.

We look forward to serving you.

