

CHRISTMAS

HORS D'OEUVRES

DEILED EGGS 🟡 (DF) (WF) (VE) – 15

DUNGENESS CRAB CAKES 🟡 🌿 🐟 🍷 (DF)
Served with our chili-lime aioli – 30

ZUCCHINI & PARMESAN STUFFED
MUSHROOM CAPS 🍷 (WF) (VE) – 16

TOMATO BASIL TARTLETS 🟡 🍷 (VE)
With cheddar and Swiss – 18

ANTIPASTO TRAY 🍷 🌿 🍷 🍷
Molinari salami, Daniele prosciutto, Castelvetrano olives, oil cured olives, goat cheese & mascarpone spread, bocconcini, eggplant antipasto, and marinated shrimp; served with sesame and Raincoast fig & olive crackers – 52/ serves 6-8

CHARCUTERIE & CHEESE TRAY 🍷 🌿
Mortadella, Cabernet salami, Molinari salami, oil cured olives, Castelvetrano olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with our French baguette – 38/ serves 4-8

SWISS FONDUE & FRENCH BAGUETTE 🍷 🌿 (VE)
One pint of our house-made Swiss fondue paired with one of our fresh baked baguettes (please note, our fondue cannot be delivered hot) – 13.5

Our hors d'oeuvres serve 3-4 unless otherwise noted

SIDE DISHES

SAVORY BREAD STUFFING 🟡 🍷 (VE) 🌿 – 10 | 15

CREAMY MASHED POTATOES 🍷 (WF) (VE) – 18 | 25

POTATOES AU GRATIN 🍷 (WF) (VE)
With crème fraîche and Gruyère – 20 | 35

SWEET POTATO GRATIN 🍷 🌿 🍷 (VE)
With caramelized onions and pecans – 20 | 35

BRUSSELS SPROUTS WITH
PEARS & PISTACHIOS 🍷 (DF) (WF) (VG) – 16 | 42

GREEN BEANS WITH MUSHROOMS &
MADEIRA 🍷 (WF) (VE) – 14 | 35

ROASTED SEASONAL VEGETABLES (DF) (WF) (VG)
Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 17 | 34

medium serves 2-4 | large serves 6-8



DINNER PACKAGES FOR SIX

HOLIDAY TURKEY 🟡 🍷 🌿 (VE) – 165

- Oven-roasted turkey breast
- Creamy mashed potatoes
- Savory bread stuffing
- Green beans with mushrooms & Madeira
- Turkey gravy
- Cranberry orange relish
- Dinner rolls
- Sweet potato pumpkin pie

SMOKED HAM 🟡 🍷 🌿 – 140

- Applewood-smoked ham with our pineapple bourbon sauce
- Potatoes au gratin
- Roasted seasonal vegetables
- Dinner rolls
- Sweet potato pumpkin pie

INDIVIDUAL ENTRÉES

APPLEWOOD-SMOKED HAM 🍷 (WF)

Applewood-smoked ham with our pineapple bourbon sauce served with potatoes au gratin, and roasted seasonal vegetables – 17

HOLIDAY TURKEY 🟡 🍷 🌿 (VE)

Sliced oven-roasted turkey breast with creamy mashed potatoes, savory bread stuffing, our turkey gravy, and cranberry relish – 16

HOLIDAY BEEF BRISKET 🍷 🌿 (VE)

Beef brisket roasted in a red wine and cranberry sauce, topped with sautéed mushrooms; served with potatoes au gratin, and roasted seasonal vegetables – 22

CAULIFLOWER STEAK 🍷 (DF) (WF) (VG)

Grilled cauliflower steak served on a medley of lentils and topped with our herb verde sauce; paired with roasted carrots and sautéed radishes and blistered snap peas – 18

ENTRÉES

OVEN ROASTED TURKEY BREAST (VE) (DF) (WF)

Sliced and ready to eat – 19/ one pound | 52/ three pounds

APPLEWOOD-SMOKED HAM (DF) (WF)

With our pineapple bourbon sauce – 18/ one pound | 48/ three pounds

HOLIDAY BEEF BRISKET 🌿 (VE) (DF)

Beef brisket roasted in a red wine and cranberry sauce, topped with sautéed mushrooms – 28/ one pound | 85/ three pounds

NORTHWEST SALMON 🟡 🍷 🐟 (WF)

Spice rubbed salmon fillets with our creamy cucumber dill sauce – 20/ two 6oz filets

one pound serves 2-4 | three pounds serves 6-8

ACCOMPANIMENTS

- TURKEY GRAVY (VE) (WF) (VG) - 6/ pint | 11/ quart
CRANBERRY ORANGE RELISH (DF) (WF) (VG) - 7/ half-pint | 13/ pint
DINNER ROLLS (O) (VE) - 1/ individual | 5/ half-dozen

SOUP & SALAD

- WILD MUSHROOM SOUP (VE) - 10.25/ quart
HOLIDAY WILLAMETTE VALLEY SALAD (VE) (WF) (VG)
Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette - 9/ quart
SEASONAL HOUSE SALAD (DF) (WF) (VG)
Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette - 9/ each

BRUNCH

- SAUSAGE FRITTATA (O) (VE) (WF)
With potato, cheddar, and Swiss cheese - 18 | 34
VEGGIE FRITTATA (O) (VE) (WF) (VG)
With potato, zucchini, mushrooms, cheddar, and Swiss cheese - 18 | 34
QUICHE LORRAINE (O) (VE) (WF)
With bacon and Gruyère - n/a | 27
medium serves 2-4 | large serves 6-8

ORDER ONLINE OR BY PHONE

Call a location below or visit elephantsdeli.com to order.

CURBSIDE PICKUP & DELIVERY

Curbside pickup and delivery available Tuesday, December 22nd through Thursday, December 24th, 10am-6pm. **All Christmas orders must be placed by 2pm Friday, December 18th.** Pre-order pickup from one of our locations below:

ELEPHANTS DELICATESSEN

503.299.6304 | 115 NW 22nd Ave. Portland, OR 97210

ELEPHANTS ON CORBETT

503.937.1099 | 5221 S Corbett Ave. Portland, OR 97239

ELEPHANTS CENTRAL KITCHEN

503.937.1099 | 1611 SE 7th Ave. Portland, OR 97214

FLYING ELEPHANTS AT KRUSE WAY

503.620.2444 | 5885 SW Meadows Rd. Lake Oswego, OR 97035

BAKERY & SWEET TREATS

- AMERICAN APPLE PIE (O) (VE) - 16
KENTUCKY BOURBON
PECAN PIE (O) (VE) - 19
MARIONBERRY PIE (O) (VE) - 20
SWEET POTATO PUMPKIN PIE (O) (VE) - 18
INDIVIDUAL SWEET POTATO PUMPKIN PIE (O) (VE) - 4
HOLIDAY CUPCAKES (O) (VE)
Two yellow cupcakes with Swiss vanilla buttercream frosting and two chocolate cupcakes with ganache - 11/ four-pack
HOLIDAY COOKIE PLATTER (VE)
Three of each of our four favorite holiday cookies - 22
BÛCHE DE NOEL (O) (VE)
Elephants famed chocolate Yule log with our meringue mushrooms - 36
CRANBERRY & CARDAMOM BREAD (O) (VE)
With dried cranberries, cardamom, and almonds - 7/ loaf

WINE

- GIFFORD HIRLINGER, STATELINE RED
A rich Walla Walla Washington blend with ripe cherry, plum, and cassis with warm baking spices on the finish - 21
DOMAINE LABBE, VIN DE SAVOIE ABYMES
A French white - bright, crisp green apple and lemon zest, backed by refreshing acidity and textbook alpine Savoie minerality - 19
ELEPHANTS EOLA-AMITY PINOT NOIR
Classic Oregon pinot on the nose with ripe red fruit and a core of pure dark cherry, nice acidity and notes of spice - 22

