

ELEPHANTS DELIVERY & PICKUP

Please order three hours ahead for delivery or pickup. Deliveries available 6:30am - 6:30pm, seven days a week.

For delivery, please allow a one-hour flexible delivery window. Need your food faster? Give us a call!

You can also pick up your order from our S. Corbett or NW 22nd locations, or our Central Kitchen in SE Portland.

Low-Contact Delivery: For our team's safety, please provide us with a contact to call/text arrival time so that you can meet at a low-contact point—such as the lobby of building or on the front porch.



Call us to place your order: Weekdays 8am to 5:30pm, Sat-Sun, 9-5pm | 503.937.1099 | catering@elephantsdeli.com

Order online anytime: elephantsdeli.com

We do include an automatic 10% service charge for all deliveries. This service charge goes towards our delivery drivers and their support staff, it is much appreciated. If you choose to add any additional gratuity for your driver, it is even more appreciated, thank you!



MORNING MEALS—QUICK BITES FOR ONE OR THE ENTIRE FAMILY

BREAKFAST

GRANOLA & YOGURT PARFAIT

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 5.5

BACON BREAKFAST SANDWICH

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on ciabatta— 5

VEGGIE SAUSAGE BREAKFAST SANDWICH

Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, and spinach with hollandaise on ciabatta— 6

BEAN & CHILI BREAKFAST BURRITO

Eggs, green chilies, pinto beans, potatoes, pepper jack cheese, and Cholula sauce in a whole wheat tortilla— 6.25

BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla— 6.25

BLUEBERRY SOUR CREAM MUFFINS

Made with blueberries, sour cream, and just the right amount of vanilla— 10 / 4-pack

BANANA BREAD

Cake-like, with pecans and a hint of vanilla— 15.5 / loaf

QUICHE LORRAINE

With eggs, bacon, and Gruyère— 27

SAUSAGE & POTATO FRITTATA

Potatoes, eggs, sausage, cheddar and Swiss cheese, scallions, and herbs— 18 | 34

VEGGIE FRITTATA

Potatoes, eggs, zucchini, mushrooms, cheddar and Swiss cheese, scallions, and herbs— 18 | 34

Our frittatas are offered in ready-to-heat containers—a medium container serves 2-4, and a large container serves 6-8

LUNCH—FOR THE OFFICE OR AT HOME

SINGLE ENTRÉES

Individual servings of our favorite lunchtime specials.

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits— 9

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce served with Spanish rice— 9

FRIED CHICKEN

Boneless chicken breast soaked in buttermilk, tossed in our seasoned flour, and fried served with dad's baked beans and macaroni and cheese— 9

MACARONI & CHEESE

Guest favorite — cavatappi pasta and cheese sauce topped with seasoned bread crumbs— 6.5

MACARONI & CHEESE WITH SMOKED BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon— 9

ALL-AMERICAN MEATLOAF WITH MAC & CHEESE

Our classic meatloaf paired with another guest favorite— cavatappi pasta with cheese sauce— 9

LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie— 15.5

MENU ALLERGEN KEY

 CONTAINS EGG  CONTAINS DAIRY  CONTAINS WHEAT  CONTAINS FISH  CONTAINS PEANUTS  CONTAINS TREE NUTS
 CONTAINS SOY  CONTAINS SHELLFISH  DAIRY FREE  WHEAT FREE  VEGETARIAN  VEGAN

SALADS

Our salads are individually packed with a container of dressing.



WILLAMETTE VALLEY SALAD

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 9 each

SEASONAL HOUSE SALAD

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 9 each

CHOP CHOP SALAD

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Lil's peppers, and our balsamic vinaigrette – 9.5 each

CHICKEN CAESAR SALAD

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, scallions, Parmesan, and our Caesar dressing – 9 each

CLASSIC COBB SALAD

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 9.5 each

SANDWICHES

Sandwiches are sliced in half and individually wrapped. All sandwiches are available on a wheat-free bun for \$1.75. Please allow 48-hour notice.

TURKEY CLUB

Turkey, bacon, Swiss, tomato, lettuce, and mayonnaise on rustic white bread – 8.25 each

TURKEY & CHEDDAR

Turkey, cheddar, tomato, lettuce, and mayonnaise on multigrain bread – 7.25 each

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle – 7.25 each

EGG SALAD

Egg salad and lettuce on multigrain bread – 7.25 each

NORTHERN ITALIAN

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle – 7.25 each

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing – 8.25 each




SIDE SALADS & SNACKS

These items are perfect snacks for a mid-day pick-me-up.

KALE CHICKEN CAESAR

Kale, diced chicken breast, hard-boiled egg, and Parmesan cheese tossed in our Caesar dressing – 6 each

FRESH FRUIT SALAD

Cheese & Fruit   

Cheddar, provolone, grapes, apples, and crackers – 7 each



CAPRESE PASTA SALAD

Tubetti pasta tossed with mozzarella, tomatoes, and basil – 6 each

SMOKED SALMON SALAD

Smoked salmon, arugula, dried cranberries, pearl couscous, roasted corn, tomatoes, Parmesan, pepitas, and our creamy pesto dressing – 9.5 each

SALAD SACK LUNCH

Your choice of salad served with fresh roll, butter, and two shortbread cookies – 12.5

SALAD BOX LUNCH

Your choice of salad served with fresh roll & butter, a fresh fruit salad, and two shortbread cookies – 17

WHEAT-FREE OR VEGAN SALAD SACK LUNCH

Your choice of salad served with sea salt chips and a fresh fruit salad – 14

WHEAT-FREE OR VEGAN SALAD BOX LUNCH

Your choice of salad served with sea salt chips, an orange, and a fresh fruit salad – 19

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 7.25 each

SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and two shortbread cookies – 11.25

SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, a fresh fruit salad, and two shortbread cookies – 15.5

WHEAT-FREE OR VEGAN SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and a fresh fruit salad – 15.5

WHEAT-FREE OR VEGAN SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, an orange, and a fresh fruit salad – 19.75

VEGGIES & RANCH

SESAME NOODLES

Noodles with our sweet and spicy sesame dressing – 6 each

QUINOA & BLACK BEAN SALAD

With smoky lime dressing – 6 each

KETTLE CHIPS

Sea salt, NY cheddar, salt and pepper, honey Dijon, or barbecue – 2 / 2 oz bag

BEGIN WITH HAPPY HOUR & DON'T FORGET DESSERT!

HAPPY HOUR

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 – for a group (serves 4-8) – 38 | for an individual – 8

CHICKEN SATAY TRAY

Skewers of boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce – for a group (serves 6-8) – 38 | for an individual – 6

HUMMUS, VEGETABLE, & PITA TRAY

Hummus, sautéed dates with sea salt, goat cheese & mascarpone spread, carrots, cucumbers, Castelvetrano olives, and oil cured olives; with seasoned pita chips – for a group (serves 6-8) – 38 | for an individual – 9

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)

GRILLED SEASONAL VEGETABLE TRAY

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red and green bell peppers, and red onion, grilled with olive oil and served with our mustard & basil vinaigrette – 26 (serves 6-8)

APPETIZER SAMPLER

A trio of our favorite appetizers – cucumbers with goat cheese and pistachios, tomato basil tartlets, and teriyaki salmon bites with our wasabi dip – 12 / each

SWISS FONDUE & FRENCH BAGUETTE

One pint of our house-made Swiss fondue paired with one of our fresh baked baguettes – 13.5

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta, (please note, our mushroom caps need to be cooked according to instructions) – 16

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli – 30

TERIYAKI SALMON BITES

Roasted teriyaki salmon served with our wasabi dipping sauce – 9-small | 25-medium

CUCUMBER WITH GOAT CHEESE AND PISTACHIO

English cucumber topped with a mix of goat cheese, cream cheese, garlic, chives, and pistachios – 12

SWEET POTATO & COCONUT MAKI

Sweet potatoes, cucumbers, red bell peppers, avocado, and pickled ginger rolled in Japanese rice; served with our wasabi dipping sauce and wheat-free tamari – 18

TOMATO BASIL TARTLETS

Tomato, basil, cheddar, and Swiss in phyllo shells – 18

STEAKHOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – 18 / 2.5 dozen

CLASSIC ARANCINI

Risotto balls made with Parmesan, Romano, and fontina cheeses served with our marinara sauce – 12 / 1.5 dozen

PORCINI & TRUFFLE ARANCINI

Risotto balls with porcini mushrooms, prosciutto, truffle oil, white wine, and Parmesan cheese – 12 / 1.5 dozen

PRIMAVERA ARANCINI

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese – 12 / dozen



DINNERS—CHOICES TO MAKE EVERYONE HAPPY

PERFECT ENTRÉES

A full meal, perfect for lunch or dinner

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our wheat-free teriyaki sauce paired with bento rice, broccoli, roasted yams, and our sweet chili sauce – 11

COCONUT CURRY STUFFED PEPPER

Quinoa and curry stuffed red pepper served on a bed of wilted spinach; paired with sautéed fresh corn and haricot verts and roasted yams – 20

NORTHWEST SALMON

Spice rubbed salmon fillet with butter and lemon with our creamy cucumber dill sauce; paired with sautéed fresh corn and haricot verts, and herbed potato sauté – 25

CAULIFLOWER STEAK

Grilled cauliflower steak served on a medley of lentils and topped with our herb verde sauce; paired with roasted carrots and sautéed radishes – 14

BRAISED BEEF IN CREAMY MUSHROOMS

Chuck steak braised in our red wine sauce with tomatoes and mushrooms; served with carrot and rutabaga purée, and broccoli – 23

CHICKEN MARBELLA

Boneless chicken thighs in our Marbella sauce seasoned with prunes, pimento stuffed green olives, red wine, and oregano; served with saffron rice and broccoli timbales – 14

CASSOULET

White navy beans, onions, carrots, white wine, and spices simmered slowly with pork shoulder, chicken thighs, pork sausage, and bacon; served with braised carrots and fennel, and wilted spinach – 14



CASSEROLES

Our casseroles are offered in two sizes, ready to heat or freeze.
A medium serves 2-4, and a large serves 6-8

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 18.25 | 32

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce – 19.25 | 32

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce – 19.25 | 32

ALL-AMERICAN MEATLOAF

Our take on a classic, made with lean ground beef and andouille sausage – 22 | 52

LASAGNA BOLOGNESE

Layers of lasagna with ricotta filling and our Bolognese ragù – 19.25 | 40

LASAGNA MARINARA

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – 17.5 | 32

MACARONI & CHEESE

Guest favorite – cavatappi pasta and cheese sauce topped with seasoned bread crumbs – 14.25 | 28

MACARONI & CHEESE WITH SMOKED

BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon – 19.25 | 32

ZUNI STEW

A Southwestern stew of roasted butternut squash, corn, green beans, pinto beans, chilies, and tomato; topped with shredded muenster cheese. – 16 | 32

Need a smaller meal? Take a look at our single entrées on page 2.

SOUPS

pint 6.25 | quart 10.25

TOMATO ORANGE

A creamy, dreamy tomato soup with a twist of orange

ELEPHANTS CURE CHICKEN SOUP

Chicken breast, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock

MAMA LEONE'S

Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream

WILD MUSHROOM SOUP

Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine – available until February 7th

INDIAN SPICED LENTIL SOUP

Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock – available beginning February 8th

SIDE DISHES

serves 2-4

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 17

GINGER LIME ROASTED CARROTS

with a hint of sriracha sauce – 13

GARLIC RICE

Jasmine rice seasoned with garlic and onion – 13

POTATOES AU GRATIN

With crème fraîche and Gruyère – 20

BREAD

DINNER ROLLS     – 5 / half-dozen

FRENCH BAGUETTE  

Sliced or whole – 3.5 / loaf

BUTTER PATS   – .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



SWEET TREATS

BIG COOKIES 🍪 🌱 🌿 🌾 🍷 (VE)

Half dozen of your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, or double chocolate—13.5/ half-dozen

SHORTBREAD COOKIES 🌱 🌿 (VE)

Delicious elephant-shaped shortbreads— 9/ half-dozen

BIG COOKIE PLATTER 🍪 🌱 🌿 (VE)

Chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, double chocolate, and shortbread— 22 | 35

Small serves 10 | Medium serves 15

new BLUEBERRY SOUR CREAM MUFFINS 🍪 🌱 🌿 (VE)

Made with blueberries, sour cream, and just the right amount of vanilla— 10 / 4-pack

BANANA BREAD 🍌 🌱 🌿 🍷 (VE)

Cake-like, with pecans and a hint of vanilla— 15.5 / loaf

DING DONG CAKE 🍪 🌱 🌿 (VE)

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache— 6/ each

CHOCOLATE MOUSSE 🍫 🌱 (WF) (VE)

A light fluffy mousse made with chocolate and a hint of vanilla — 4.25/ each

new PASSIONFRUIT MOUSSE 🍌 🌱 (WF)

A light, fluffy, and slightly tart mousse made with passionfruit and topped with raspberries — 4.25/ each

new MIXED BERRY PIE 🍓 🌱 🌿 (VE)

A mix of our favorite berries and spices baked inside our flaky pie crust —20

NON-ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke— 2 / each

POLAR SELTZER

Grapefruit and black cherry— 2 / each

SAN PELLEGRINO

Aranciata, limonata, and aqua minerale— 2.25 / each

GOLD PEAK TEA

Unsweetened— 3.25 / each

MARTINELLI'S APPLE JUICE— 2.25 / each

ELEPHANTS BOTTLED WATER— 2 / each

STUMPTOWN COFFEE

Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins— 28 / to-go

STEVEN SMITH TEAS

An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins— 28 / to-go



STAYING SAFE AND HEALTHY

We are committed to the health and safety of our community members, staff, and guests. Our team will continue to abide by all applicable state regulations and guidelines. We are fortunate to have a 16,000-square-foot kitchen and are able to keep a safe distance between our employees. Our safety and health program is being supervised by certified managers. Specifically, we are:

- Modifying food service to limit the amount of contact between food and guests to include individually portioned and sealed meals, and individually plated dinners delivered covered to guests
- Taking staff temperature readings and interviewing staff members on health history before each shift to check for any illness symptoms or contact with infected persons
- Wearing masks, gloves and practicing social distancing
- Providing company-paid quarantine leave to any employee possibly showing symptoms

WINE, BEER, & COCKTAIL KITS

red wine

ELEPHANTS CUVÉE ROUGE, RED BLEND

An Oregon blend that is easy drinking with vibrant red fruit and a long silky finish – 21

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

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish – 22

ELIO PERRONE TASMORCAN, BARBERA D'ASTI

An Italian red, fresh with raspberry, violet and vanilla and smooth, polished tannins – 19.75

SERBAL MALBEC

This Argentinian wine has a dense berry fruit with savory herbal notes and velvety tannins – 19.5

GIFFORD HIRLINGER, STATELINE RED

A rich Walla Walla Washington blend with ripe cherry, plum, and cassis with warm baking spices on the finish – 21

sparkling & rosé

GRATIEN & MEYER, CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white – 25

TORRE ORIA CAVA BRUT

Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright mineral finish – 13

SEASONAL ROSÉ

Please inquire about our current selection – 17

white wine

OWEN ROE "SHARECROPPERS," CHARDONNAY

Balanced tropical fruit and vanilla flavor this Washington wine with a hint of oak on the finish – 18

ELK COVE, PINOT GRIS

Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity – 20

ERATH, PINOT GRIS

An Oregon wine with hints of silky melon and luscious fruit with a long finish – 17

DOMAINE DE COGNETTES, SELECTION DES COGNETTES MUSCADET

A French white—lively mineral tones, rich green and white fruits, and delicate floral notes – 19

beer & cider

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection – 15/ 6-pack

SEASONAL CIDER

Please inquire about our current selection – 15/ 6-pack

new COCKTAIL KITS

Add your preferred spirit and toast! Each kit makes two cocktails

PEACH FIVE-SPICE SOUR

White peach purée, peach sugar, lemon, and five-spice blend—best with bourbon, rye, or rum – 7.5

HOUSE MANHATTAN

House Sweet Vermouth blend, Angostura bitters and bourbon-soaked cherries—best with bourbon, rye, or rum – 7.5

THREE-CITRUS SOUR

Seville orange syrup, lemon and lime juice, with orange flower water—best with tequila, gin, or vodka – 7.5

