



ELEPHANTS CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

July 5th through November 7th

Have your food delivered, or you can pick up your order from our Central Kitchen in SE Portland.



Call us to place your order: Weekdays 8am to 5:30pm, Sat-Sun, 9-4pm | 503.937.1099

cateringrequest@elephantsdeli.com

*We offer disposable and formal serveware, glassware, and utensils for your event.
Please inquire for available options.*

We do include an automatic 15% service charge for all deliveries. This service charge goes to 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!



BREAKFAST

Breakfast sandwiches, burritos, frittatas, and quiche are served hot.

BACON BREAKFAST SANDWICH

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on ciabatta- 5.5

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- 6.5

BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla- 6.5

SAUSAGE & POTATO FRITTATA

A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs- (serves 8-10) - 55

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs- (serves 8-10) - 55

QUICHE LORRAINE

With eggs, bacon, and Gruyère- (serves 6-8) 27

GRANOLA & YOGURT PARFAIT

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries- 6

BANANA BREAD

Cake-like, with pecans and a hint of vanilla- 16.5 / loaf

BLUEBERRY SOUR CREAM MUFFIN

Made with blueberries, sour cream, and just the right amount of vanilla- 2.75

MARIONBERRY SCONE

Full of marionberries and a touch of vanilla- 3.5

MORNING PASTRY TRAY

An assortment of fresh baked treats- banana bread slices, mini muffins, and marionberry scones- small (serves 8-10) - 25 | large (serves 10-15) - 35

SANDWICH PLATTERS

Your choice in any quantity or combination. Need it wheat-free? Wheat-free buns available for \$1.75.

TURKEY CLUB

Turkey, bacon, Swiss, tomato, lettuce, and mayonnaise on rustic white bread- 8.5

TURKEY & CHEDDAR

Turkey, cheddar, tomato, lettuce, and mayonnaise on multigrain bread- 7.5

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle- 7.5

EGG SALAD

Egg salad and lettuce on multigrain bread- 7.5

NORTHERN ITALIAN

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle- 7.5

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing- 8.5

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread- 7.5

 SERVED HOT

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

3-pound or 3-quart minimum per item

FRESH FRUIT SALAD

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries – 10.25 / pound

CAPRESE PASTA SALAD

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil – 9.5 / pound

SESAME NOODLES

Noodles with our sweet and spicy sesame dressing – 9.5 / pound

QUINOA & BLACK BEAN SALAD

With smoky lime dressing – 10 / pound

WILLAMETTE VALLEY SALAD

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 9.25 / quart

SEASONAL HOUSE SALAD

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 9.25 / quart

CHOP CHOP SALAD

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Lil's peppers, and our balsamic vinaigrette – 9.75 / quart

CHICKEN CAESAR SALAD

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, Parmesan, and our Caesar dressing – 9.75 / quart

CLASSIC COBB SALAD

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 9.75 / quart



SOUPS

Our soups arrive hot and serve 8-10 people – 52

TOMATO ORANGE

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S

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

SUMMER VEGETABLE

Tomatoes, carrot, potatoes, onion, celery, turnips, garbanzos, and lima beans simmered in a seasoned broth

The soups listed below rotate throughout the summer.

Please note the dates they are available.

CORN CHOWDER

available until August 8th

CHICKEN NIGERIAN CURRY-PEANUT

available August 9th until September 5th

LIME TORTILLA SOUP

available September 6th until October 3rd

CLAM CHOWDER

available October 4th until November 7th



 SERVED HOT

HORS D'OEUVRES & PARTY TRAYS

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 –
small (serves 4-8) – 50 | large (serves 12-20) – 90

CHICKEN SATAY TRAY

Skewers of boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce –
small (serves 6-8) – 40 | large (serves 12-20) – 80

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 –
small (serves 4-8) – 40 | large (serves 15-25) – 80

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 –
small (serves 6-8) – 60 | large (serves 15-25) – 120

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 –
small (serves 6-8) – 37.5 | large (serves 12-20) – 70

The following require a 3-dozen or 3-pound minimum per item

STEAK BITES

Seared top sirloin beef served with our pistachio-herb dressing on a bed of arugula – 36 / pound

TERIYAKI SALMON BITES

Roasted teriyaki salmon served with our tangy wasabi dipping sauce – 30 / pound

STEAKHOUSE MEATBALLS

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

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – 18 / dozen

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli – 32 / dozen

CUCUMBER WITH GOAT CHEESE AND PISTACHIO

English cucumber topped with a mix of goat cheese, cream cheese, garlic, chives, and pistachios – 13 / dozen

TOMATO BASIL TARTLETS

Tomato, basil, cheddar, and Swiss cheese in phyllo shells (please note, the basil tartlets need to be warmed according to instructions) – 18 / dozen

PORCINI & TRUFFLE ARANCINI

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



 SERVED HOT

ENTRÉES

3-pound minimum per item

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our house-made-wheat-free teriyaki sauce— 14.75 / pound

HONEY GARLIC BUTTER BAKED SALMON

Salmon fillet baked with honey garlic butter and lemon— 30 / pound

GRILLED CAULIFLOWER

Grilled cauliflower with our herb verde sauce; paired with roasted carrots and sautéed radishes— 14 / pound

TIKKA MASALA

Garbanzo beans, spinach, onions, ginger, garlic, and a splash of coconut milk simmered in our flavorful tikka masala sauce and garnished with our bread & butter pickled jalapeños— 14 / pound

BOURBON PEACH GLAZED BEEF

Braised Piedmontese beef topped with our bourbon peach glaze and fresh grilled peaches— 38 / pound

CHICKEN RIESLING

Boneless chicken thighs in Riesling cream sauce topped with pine nut grape gremolata— 14.75 / pound

The steak salad and fried chicken are served cold

BAVETTE STEAK SALAD

Grilled bavette steak on top of a bed of salad greens and romaine lettuce with walnuts, blue cheese, dried cherries, and tomatoes; served with our roasted garlic ranch dressing— (serves 8) — 136

BUTTERMILK FRIED CHICKEN

Eight pieces of our buttermilk fried chicken paired with our jalapeño bread & butter pickles— 25

SIDE DISHES

3-pound minimum per item

PRIMAVERA VEGETABLE SAUTÉ

Carrots, leeks, red bell peppers, and broccoli lightly sautéed in butter and sprinkled with salt— 9 / pound

FRENCH LENTILS

French green lentils simmered with leeks, walnut and olive oil, and seasonings in vegetable stock— 8 / pound

DUCK-FAT FRIED POTATOES

A decadent dish—fried small yellow potato wedges seasoned with salt and pepper— 6 / pound

GARLIC RICE

Jasmine rice seasoned with garlic and onion— 6 / pound

ASPARAGUS AND SHIITAKE SAUTÉ

Asparagus and shiitake mushrooms sautéed in butter with a splash of vegetable stock, and seasonings— 13 / pound



 SERVED HOT

CASSEROLES

Our casseroles arrive hot and serve 8-10 people.

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits- 64

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce- 64

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce- 64

ALL-AMERICAN MEATLOAF

Our take on a classic, made with lean ground beef and andouille sausage- 92

LASAGNA BOLOGNESE

Layers of lasagna with ricotta filling and our Bolognese ragú- 72

LASAGNA MARINARA

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce- 64

MACARONI & CHEESE

Guest favorite - cavatappi pasta and cheese sauce topped with seasoned bread crumbs- 55

MACARONI & CHEESE WITH SMOKED

BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon- 64

BREAD

DINNER ROLLS    - 5/ half-dozen

FRENCH BAGUETTE  

Sliced or whole- 4 / loaf

BUTTER PATS   - .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



SWEET TREATS

BIG COOKIES

Pick your favorite flavor—chocolate chip, double chocolate, cowboy (oatmeal chocolate chip), oatmeal raisin, or snickerdoodle- each - 2.25 | half-dozen - 13.5

SHORTBREAD COOKIES

Elephant-shaped shortbreads- each - 1.5 | half-dozen - 9

FROSTED SHORTBREAD COOKIES

Our shortbread cookies half-dipped in frosting- 2.5

DING DONG CAKE

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache- 6.5

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla- 4.5

KEY LIME PIE

The perfect balance of tart and sweet with a graham cracker crust and topped with whipped cream - 5 / individual pie

APPLE PIE

Apples baked with sugar, cinnamon, nutmeg, and a touch of lemon inside our flaky pie crust-16 / whole pie

BIG COOKIE PLATTER

Chocolate chip, cowboy (oatmeal chocolate chip), our seasonal big cookies, and shortbread-
small (serves 10) - 22 | medium (serves 15) - 35

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, Italian walnut cookies, coconut truffles, lemon raspberry cheesecakes, and coconut macaroons-
small (serves 10-15) - 42 | large (serves 20-30) - 84



WINE & BEER

red wine

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

SERBAL MALBEC

This Argentinian wine has a dense berry fruit with savory herbal notes and velvety tannins – 18

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 – 22

TORRE ORIA CAVA BRUT

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

VAL DE FRANCE ORGANIC APPLE PEAR SPARKLING ZERO PROOF CIDER

With no preservatives, additives, or gluten, it's a non-alcoholic sparkling choice everyone can indulge in. – 10

SEASONAL ROSÉ

Please inquire about our current selection – 18

white wine

'CAMP' CHARDONNAY

Juicy peach and pear fruit with a hint of toasted oak and a crisp citrus backed finish - California – 18

ELK COVE, PINOT GRIS

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

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



COCKTAILS TO GO!*

Our favorite cocktails, ready to serve. Enjoy up or over ice—cheers!

LILLET MARTINI

Gin and Lillet Rose; served with a fresh thyme garnish – 10

NEGRONI

Gin, Campari, and house-blend sweet vermouth; served with a fresh thyme garnish – 10

MANHATTAN

Bourbon, Angostura bitters, and our house-blend sweet vermouth; served with a bourbon-soaked cherry – 10

ST. GERMAIN COCKTAIL

Vodka, St. Germain and Montinore verjus; served with a fresh thyme garnish – 10

**Please note—Per the OLCC, cocktail purchases must be accompanied by a meal (a substantial food item like a sandwich or entrée). Limit two cocktails (2 bottles) per substantial food item. You must be 21 to order and receive cocktails.*

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 (serves 12)

STEVEN SMITH TEAS

An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 28 / to-go (serves 12)