



ELEPHANTS CORPORATE LUNCH

BOX LUNCH | INDIVIDUAL MEALS | HOME DELIVERY

July 5th through November 7th

Have your food delivered, or you can pick up your order from our S. Corbett or NW 22nd locations, or our Central Kitchen in SE Portland.



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

Order online anytime: elephantsdeli.com


Please order by 3pm two days prior.


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

BACON BREAKFAST SANDWICH 
Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on ciabatta- 6


VEGGIE SAUSAGE BREAKFAST SANDWICH 
Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, and spinach with hollandaise on ciabatta- 6.5

new **BEAN & CHILI BREAKFAST BURRITO** 
Eggs, green chilies, pinto beans, potatoes, pepper jack cheese, and creamy Cholula sauce in a whole wheat tortilla- 7

new **BACON BREAKFAST BURRITO** 
Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla- 7

GRANOLA & YOGURT PARFAIT 
Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries- 6.5

BANANA BREAD 
Cake-like, with pecans and a hint of vanilla- 17.5 / loaf

new **BLUEBERRY SOUR CREAM MUFFIN** 
Made with blueberries, sour cream, and just the right amount of vanilla- 3

new **MARIONBERRY SCONE** 
Full of marionberries and a touch of vanilla- 3.75


LUNCH 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

MACARONI & CHEESE 
Guest favorite - cavatappi pasta and cheese sauce topped with seasoned bread crumbs- 7

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 MASHED POTATOES 
Our classic meatloaf paired with creamy mashed potatoes- 9

new **TERIYAKI CHICKEN** 
Grilled boneless chicken thighs glazed with our wheat-free teriyaki sauce; served with sushi rice and garnished with pineapple and pickled cucumber slices- 9

new **VEGGIE TIKKA MASALA** 
Garbanzo beans, spinach, onions, and a splash of coconut milk simmered in our flavorful tikka masala sauce; served with garlic rice and garnished with our bread & butter pickled jalapeños- 9

LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie- 16.5

 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

LIGHT LUNCH & SNACKS

These items are the perfect choice for a smaller meal or a mid-day pick-me-up.

KALE CHICKEN CAESAR 🍌 🌱 🌾 🍷

Kale, diced chicken breast, hard-boiled egg, and Parmesan cheese tossed in our Caesar dressing – 6.75

FRESH FRUIT SALAD 🍌 🌱 🌾 🍷

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries – 6.5

CHEESE & FRUIT 🌱 🌾 🍷

Cheddar, provolone, grapes, apples, and crackers – 7.5

new CAPRESE PASTA SALAD 🌱 🌾 🍷

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil – 6.75

VEGGIES & RANCH 🍌 🌱 🌾 🍷

Carrots, celery, cucumber, tomato, and a hard-boiled egg; served with our roasted garlic ranch dip – 7.5

STEAK BITES 🍌 🍷

Seared top sirloin beef on a bed of arugula; served with our pistachio-herb dressing – 12.5

TERIYAKI SALMON BITES 🍌 🌱 🌾 🍷

Roasted teriyaki salmon bites on a bed of spinach; served with our wasabi dipping sauce – 9.75

SESAME NOODLES 🌱 🌾 🍷

Noodles with our sweet and spicy sesame dressing – 6.75

QUINOA & BLACK BEAN SALAD 🌱 🍷

With smoky lime dressing – 6.75

KETTLE CHIPS

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



SANDWICHES

All sandwiches are sliced in half and individually wrapped. Need it wheat-free? Wheat-free buns available for \$1.75.

TURKEY CLUB 🍌 🌱 🌾 🍷

Turkey, bacon, Swiss, tomato, lettuce, and mayonnaise on rustic white bread – 9

TURKEY & CHEDDAR 🍌 🌱 🌾 🍷

Turkey, cheddar, tomato, lettuce, and mayonnaise on multigrain bread – 8

JAMBON ET FROMAGE 🌱 🌾 🍷

Ham, Swiss, butter, and Dijon on our ficelle – 8

EGG SALAD 🍌 🌱 🍷

Egg salad and lettuce on multigrain bread – 8

NORTHERN ITALIAN 🌱 🌾 🍷

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle – 8

new TEMPEH & QUINOA WRAP 🌱 🌾 🍷

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing – 9

ALBACORE TUNA SALAD 🍌 🌱 🌾 🍷

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 8

SACK & BOX LUNCH OPTIONS

SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and two shortbread cookies – 12

SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, a fresh fruit salad, and two shortbread cookies – 17

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

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 – 10

new SEASONAL HOUSE SALAD 🌱 🍷 🍷 🍷

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 10

CHOP CHOP SALAD 🍷 🍷

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Lil's peppers, and our balsamic vinaigrette – 10.5

CHICKEN CAESAR SALAD 🍷 🍷 🍷 🍷

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, Parmesan, and our Caesar dressing – 10.5

CLASSIC COBB SALAD 🍷 🍷 🍷

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 10.5

SOUPS

pint – 6.75

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

new SUMMER VEGETABLE 🍷 🍷 🍷 🔥

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

new The soups listed below rotate throughout the summer. Please note the dates they are available.

LIME TORTILLA SOUP 🌱 🍷 🍷 🔥

available September 6th until October 3rd

CLAM CHOWDER 🍷 🍷 🍷 🔥

available October 4th until November 7th

SMOKED SALMON SALAD 🍷 🍷 🍷 🍷 🍷 🍷

Smoked salmon, arugula, dried cranberries, pearl couscous, roasted corn, tomatoes, Parmesan, pepitas, and our creamy pesto dressing – 10.5

SACK & BOX LUNCH OPTIONS

SALAD SACK LUNCH

Your choice of salad served with fresh roll, butter, and two shortbread cookies – 13.5

SALAD BOX LUNCH

Your choice of salad served with fresh roll & butter, a fresh fruit salad, and two shortbread cookies – 18.5

WHEAT-FREE OR VEGAN SALAD SACK LUNCH

Your choice of salad served with sea salt chips and a fresh fruit salad – 15

WHEAT-FREE OR VEGAN SALAD BOX LUNCH

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



HAPPY HOUR

APPETIZER SAMPLER

Our favorite ready-to-eat appetizers—cucumbers with goat cheese and pistachios, tomato basil tartlets, and teriyaki salmon bites with our wasabi dip— for an individual — 13

HAPPY HOUR TRIO

A sampling of appetizers—steakhouse meatballs with steak sauce, zucchini & Parmesan stuffed mushrooms, and porcini & truffle arancini with fermented black garlic aioli — for an individual — 14

CHEESE & FRUIT

Cheddar, provolone, grapes, apples, and crackers— 7.5

VEGGIES & RANCH

Carrots, celery, cucumber, tomato, and a hard-boiled egg; served with our roasted garlic ranch dip— 7.5

STEAK BITES

Seared top sirloin beef on a bed of arugula; served with our pistachio-herb dressing— 12.5

TERIYAKI SALMON BITES

Roasted teriyaki salmon bites on a bed of spinach; served with our wasabi dipping sauce— 9.75



BREAD

DINNER ROLLS     — 8 / half-dozen

FRENCH BAGUETTE   

Sliced or whole— 4.25 / loaf

BUTTER PATS   — .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



 SERVED HOT

CASSEROLES

Our casseroles are ready to heat or freeze, and serve 2-4 people.

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits— 19.5

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce— 20

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce— 20

ALL-AMERICAN MEATLOAF

Our take on a classic, made with lean ground beef and andouille sausage— 25

LASAGNA BOLOGNESE

Layers of lasagna with ricotta filling and our Bolognese ragù— 21

LASAGNA MARINARA

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce— 18.5

MACARONI & CHEESE

Guest favorite — cavatappi pasta and cheese sauce topped with seasoned bread crumbs— 15.5

MACARONI & CHEESE WITH SMOKED BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon— 20

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



SWEET TREATS

BIG COOKIES 🍪 🌱 🌿 🌳 🌾 🌻

Pick your favorite flavor—chocolate chip, double chocolate, cowboy (oatmeal chocolate chip), oatmeal raisin, or snickerdoodle— each — 2.5 | half-dozen — 15

SHORTBREAD COOKIES 🌱 🌿 🌳

Elephant-shaped shortbreads— each — 1.75 | half-dozen — 10.5

FROSTED SHORTBREAD COOKIES 🌱 🌿 🌳

Our shortbread cookies half-dipped in frosting— 3 / each

new BLUEBERRY SOUR CREAM MUFFINS 🍪 🌱 🌿 🌳

Made with blueberries, sour cream, and just the right amount of vanilla— 3 / each

MARIONBERRY SCONE 🍪 🌱 🌿 🌳

Full of marionberries and a touch of vanilla— 3.75 / each

BANANA BREAD 🍪 🌱 🌿 🌳

Cake-like, with pecans and a hint of vanilla— 17.5 / loaf

DING DONG CAKE 🍪 🌱 🌿 🌳

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache— 7 / each

CHOCOLATE MOUSSE 🍪 🌱 🌿 🌳

Light fluffy mousse made with chocolate and a hint of vanilla— 5 / each

new SWEET POTATO PUMPKIN PIE 🍪 🌱 🌿 🌳

A fall classic— 5 / individual pie

NON-ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke— 2.25 / each

POLAR SELTZER

Grapefruit and black cherry— 2 / each

SAN PELLEGRINO

Aranciata, limonata, and aqua minerale— 2.5 / each

GOLD PEAK TEA

Unsweetened— 3.25 / each

MARTINELLI'S APPLE JUICE— 2.75 / 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)



WINE & BEER

red wine

AYRES, WILLAMETTE VALLEY PINOT NOIR

An Oregon Pinot loaded with fresh red and blue fruit and a savory, umami backed core – 27

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, vanilla and smooth, polished tannins – 19

GIFFORD HIRLINGER, STATELINE RED

A rich Walla Walla Washington blend with ripe cherry, plum, and cassis with warm baking spices on the finish – 22

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 – 15

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 – 20

white wine

'CAMP' CHARDONNAY

Juicy peach and pear fruit with a hint of toasted oak and a crisp citrus-backed finish - California – 20

WESTREY, DUNDEE HILLS PINOT GRIS

One of our favorite Oregon vintners brings pear, white peach, and melon flavors with mineral and ginger notes – 21

DOMAINE LABBE VIN DE SAVOIE 'ABYMES'

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

DOMAINE DE COGNETTES, SELECTION DES COGNETTES MUSCADET

A light-bodied, dry French wine with lemon, lime, green apple, and pear flavors. – 19

beer & cider

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection – 5/ each

SEASONAL CIDER

Please inquire about our current selection – 5/ each

new 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.

