



# 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](mailto:cateringrequest@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

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

### 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

### BEAN & CHILI BREAKFAST BURRITO

Eggs, green chilies, pinto beans, potatoes, pepper jack cheese, and creamy Cholula sauce in a whole wheat tortilla- 7

### BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla- 7

### 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- 6.5

### BANANA BREAD

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

### BLUEBERRY SOUR CREAM MUFFIN

Made with blueberries, sour cream, and just the right amount of vanilla- 3

### MARIONBERRY SCONE

Full of marionberries and a touch of vanilla- 3.75

### 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- 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

### 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

 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 – 10.5 / pound

### CAPRESE PASTA SALAD

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil – 10 / pound

### SESAME NOODLES

Noodles with our sweet and spicy sesame dressing – 10 / pound

### QUINOA & BLACK BEAN SALAD

With smoky lime dressing – 10.5 / pound

### WILLAMETTE VALLEY SALAD

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 10 / quart

### SEASONAL HOUSE SALAD

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

### CHOP CHOP SALAD

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

### CHICKEN CAESAR SALAD

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

### CLASSIC COBB SALAD

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 10.5 / 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, Castelvetrano olives, oil cured olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with our French baguette and sesame rice crackers (\* only baguette contains wheat, crackers contain soy) – 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, roasted eggplant with onions and capers, and marinated shrimp; served with Raincoast fig & olive and sesame rice crackers (\* only crackers contain wheat and soy) – small (serves 6-8) – 60 | large (serves 15-25) – 120

### GRILLED SEASONAL VEGETABLE TRAY 🍷🍷🍷

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red 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 – 37.5 / pound

### TERIYAKI SALMON BITES 🍷🍷🍷🍷🍷

Roasted teriyaki salmon served with our tangy wasabi dipping sauce – 32 / 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) – 20 / 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 – 32 / 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 – 35

## 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 ragù- 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 🍳🌱🌿🔥 - 7.5/ 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°



## 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

### DING DONG CAKE 🍳🌱🌿🔥

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache- 7

### CHOCOLATE MOUSSE 🍳🌱🌿🔥

Light fluffy mousse made with chocolate and a hint of vanilla- 5

### **new** SWEET POTATO PUMPKIN PIE 🍳🌱🌿🔥

A fall classic-5/ individual pie

### APPLE PIE 🍳🌱🌿🔥

**new** Apples baked with sugar, cinnamon, nutmeg, and a touch of lemon inside our flaky pie crust-20 / whole pie

### BIG COOKIE PLATTER 🍳🌱🌿🔥

Chocolate chip, cowboy (oatmeal chocolate chip), our seasonal big cookies, and shortbread- small (serves 10) - 24 | medium (serves 15) - 38 | large (serves 20) - 49

### GOURMET PETITE DESSERTS 🍳🌱🌿🔥

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



## WINE & BEER

### red wine

#### AYERS, 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*



## 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 – 2.25 / 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)*