



ELEPHANTS CATERING & EVENTS

HOLIDAY PARTIES | EVENTS | BUFFETS

November 8th through January 9th

Delivery available! Or 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

Order as soon as possible, our delivery availability is subject to change day-to-day.

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

CHILI CON QUESO BREAKFAST BURRITO

Eggs, potatoes, pinto beans, jalapeños, poblanos, green chilies, tomato, cream cheese, jack cheese, sour cream, cilantro, and scallions in a whole wheat tortilla- 7

SAUSAGE BREAKFAST BURRITO

Eggs, sausage, 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) - 60

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs- (serves 8-10) - 60

QUICHE LORRAINE

With eggs, bacon, and Gruyère- (serves 6-8) 28

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

PUMPKIN CHOCOLATE CHIP MUFFIN

With pumpkin, chocolate chips, and a dash of cinnamon- 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

three-pound or three-quart minimum per item

FRESH FRUIT SALAD

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries – 10.5 / pound

GREEK METALA ORZO SALAD

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices – 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

HOLIDAY WILLAMETTE VALLEY SALAD

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette – 10 / quart

SEASONAL HOUSE SALAD

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

WILD MUSHROOM SOUP

Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine

BUTTERNUT SQUASH & PEAR SOUP

available November 9th until December 5th

ELEPHANTS CURE CHICKEN SOUP

available December 6th until January 9th



 SERVED HOT

HORS D'OEUVRES & PARTY TRAYS

CHARCUTERIE & CHEESE TRAY 🍷🍷 | 🌱🌱*

Mortadella, Cabernet salami, Molinari salami, Castelvetro 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 🍷🌱🌱 DF WF

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 🍷🌱🌱 VE

Hummus, sautéed dates with sea salt, goat cheese & mascarpone spread, carrots, cucumbers, Castelvetro olives, and oil cured olives; with seasoned pita chips – small (serves 4-8) – 40 | large (serves 15-25) – 80

CHEESE BOARD 🍷🍷 | 🌱*

Ossau Iraty Cheese, aged white Tillamook cheddar, La Petite Reine camembert, Marcona almonds, dried apricots, cucumber slices, goat cheese and pistachio spread, and grapes; served with our French baguette and crackers (* bread & crackers contain wheat) – small (serves 6-8) – 60 | large (serves 15-25) – 110

GRILLED SEASONAL VEGETABLE TRAY DF WF VG

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 hors d'oeuvres require a three-dozen or three-pound minimum per item

STEAK BITES 🍷 DF WF

Seared top sirloin beef served with our pistachio-herb dressing on a bed of arugula – 37.5 / pound

TERIYAKI SALMON BITES 🍷🌱🌱 DF WF

Roasted teriyaki salmon served with our tangy wasabi dipping sauce – 34 / pound

STEAKHOUSE MEATBALLS 🍷🌱🌱🔥

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

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS 🍷 WF VE 🔥

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

DUNGENESS CRAB CAKES 🍷🌱🌱🌱 DF 🔥

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

DEVILED EGGS 🍷 DF WF VE

new A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 18 / dozen

COCKTAIL VEGETABLE BROCHETTE DF WF VG

new Small skewers of grilled zucchini, eggplant, red bell pepper, red onions, and mushrooms; with olive oil and seasonings – 20 / dozen

CUCUMBER WITH GOAT CHEESE AND PISTACHIO 🍷🍷 WF VE

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

TOMATO BASIL TARTLETS 🍷🌱🌱 VE

Tomato, basil, cheddar, and Swiss cheese in phyllo shells (please note, the basil tartlets need to be warmed according to instructions) – 20 / dozen

ARANCINI PRIMAVERA 🍷🌱🌱🌱 VE 🔥

new Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese – 14 / dozen



 SERVED HOT

ENTRÉES

three-pound minimum per item

TERIYAKI CHICKEN

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

GRILLED CAULIFLOWER

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

VEGGIE 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

MARBELLA CHICKEN

Boneless chicken thighs in our Marbella sauce seasoned with prunes, pimento stuffed green olives, red wine, and oregano- 14.75/ pound

OVEN ROASTED TURKEY BREAST

Sliced and ready to eat- 22/ pound

APPLEWOOD SMOKED HAM

Served with our pineapple bourbon sauce- 18/ pound

HOLIDAY BEEF BRISKET

Beef brisket roasted in a red wine and cranberry sauce, topped with sautéed mushrooms- 34/ pound

POACHED SALMON FILET

Delicately seasoned salmon fillets served with our creamy cucumber dill sauce- 110/ three pounds
Salmon entrée sold only in three-pound packages



SIDE DISHES

three-pound minimum per item (except gravy & cranberry relish)

GARLIC RICE

Jasmine rice seasoned with garlic and onion- 6 / pound

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary- 11.5 / pound

SAVORY STUFFING

Elephants breads combined with onions, celery, mushrooms, butter, turkey stock, and seasonings- 10 / pound

CREAMY MASHED POTATOES - 9.5 / pound

BRUSSELS SPROUTS WITH

PEARS & PISTACHIOS - 20 / pound

TURKEY GRAVY - 7/ pint | 13/ quart

CRANBERRY ORANGE RELISH - 7/ half-pint | 13/ pint



 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 🍌 🌱 🌿 🍌 - 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

SWEET TREATS

BIG COOKIES 🍌 🌱 🌿 🍌 🍌 🍌

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

SHORTBREAD COOKIES 🌱 🌿 🍌

Delicious shortbreads—elephants for November and tree-shaped cookies for December- 10.5 / half-dozen

FROSTED SHORTBREAD COOKIES 🌱 🌿 🍌

Our shortbread cookies half-dipped in frosting—leaves for November and ornament cookies for December- 18 / half-dozen

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 Thanksgiving classic- 5/ individual pie | 20/ large pie

new KENTUCKY BOURBON PECAN PIE 🍌 🌱 🌿 🍌 🍌

Rich, decadent, and delicious- 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 🍌 🌱 🌿 🍌 🍌

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

new HOLIDAY COOKIE TRAY 🌱 🌿 🍌

A tray of gingerbread folk, chocolate sables with peppermint, tree-shaped shortbreads, and frosted shortbread ornaments- small (serves 10) - 24 | large (serves 20-30) - 49
available from December 6th until January 9th



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 mineral 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

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

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 – 30 / 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 – 30 / to-go (serves 12)