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 SCONES**
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

**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

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

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

ELEPHANTS CATERING & EVENTS | PARTIES & EVENTS | HOLIDAY 2021 | ELEPHANTSDELI.COM
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

ELEPHANTS CATERING & EVENTS | PARTIES & EVENTS | HOLIDAY 2021 | ELEPHANTSDELI.COM
**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

**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 🍊 | 🍆 | 🍓 | 🍒**
Yukon potatoes, broccolini, zucchini, portobello 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 🍗 | 🇬🇧 | 🍅 | 🍗**
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 – 34 / 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 / pound

**DUNGENESS CRAB CAKES 🍦 | 🍗 | 🍤 | 🍅 | 🍒**
Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli – 32 / dozen

---

**DEVILED EGGS 🍳 | 🍩**
A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 18 / dozen

**COCKTAIL VEGETABLE BROCHETTE 🍆 | 🍆 | 🍆 | 🍅 | 🍒**
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 🍊 | 🍅 | 🍬 | 🍗**
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

**ARANCINI PRIMAVERA 🍳 | 🍊 | 🍅 | 🍒 | 🍆 | 🍗 | 🍅**
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 (GF DF WE A)**
Grilled boneless chicken thighs glazed with our house-made, wheat-free teriyaki sauce – 14.75 / pound

**GRILLED CAULIFLOWER (GF DF WE VG)**
Grilled cauliflower with our herb verde sauce; paired with roasted carrots and sautéed radishes – 14 / pound

**VEGGIE TIKKA MASALA (GF DF GF VG A)**
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 (DF DF WE A)**
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 (DF DF WE A)**
Sliced and ready to eat – 22 / pound

**APPLEWOOD SMOKED HAM (DF DF WE A)**
Served with our pineapple bourbon sauce – 18 / pound

**HOLIDAY BEEF BRISKET (DF DF WE A)**
Beef brisket roasted in a red wine and cranberry sauce, topped with sautéed mushrooms – 34 / pound

**POACHED SALMON FILET (DF DF DF WE A)**
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 (DF DF WE VG A)**
Jasmine rice seasoned with garlic and onion – 6 / pound

**ROASTED SEASONAL VEGETABLES (DF DF VG A)**
Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 11.5 / pound

**SAVORY STUFFING (DF DF DM NF VG A)**
Elephants breads combined with onions, celery, mushrooms, butter, turkey stock, and seasonings – 10 / pound

**CREAMY MASHED POTATOES (DF DF DF VG A)** – 9.5 / pound

**BRUSSELS SPROUTS WITH PEAR & PISTACHIOS (DF DF DF VG A)** – 20 / pound

**TURKEY GRAVY (DF DF DF DF DF DF DF DF A)** – 7/ pint | 13/ quart

**CRANBERRY ORANGE RELISH (DF DF DF DF DF DF A)** – 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

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

**SWEET POTATO PUMPKIN PIE**
A Thanksgiving classic – 5/ individual pie | 20/ large pie

**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

**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

SERVED HOT
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

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)