



ELEPHANTS CORPORATE LUNCH

BOX LUNCH | INDIVIDUAL MEALS | HOME DELIVERY

January 10th through April 3rd

Delivery available! Or you can pick up from our S. Corbett, NW 22nd, or SE Central Kitchen locations.



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

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

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

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

LUNCH ENTRÉES

Individual servings of our favorite lunchtime specials.

CHICKEN POT PIE     
Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits- 10

CHICKEN ENCHILADA VERDE   
Seasoned chicken and cheese enchiladas baked in our tomatillo sauce served with Spanish rice- 10

MACARONI & CHEESE    
Guest favorite - cavatappi pasta and cheese sauce topped with seasoned bread crumbs- 8

MACARONI & CHEESE WITH SMOKED BACON   
Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon- 10

ALL-AMERICAN MEATLOAF WITH MASHED POTATOES    
Our classic meatloaf paired with creamy mashed potatoes- 10

 **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- 10

 **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- 10

LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie- 17.5

 SERVED HOT

 EGG  DAIRY  WHEAT  FISH  PEANUTS  TREE NUTS
 SOY  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

new 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

new 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, and lettuce on rustic white bread – 9 (mayonnaise now comes on the side)

TURKEY & CHEDDAR 🍌 🌱 🌿

Turkey, cheddar, tomato, and lettuce on multigrain bread – 8 (mayonnaise now comes on the side)

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 BUFFALO CAULIFLOWER & CHICKPEA WRAP 🌱 🍷 🌿

Spicy cauliflower and chickpeas wrapped in a flour tortilla with red cabbage, romaine lettuce, cucumber, red onion, Mama Lil's peppers, and a touch of garlic – 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.

new WILLAMETTE VALLEY SALAD    
Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 10

new SEASONAL HOUSE SALAD   
Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 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 ELEPHANTS CURE CHICKEN SOUP    
Chicken breast, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock

new INDIAN SPICED LENTIL SOUP    
Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock – available January 10th until February 6th

WILD MUSHROOM SOUP    
Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine – available February 7th until March 6th

POTATO LEEK SOUP    
A creamy medley of potatoes, leeks, and spices – available March 7th until April 3rd

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

Individual portions of our favorite appetizers

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— 13

HAPPY HOUR TRIO

A sampling of appetizers—steakhouse meatballs with steak sauce, zucchini and Parmesan stuffed mushrooms, and arancini primavera— 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 ragú— 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 🍪 🌱 🌿 (VE)

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

SHORTBREAD COOKIES 🌱 🌿 (VE)

Delicious elephant shaped shortbreads— 1.75 / each | 10.5 / half-dozen

FROSTED SHORTBREAD COOKIES 🌱 🌿 (VE)

Our seasonally decorated shortbread cookies half-dipped in frosting— 3 / each | 18 / half-dozen

new BLUEBERRY SOUR CREAM MUFFIN 🍪 🌱 🌿 (VE)

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

MARIONBERRY SCONE 🍪 🌱 🌿 (VE)

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

BANANA BREAD 🍪 🌱 🌿 (VE)

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

DING DONG CAKE 🍪 🌱 🌿 (VE)

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

CHOCOLATE MOUSSE 🍪 🌱 (WF) (VE)

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

new PASSIONFRUIT MOUSSE 🍪 🌱 (WF)

A light, fluffy, and slightly tart mousse made with passionfruit and topped with raspberries — 5/ each

new MIXED BERRY PIE 🍪 🌱 🌿 (VE)

A mix of our favorite berries and spices baked inside our flaky pie crust —20

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)



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

INAMA SOAVE

An Italian white – nice complexity and lengthy finish; notes of citrus with complex nutty and floral characteristics – 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