



# ELEPHANTS CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

January 10th through April 3rd

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](mailto: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

### 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) - 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

### 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, 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

### 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

 SERVED HOT

 EGG  DAIRY  WHEAT  FISH  PEANUTS  TREE NUTS  
 SOY  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

### 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

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

### ELEPHANTS CURE CHICKEN SOUP

Chicken breast, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock

### 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



 SERVED HOT



## HORS D'OEUVRES & PARTY TRAYS

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 🍖 (DF) (WF)

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

### ZUCCHINI & PARMESAN STUFFED

### MUSHROOMS 🍄 (DF) (WF) (VE) (GF)

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

### DUNGENESS CRAB CAKES 🍣 (DF) (WF) (GF)

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli – 34 / dozen

### new DEVILED EGGS 🍳 (DF) (WF) (VE)

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

### new COCKTAIL VEGETABLE BROCHETTE 🍷 (DF) (WF) (VG)

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 🍇 (DF) (WF) (VE)

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

### TOMATO BASIL TARTLETS 🍅 (DF) (WF) (VE)

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

### new ARANCINI PRIMAVERA 🍷 (DF) (WF) (VE) (GF)

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

The following trays have no minimum per item

### CHARCUTERIE & CHEESE TRAY 🍷 (DF) (WF) (VE) (GF) \*

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 🍷 (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 🍷 (DF) (WF) (VE)

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 🍷 (DF) (WF) (VE) \*

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



 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

### 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

### GRILLED CAULIFLOWER

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

### BRAISED BEEF IN CREAMY MUSHROOMS

Beef braised in a creamy sauce made with tomatoes, onions, mushrooms, horseradish, wine, seasonings, and a touch of sour cream- 34/ pound

### MARBELLA CHICKEN

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

### 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

### BRUSSELS SPROUTS WITH

### PEARS & PISTACHIOS

 OVEN ROASTED HERBED POTATOES      
Roasted Yukon gold potatoes tossed with olive oil, basil, and seasonings- 7.5 / 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 ragú- 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 snickerdoodle- each - 2.5 | half-dozen - 15

### SHORTBREAD COOKIES

Delicious elephant shaped shortbreads- 10.5 / half-dozen

### FROSTED SHORTBREAD COOKIES

Our seasonally decorated shortbread cookies half-dipped in frosting- 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

### PASSIONFRUIT MOUSSE

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

### MIXED BERRY PIE

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

### 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 cheesecakes with fruit compote, and coconut macaroons- small (serves 10-15) - 42 | large (serves 20) - 84



## WINE & BEER

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### 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*

## NON-ALCOHOLIC BEVERAGES

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### 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)*