

MOTHER'S DAY

Curbside pickup and delivery available Saturday, May 7th and Sunday, May 8th, 9:30am – 3:30pm. Our pick-up locations include: NW 22nd, S. Corbett, and our SE Central Kitchen.
All orders must be placed by 12pm noon Thursday, May 5th.

MORNING BRUNCH

SAUSAGE & POTATO FRITTATA

Classic potato, egg, and cheese frittata with breakfast sausage – 22 | 60

VEGETABLE FRITTATA

Classic potato, egg, and cheese frittata with zucchini, mushrooms, and herbs – 22 | 60

FRENCH TOAST CASSEROLE

Bite-size pieces of French toast baked with cream cheese, blueberries, and maple syrup – 22 | 60

QUICHE LORRAINE

Eggs, bacon, and Gruyère baked in our flaky crust – 30/ serves 6-8
serves 2-4 | serves 8-10

APPETIZERS

DEVILED EGGS

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 36/ serves 3-4

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS

Mushroom caps stuffed with a mixture of vegetables and cheeses – 18/ serves 3-4

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli – 38/ serves 3-4

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 – 60/ serves 6-10 | 120/ serves 15-25

 DAIRY FREE  WHEAT FREE  VEGETARIAN  VEGAN

 EGG  DAIRY  WHEAT  FISH  PEANUTS

 TREE NUTS  SOY  SHELLFISH

DINNER PACKAGE FOR SIX

HONEY GARLIC SALMON – 235

- Deviled eggs
- Honey garlic butter baked salmon
- Potatoes au gratin
- Primavera vegetable sauté
- Strawberry rhubarb pie

À LA CARTE ENTRÉE

HONEY GARLIC SALMON

Baked with butter, honey, garlic, parsley, and lemon – 30/ two filets | 90/ six filets | 154/ ten filets

SIDES

PRIMAVERA VEGETABLE SAUTÉ

Carrots, leeks, red bell peppers, and broccoli lightly sautéed in butter and sprinkled with salt – 24 | 53 | n/a

OVEN ROASTED HERBED POTATOES

Roasted Yukon gold potatoes tossed with olive oil, basil, and seasonings – 12 | 20 | n/a

POTATOES AU GRATIN

With crème fraîche and Gruyère – 26 | 40 | 75

serves 2-4 | serves 6-8 | serves 10-12

SALADS

SEASONAL HOUSE SALAD

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

WILLAMETTE VALLEY SALAD

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 10.5/ quart

MOROCCAN COUSCOUS SALAD

Couscous mixed with bell peppers, red onions, dates, dried apricots and cranberries, pistachios, and cilantro with our curry vinaigrette – 7/ serves 1 | 14/ serves 2-4

ORDER ONLINE OR BY PHONE ELEPHANTSDELI.COM | 503.937.1099

BAKERY & DESSERTS

BANANA BREAD 🍌 🌱 🌿 🍷 (VE)

Cake-like, with pecans and a hint of vanilla- 18/ loaf

CHOCOLATE MOUSSE 🍫 🌱 (WF) (VE)

A light fluffy mousse made with chocolate and a dash of vanilla topped with whipped cream- 5/ each

RASPBERRY MOUSSE 🍫 🌱 (WF) (VE)

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

STRAWBERRY RHUBARB PIE 🍓 🌱 🌿 (VE)

A perfect mix of sweet strawberries and tart rhubarb baked inside our flaky pie crust- 30/ each

FROSTED SHORTBREAD COOKIES 🌱 🌿 (VE)

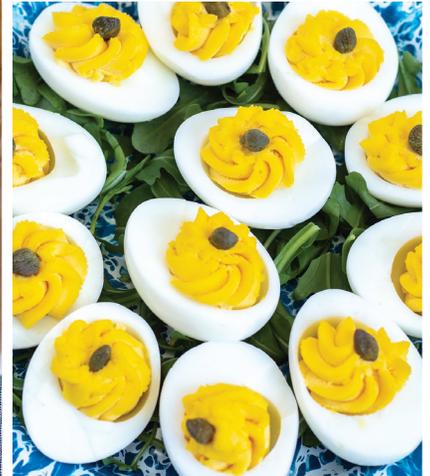
Fully-dipped tulips- 3/ each

CHOCOLATE DECADENCE CAKE 🍫 🌱 🌿 (VE)

Layers of chocolate buttermilk cake and chocolate mousse, covered in chocolate ganache and decorated with cocoa- 45/ six-inch cake | 65/ nine-inch cake

LEMON CHIFFON CAKE 🍋 🌱 🌿 (VE)

Vanilla chiffon cake layered with lemon curd, frosted with lemon buttercream- 45/ six-inch cake | 65/ nine-inch cake



WINE

GRATIEN & MEYER, CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white- 22

AYRES, WILLAMETTE VALLEY PINOT NOIR

An Oregon Pinot loaded with fresh red and blue fruit and a savory, umami backed core- 27

WESTREY, DUNDEE HILLS PINOT GRIS

One of our favorite Oregon vintners brings pear, white peach, and melon flavors with mineral and ginger notes- 21

SEASONAL ROSÉ

Please inquire about our current selection- 20

