



CORPORATE LUNCH

BOX LUNCH | INDIVIDUAL MEALS | HOME DELIVERY

April 4th through July 3rd

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



Our delivery availability is subject to change day-to-day.

Please, order no later than 2pm two days prior to your event.

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

We respectfully decline substitutions and limit subtractions to allergy and dietary needs only. Thank you!

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— 6.5

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— 7.5

 **SAUSAGE BREAKFAST BURRITO**    
Eggs, sausage, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla— 7.5

GRANOLA & YOGURT PARFAIT   
Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 7

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

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 – 7

FRESH FRUIT SALAD

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries – 7

CHEESE & FRUIT

Cheddar, provolone, grapes, apples, and crackers – 7.5

MOROCCAN COUSCOUS SALAD

Couscous mixed with bell peppers, red onions, dates, dried apricots and cranberries, pistachios, and cilantro with our curry vinaigrette – 7

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 – 10

SESAME NOODLES

Noodles with our sweet and spicy sesame dressing – 7

QUINOA & BLACK BEAN SALAD

With smoky lime dressing – 7

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 French 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 – 9

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

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 LUNCH

Your choice of sandwich served with sea salt chips, and a fresh fruit salad – 17.75

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SALADS

Our salads are individually packed with a container of dressing.

WILLAMETTE VALLEY SALAD

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

SEASONAL HOUSE SALAD

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

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 LUNCH

Your choice of salad served with sea salt chips and a fresh fruit salad – 18

SOUPS

pint – 7

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

SWEET POTATO & KALE

Sweet potatoes, kale, spinach, garbanzo beans, and vegetables simmered in our vegetable stock with garlic, spices, and a touch of coconut milk

BEEF & BARLEY

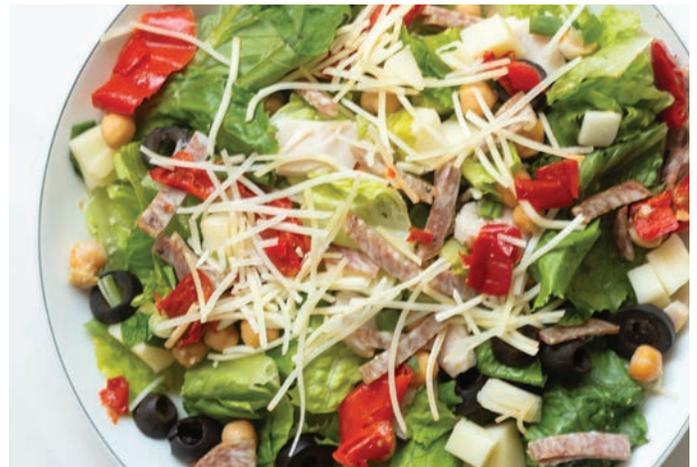
Tender bites of beef, cooked with barley, carrots, onion, celery, leeks, and tomato simmered in beef stock – available April 4th until May 8th

CHICKEN LIME TORTILLA

Chicken breast simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings – available May 9th until June 5th

CORN CHOWDER

A creamy chowder full of corn, potatoes, bacon, onions, celery, and a few poblano peppers for a slight kick – available June 6th until July 3rd



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— 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— 10



BREAD

DINNER ROLLS    — 8/ half-dozen

BUTTER PATS  — .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



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 ragù— 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.



 SERVED HOT

SWEET TREATS

BIG COOKIES 🍪 🌱 🌿 🥜 (VE)

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 🌱 🌿 (VE)

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

BANANA BREAD 🍌 🌱 🌿 🥜 (VE)

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

CHOCOLATE MOUSSE 🍫 🌱 (WF) (VE)

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

new RASPBERRY MOUSSE 🍷 🌱 (WF)

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

new STRAWBERRY RHUBARB PIE 🍓 🌱 🌿 (VE)

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

NON-ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke— 2.25 / each

POLAR SELTZER

Grapefruit and black cherry— 2 / each

SAN PELLEGRINO

Aranciata, limonata— 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

GERARD BERTRAND CREMANT DE LIMOUX BRUT

Hints of white flower, honey, green apple and toast. A crisp, elegant structure with a fine texture of bubbles – 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 – 21

CECILIA BERETTA BIANCO DI CUSTOZA

A crisp blend of Italian Trebbiano, Garganega, Malvasia, and Tocai. Citrus notes with smooth minerals and a clean finish – 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