



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

April 4th through July 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 | 503.937.1099
cateringrequest@elephantsdeli.com

Our delivery availability is subject to change day-to-day.
Please, order no later than 2pm two days prior to your event.

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- 6.5

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

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) - 30

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

STRAWBERRY SOUR CREAM MUFFINS

Made with strawberries, sour cream, and just the right amount of vanilla- 3.5

CHOCOLATE CHIP SCONES

Speckled with chocolate chips and topped with a light drizzle of chocolate- 4

MORNING PASTRY TRAY

An assortment of fresh baked treats-banana bread slices, mini muffins, and seasonal scones- small (serves 8-10) - 30 | large (serves 10-15) - 40

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 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

 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

MOROCCAN COUSCOUS SALAD

Couscous mixed with bell peppers, red onions, dates, dried apricots and cranberries, pistachios, and cilantro with our curry vinaigrette – 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 – 10.5 / quart

SEASONAL HOUSE SALAD

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

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



SERVED HOT

HORS D'OEUVRES & PARTY TRAYS

The following hors d'oeuvres require a three-dozen or three-pound minimum per item

TERIYAKI SALMON BITES 🍷 🐟 🌿 (DF) (WF)

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 🍴 (WF) (VE) 🔥

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

DUNGENESS CRAB CAKES 🍷 🌿 🐟 🍴 (DF) 🔥

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

DEVILED EGGS 🍷 (DF) (WF) (VE)

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 36 / dozen

COCKTAIL VEGETABLE BROCHETTE (DF) (WF) (VG)

Small skewers of grilled zucchini, eggplant, red bell pepper, red onions, and mushrooms; with olive oil and seasonings – 30 / dozen

CUCUMBER WITH GOAT CHEESE AND

PISTACHIO 🍴 🍷 (WF) (VE)

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

TOMATO BASIL TARTLETS 🍷 🍴 🌿 (VE)

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 🍷 🍴 🌿 (VE) 🔥

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 🍴 🍷 | 🌿 🍴 *

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 6-10) – 60 | large (serves 12-20) – 120

CHICKEN SATAY TRAY 🍷 🌿 (DF) (WF)

Skewers of boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce – small (serves 6-10) – 50 | large (serves 15-25) – 100

HUMMUS, VEGETABLE, & PITA TRAY 🍴 🌿 (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 6-10) – 50 | large (serves 12-20) – 100

new ANTIPASTO TRAY 🍴 🍷 | 🌿 🍴 *

Molinari salami, Daniele prosciutto, Castelvetrano olives, oil cured olives, goat cheese & mascarpone spread, bocconcini, roasted eggplant with onions and capers, and marinated shrimp; served with Raincoast fig & olive and sesame rice crackers (* only crackers contain nuts, wheat and soy) –

small (serves 6-10) – 60 | large (serves 12-20) – 120

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 6-10) – 60 | large (serves 12-20) – 120

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 8-10) – 50 | large (serves 15-25) – 100



 SERVED HOT

ENTRÉES

Three-pound minimum per item—except for the stuffed peppers

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

HONEY GARLIC BUTTER BAKED SALMON

Salmon fillet baked with honey garlic butter and lemon— 34/ 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— 38/ pound

CHICKEN SALTIMBOCCA

Boneless chicken thighs, mushrooms, fontina cheese, and prosciutto in our saltimbocca sauce— 14.75/ pound

COCONUT CURRY STUFFED PEPPER

Quinoa, sweet potatoes, spinach, carrots, asparagus, and other vegetables simmered in our coconut curry sauce served in a red bell pepper— 10/ each



SIDE DISHES

Three-pound minimum per item

GARLIC RICE

Jasmine rice seasoned with garlic and onion— 6 / pound

PRIMAVERA VEGETABLE SAUTÉ

Carrots, leeks, red bell peppers, and broccoli lightly sautéed in butter and sprinkled with salt— 9 / pound

BRUSSELS SPROUTS WITH

PEARS & PISTACHIOS

— 20 / pound

BROCCOLINI

with garlic and Fresno pepper— 15 / pound

OVEN ROASTED HERBED POTATOES

Roasted Yukon gold potatoes tossed with olive oil, basil, and seasonings— 7.5 / pound

GRILLED SEASONAL VEGETABLE TRAY

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 8-10) — 50 | large (serves 15-25) — 100



 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

Package of six rolls - 8

FRENCH BAGUETTE

Sliced or whole- 4.5 / loaf

BUTTER PATS - .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



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 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- 8.5

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla- 5

RASPBERRY MOUSSE

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

STRAWBERRY RHUBARB PIE

A perfect mix of sweet strawberries and tart rhubarb baked inside our flaky pie crust-30 / 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, chocolate truffles, lemon cheesecakes with fruit compote, and coconut macaroons- small (serves 10-15) - 42 | large (serves 20) - 84

ELEPHANTS CAKES

With classic décor and message writing.

CHOCOLATE DECADENCE

Layers of chocolate buttermilk cake and chocolate mousse, covered in chocolate ganache and decorated with cocoa

6" cake (serves 6-8) - 45

9" cake (serves 10-18) - 65

1/4 sheet cake (serves 20-25) - 75

1/2 sheet cake (serves 40-50) - 140

- Five days notice required -

We are happy to add a personalized message to cakes. At this time, requests for custom cakes will be respectfully declined.

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

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)