



CORPORATE LUNCH

BOX LUNCH | INDIVIDUAL MEALS | HOME DELIVERY

October 3rd through January 8th

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

new **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



new **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 ENCHILADA VERDE   
Seasoned chicken and cheese enchiladas baked in our tomatillo sauce served with Spanish rice— 11







MACARONI & CHEESE    
Guest favorite — cavatappi pasta and cheese sauce topped with seasoned bread crumbs— 9

MACARONI & CHEESE WITH SMOKED BACON   
Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon— 11

DAD'S MEATLOAF WITH MASHED POTATOES    
Our classic meatloaf paired with creamy mashed potatoes— 11

new **CHICKEN POT PIE**      
Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits— 11

TERIYAKI CHICKEN      
Grilled boneless chicken thighs glazed with our wheat-free teriyaki sauce; served with sushi rice and garnished with pineapple— 11

COCONUT CURRY       
Sweet potatoes stewed with asparagus, onion, carrots, spinach, and broccoli in coconut milk with flavorful spices; served with garlic rice and garnished with golden raisins, almonds, and shredded coconut— 11

LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie— 19.5

 SERVED HOT

 EGG  DAIRY  WHEAT  FISH  PEANUTS  SESAME  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 – 7.5

FRESH FRUIT SALAD

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries – 7.5

CHEESE & FRUIT

Cheddar, provolone, grapes, apples, and crackers – 8

GREEK METALA ORZO SALAD

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices – 7.5

VEGGIES & RANCH

Carrots, celery, cucumber, tomato, and a hard-boiled egg; served with our roasted garlic ranch dip – 8

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 – 7.5

QUINOA & BLACK BEAN SALAD

With smoky lime dressing – 7.5

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 \$3.

TURKEY CLUB

Turkey, bacon, Swiss, tomato, and lettuce on French white bread – 9.5 (mayonnaise now comes on the side)

TURKEY & CHEDDAR

Turkey, cheddar, tomato, and lettuce on multigrain bread – 8.5 (mayonnaise now comes on the side)

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle – 8.5

NORTHERN ITALIAN

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle – 9.5

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing – 9.5

EGG SALAD

Egg salad and lettuce on multigrain bread – 8.5

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 8.5

SACK & BOX LUNCH OPTIONS

SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and two shortbread cookies – 14

SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, a fresh fruit salad, and two shortbread cookies – 19.5

WHEAT-FREE OR VEGAN SANDWICH LUNCH

Your choice of sandwich served with sea salt chips, and a fresh fruit salad – 21

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

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

SALADS

Our salads are individually packed with a container of dressing.

CHICKEN CAESAR SALAD 🍌 🥗 🥚 🥩

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, Parmesan, and our Caesar dressing – 11.5

CLASSIC COBB SALAD 🍌 🥗 🥚 🥩

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 11.5

SMOKED SALMON SALAD 🍌 🥗 🥚 🥩 🥑

Smoked salmon, arugula, dried cranberries, pearl couscous, roasted corn, tomatoes, Parmesan, pepitas, and our creamy pesto dressing – 11.5

The following salads are available until November 6th

WILLAMETTE VALLEY SALAD 🥗 🍌 🥚 🥩

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 11.5

SEASONAL HOUSE SALAD 🥗 🍌 🥚 🥩

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 11

The following salads are available beginning November 7th

HOLIDAY WILLAMETTE VALLEY SALAD 🥗 🍌 🥚 🥩

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette – 11.5

SEASONAL HOUSE SALAD 🥗 🍌 🥚 🥩

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 11

SACK & BOX LUNCH OPTIONS

SALAD SACK LUNCH

Your choice of salad served with fresh roll, butter, and two shortbread cookies – 15.5

SALAD BOX LUNCH

Your choice of salad served with fresh roll & butter, a fresh fruit salad, and two shortbread cookies – 21

WHEAT-FREE OR VEGAN SALAD LUNCH

Your choice of salad served with sea salt chips and a fresh fruit salad – 21

SOUPS

pint – 8

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 CLAM CHOWDER 🥗 🍌 🥚 🥩

A creamy chowder full of clams, potatoes, leeks, onions, celery, and just the right seasonings – available until November 6th

new WILD MUSHROOM SOUP 🥗 🍌 🥚 🥩

Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine – available until January 8th

new BUTTERNUT SQUASH & PEAR SOUP 🥗 🍌 🥚 🥩

A delicately flavored squash soup with hints of pear and ginger – available November 7th until December 4th

new MULLIGATAWNY 🥗 🍌 🥚 🥩

Chicken breast simmered with onions, carrots, apples, and celery in chicken stock seasoned with a touch of curry – available December 5th until January 8th



HAPPY HOUR

Individual portions of our favorite appetizers

CHEESE & FRUIT

Cheddar, provolone, grapes, apples, and crackers – 8

VEGGIES & RANCH

Carrots, celery, cucumber, tomato, and a hard-boiled egg; served with our roasted garlic ranch dip – 8

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



CASSEROLES

Our casseroles are ready to heat or freeze, and serve 2-4 people.

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce – 21

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce – 21

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 20

DAD'S 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 – 22

LASAGNA MARINARA

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – 19

MACARONI & CHEESE

Guest favorite – cavatappi pasta and cheese sauce topped with seasoned bread crumbs – 16

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

Pick your favorite flavor—chocolate chip, double chocolate, cowboy (oatmeal chocolate chip), oatmeal raisin, or peanut butter— each — 3 | half-dozen — 18

SHORTBREAD COOKIES

Elephant shaped shortbreads— 2 / each | 12 / half-dozen

BANANA BREAD

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

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla— 5.5 / each

LEMON MOUSSE

A light, citrus-kissed mousse made with lemon purée and topped with whipped cream— 5.5 / each

SWEET POTATO PUMPKIN PIE

A fall and Thanksgiving classic— 5/ individual pie | 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

WAPPLE 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

CHATEAU ST. COSME COTES DU RHONE

This French Syrah has crushed cherry and plum notes that meld with a juniper finish – 19

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish – 22

G.D. VAJRA 2020 LANGHE ROSSO

An Italian blend with a core of tangy cherry, loganberry, and red currant – brisk, fresh, and mildly tannic – 21

PAMPLIN JRG RED BLEND

An Oregon blend with notes of raspberry, black cherry, melted butter, graphite and flower; polished and rich – 28

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

DUCHÉ DE LONGUEVILLE FRENCH SPARKLING CIDER ZERO PROOF

A dry cider that offers lots of freshness, apple aromas, and lively effervescence – 12

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

ELK COVE, PINOT GRIS

Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity – 26

INAMA SOAVE

An Italian white – nice complexity and lengthy finish; notes of citrus with complex nutty and floral characteristics – 21

DOMAINE LABBE VIN DE SAVOIE 'ABYMES'

A French white – lively mineral tones, rich green and white fruits, and delicate floral notes – 19

beer & cider

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection – 5/ each

SEASONAL CIDER

Portland Cider Co – Kinda Dry – 5/ each