



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

July 4th through October 2nd

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

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, and 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

GRANOLA & YOGURT PARFAIT

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 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) — 30

BANANA BREAD

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

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

The following items are available until October 2nd

BEAN & CHILI BREAKFAST BURRITO

Eggs, green chilies, pinto beans, potatoes, pepper jack cheese, and creamy Cholula sauce in a whole wheat tortilla— 7.5

BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, pepper jack cheese, and creamy Cholula sauce in a flour tortilla— 7.5

LEMON POPPY SEED MUFFIN

Made with lemon juice and a touch of zest—the perfect balance of tart and sweet— 3.5

MARIONBERRY SCONE

Full of marionberries and a touch of vanilla— 4

The following items are available beginning October 3rd

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

PUMPKIN CHOCOLATE CHIP MUFFIN

With pumpkin, chocolate chips, and a dash of cinnamon— 3.5

CRANBERRY ORANGE SCONE

With dried cranberries and a sprinkle of orange zest— 4

SANDWICH PLATTERS

Your choice in any quantity or combination. 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

EGG SALAD

Egg salad and lettuce on multigrain bread— 8.5

TEMPEH & QUINOA WRAP

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

ALBACORE TUNA SALAD

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

 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 (DF) (WF) (VG)

A mix of honeydew, cantaloupe, pineapple, grapes, strawberries, and blueberries— 11 / pound

SESAME NOODLES (GF) (DF) (VG)

Noodles with our sweet and spicy sesame dressing— 11 / pound

QUINOA & BLACK BEAN SALAD (GF) (DF) (WF) (VG)

With smoky lime dressing— 11 / pound

WILLAMETTE VALLEY SALAD (GF) (WF) (VE)

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette— 11.5 / quart

SEASONAL HOUSE SALAD (DF) (WF) (VG)

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

CHOP CHOP SALAD (GF) (WF)

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Lil's peppers, and our balsamic vinaigrette— 11.5 / quart

CHICKEN CAESAR SALAD (GF) (WF) (VE)

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

CLASSIC COBB SALAD (GF) (WF)

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

The following salad is available until October 2nd

CAPRESE PASTA SALAD (GF) (WF) (VE)

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil— 11 / pound

The following salad is available beginning October 3rd

GREEK METALA ORZO SALAD (GF) (WF) (VE)

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices— 11 / pound



SOUPS

Our soups arrive hot and serve 8-10 people— 52

TOMATO ORANGE (GF) (WF) (VE) (A)

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S (GF) (WF) (A)

Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream

new SUMMER VEGETABLE (DF) (WF) (VG) (A)

Tomatoes, carrot, potatoes, onion, celery, turnips, garbanzos, and lima beans simmered in a seasoned broth

CORN CHOWDER (GF) (WF) (A)

A creamy chowder full of corn, potatoes, bacon, onions, celery, and a few poblano peppers for a slight kick—available until August 7th

NIGERIAN CHICKEN PEANUT (GF) (WF) (A)

Chicken breast simmered with sweet potatoes, turnips, yams, vegetables, and seasonings in our house-made chicken stock—available August 8th until September 4th

CHICKEN LIME TORTILLA (DF) (WF) (A)

Chicken breast simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings—available September 5th until October 2nd

CLAM CHOWDER (GF) (WF) (A)

A creamy chowder full of clams, potatoes, leeks, onions, celery, and just the right seasonings—available October 3rd until November 6th



(A) 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

Roasted teriyaki salmon served with our tangy wasabi dipping sauce – 34 / pound

new

GINGER HOISIN BBQ MEATBALLS

Made with ground pork, spices, scallions, cilantro, and fresh ginger; served with hoisin barbecue sauce – 24 / pound

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – 24 / dozen

DUNGENESS CRAB CAKES

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

DEVILED EGGS

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

new

STUFFED PEPPADEWS

Peppadews stuffed with green olives, garlic, capers, purple potato, basil, and lemon juice – 18 / dozen

TOMATO BASIL TARTLETS

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

Bite-sized risotto balls with carrots, red bell pepper, leeks, and Parmesan cheese – 20 / dozen

The following trays have no minimum per item

CHARCUTERIE & CHEESE TRAY

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 (* only baguette contains wheat, crackers contain soy) – small (serves 6-10) – 60 | large (serves 12-20) – 120

CHICKEN SATAY TRAY

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

Hummus, sautéed dates with sea salt, goat cheese & mascarpone spread, carrots, cucumbers, Castelvetro 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, Castelvetro 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

new

HOUSE TORTILLA CHIPS & DIPS

Our fresh salsa, guacamole, and bean dip; served with our house-made tortilla chips – (serves 10-15) – 40



 SERVED HOT

ENTRÉES

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

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our house-made wheat-free teriyaki sauce— 15 / pound

NORTHWEST SALMON

Spice rubbed salmon fillet with butter and lemon— 34/ pound

BOURBON PEACH GLAZED BEEF

Braised Piedmontese beef topped with our bourbon peach glaze and fresh grilled peaches— 38/ pound

BEEF BAVETTE DISPLAY

A platter of sliced Piedmontese beef served with creamy horseradish sauce, chimichurri sauce, balsamic roasted onions, and arugula— (serves 12-20) — 150 / platter

MANGO CHICKEN

Boneless chicken thighs simmered in our mango sauce with fresh mango, pineapple, grapes, and golden raisins— 18/ 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— 10 / pound

PRIMAVERA VEGETABLE SAUTÉ

Carrots, leeks, red bell peppers, and broccoli lightly sautéed in butter and sprinkled with salt— 18 / pound

BROCCOLINI

with garlic and Fresno pepper— 15 / pound

FREEKEH & SAUTÉED VEGETABLES

Roasted freekeh tossed with zucchini, onions, carrots, and bell peppers— 10 / 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

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 ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce - 72

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce - 72

DAD'S 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 - 72

MACARONI & CHEESE

Guest favorite - cavatappi pasta and cheese sauce topped with seasoned breadcrumbs - 64

MACARONI & CHEESE WITH SMOKED

BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon - 72

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 snickerdoodle— each - 3 | half-dozen - 18

SHORTBREAD COOKIES

Delicious elephant shaped shortbreads - 12 / half-dozen

FROSTED SHORTBREAD COOKIES

Our seasonally decorated shortbread cookies half-dipped in frosting - 19.5 / 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 - 5.5

CUPCAKES — five days notice required —

Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting - 4.5 / each

BIG COOKIE PLATTER

Chocolate chip, cowboy (oatmeal chocolate chip), our seasonal big cookies, and shortbread - small (serves 10) - 30 medium (serves 15) - 40 | large (serves 20) - 50

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, Italian walnut cookies, chocolate coconut truffles, lemon cheesecakes with fruit compote, and coconut macaroons - small (serves 10-15) - 50 | large (serves 20) - 100

The following desserts are available until October 2nd

BLOOD ORANGE MOUSSE

A light, fluffy, and slightly tart mousse made with blood orange purée and topped with cardamom whipped cream - 5.5 / each

KEY LIME PIE

The perfect balance of tart and sweet with a graham cracker crust and topped with whipped cream - 5.5 / individual pie

PEACH PIE

A perfect mix of sweet peaches and tart lemon zest baked inside our flaky pie crust - 30 / whole pie

The following desserts are available beginning October 3rd

BUTTERSCOTCH BUDINO

A rich and creamy custard topped with caramel sauce - 5.5

SWEET POTATO PUMPKIN PIE

A fall and Thanksgiving classic - 5 / individual pie | 30 / whole pie

APPLE PIE

Apples, spice, and a hint of lemon baked inside our flaky pie crust - 30 / whole pie

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

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

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)