



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2023 Winter menu—January 9th through April 2nd

Call us to place your order: Weekdays 8am to 5:30pm, Sat-Sun, 9-4pm
503.937.1099 | cateringrequest@elephantsdeli.com

Delivery available! Or pick up your order from our Central Kitchen in SE Portland.

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!



SERVED HOT

EGG

DAIRY

WHEAT

FISH

PEANUTS

TREE NUTS

SESAME

SOY

SHELLFISH

DF DAIRY FREE

WF WHEAT FREE

VE VEGETARIAN

VG VEGAN

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

new BEAN & CHILI BREAKFAST BURRITO



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

new BACON BREAKFAST BURRITO



Eggs, bacon, 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) – 34

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

new DATE BRAN MUFFIN



Made with dates, bran, and brown sugar plus a little orange zest and vanilla – 3.5

new MARIONBERRY SCONES



Full of marionberries and a touch of vanilla – 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 \$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



Madrange ham, Gruyère cheese, Dijon, and butter on our ciabatta – 9.5

NORTHERN ITALIAN



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

EGG SALAD



Egg salad and lettuce on multigrain bread – 8.5

new

BUFFALO CAULIFLOWER WRAP



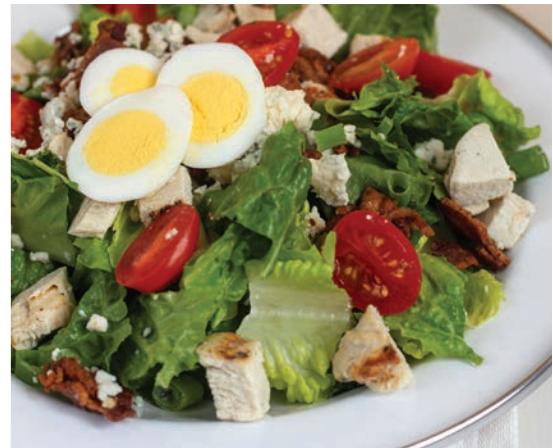
Spicy cauliflower and chickpeas wrapped in a flour tortilla with red cabbage, romaine lettuce, cucumber, red onion, Mama Lil's peppers, and a touch of garlic – 9.5

ALBACORE TUNA SALAD



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

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

new GREEK METALA ORZO SALAD T W VE

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

SESAME NOODLES W W DF VG

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

QUINOA & BLACK BEAN SALAD Q DF WF VG

With smoky lime dressing – 11 / pound

new WILLAMETTE VALLEY SALAD T Q WF VE

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

SEASONAL HOUSE SALAD DF WF VG

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

CHOP CHOP SALAD T 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 O T W F

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

CLASSIC COBB SALAD O T WF

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

new ELEPHANTS CURE CHICKEN SOUP

Chicken breast, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock

new INDIAN SPICED LENTIL SOUP

Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock

BEEF & BARLEY

Tender bites of beef, cooked with barley, carrots, onion, celery, leeks, and tomato simmered in beef stock—available January 9th until February 5th

new WILD MUSHROOM SOUP

Our creamy mushroom soup with onions, vinegar, and a touch of Madeira wine—available February 6th until March 5th

POTATO LEEK SOUP

A creamy medley of potatoes, leeks, and spices—available March 6th until April 2nd

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°



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

STEAKHOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak 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

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 (can be served warm, too! Place tartlets on a sheet pan and heat for 10 minutes at 350°) – 20 / dozen

ARANCINI WITH PORCINI & TRUFFLE

Risotto balls with Parmesan cheese, porcini mushrooms, truffle oil, and panko breadcrumbs; served with fermented black garlic aioli – 20 / dozen

HORS D'OEUVRES & PARTY TRAYS



The following trays have no minimum per item

MARCONA ALMONDS ☺ DF WF VG

Spanish almonds—perfect to pair with charcuterie – 17 / bowl

HOUSE TORTILLA CHIPS & DIPS DF WF VG

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

CHARCUTERIE & CHEESE TRAY ☺ ☚ | ☰ ☱ ☲ *

Cabernet salami, Molinari salami, Castelvetrano olives, Marcona almonds, 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 sesame and soy)— small (serves 6-10) – 60 | large (serves 12-20) – 120

CHICKEN SATAY TRAY ☺ ☚ DF WF

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

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 Elephants crackers and sesame rice crackers (* only crackers contain sesame, wheat, and soy)— small (serves 6-10) – 60 | large (serves 12-20) – 120

HUMMUS, VEGETABLE, & PITA TRAY ☺ ☚ ☰ ☱ ☲ VE

Hummus, sautéed dates with sea salt, Greek feta dip, carrots, cucumbers, Castelvetrano olives, and oil cured olives; with seasoned pita chips—

small (serves 6-10) – 50 | large (serves 12-20) – 100

CHEESE BOARD ☺ ☚ VE | ☰ *

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

ENTRÉES



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

TERIYAKI CHICKEN

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

new GRILLED CAULIFLOWER

Grilled cauliflower with our herb verde sauce; paired with roasted carrots and sautéed radishes – 18 / pound

new CHICKEN MARBELLA BIANCA

Roasted boneless chicken thighs tossed with lemon, dates, Castelvetrano olives, capers, and seasonings – 18 / pound

new BRAISED BEEF IN CREAMY MUSHROOMS

Chuck steak braised in our red wine sauce with tomatoes and mushrooms, and a touch of sour cream – 38 / pound

new BEEF BAVETTE DISPLAY

Piedmontese beef served with our green peppercorn sauce – (serves 12-20) – 150 / platter

new SALMON WITH ORANGE HORSERADISH CREAM

Roasted salmon served with a bright horseradish sauce seasoned with orange and Dijon mustard – 34 / pound

SIDE DISHES



Three-pound minimum per item

GARLIC RICE DF WF VG 🔥

Jasmine rice seasoned with garlic and onion – 10 / pound

ROASTED SEASONAL VEGETABLES DF WF VG 🔥

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 15 / pound

new WINTER FARRO DF WF VG 🔥

Farro tossed with roasted grapes, crimini mushrooms, shallots, rosemary, and other seasonings – 15 / pound

OVEN ROASTED HERBED POTATOES DF WF VG 🔥

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

BRUSSELS SPROUTS WITH

PEARS & PISTACHIOS DF WF VG 🔥 – 20 / pound

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

CASSEROLES



Our casseroles arrive hot and serve 8-10 people.

CHICKEN ENCHILADA VERDE

● WF 🔥

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

VEGETARIAN ENCHILADA ROJA

● WF VE 🔥

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

CHICKEN POT PIE

● GF 🔥

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 72

DAD'S MEATLOAF

● GF 🔥

Our take on a classic, made with lean ground beef and andouille sausage – 92

LASAGNA BOLOGNESE

● GF 🔁 🔁 🔥

Layers of lasagna with ricotta filling and our Bolognese ragú – 72

LASAGNA MARINARA

● GF 🔁 🔁 🔁 VE 🔥

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – 72

MACARONI & CHEESE

● GF 🔁 🔁 🔁 VE 🔥

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

MACARONI & CHEESE WITH SMOKED

BACON

● GF 🔁 🔁 🔥

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

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

new

PASSIONFRUIT MOUSSE



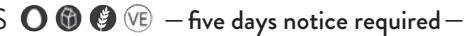
A light, fluffy, and slightly tart mousse made with passionfruit and topped with raspberries – 5.5

MIXED BERRY PIE



A mix of our favorite berries and spices baked inside our flaky pie crust –30 / whole pie

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

MACARON AND MACAROON TRAY



— three days notice required —

Farina Bakery's French macrons—raspberry, lemon, pistachio, and salted caramel served with Elephants coconut macaroons– (serves 15-20) – 75

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

HOLIDAY COOKIE TRAY



A tray of gingerbread folk, chocolate sables with peppermint, tree-shaped shortbreads, and frosted holiday shortbreads– small (serves 10) – 30 | large (serves 20-30) – 50
available until January 23rd

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 minerally 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)