

Certified
B
Corporation



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2023 Spring menu—April 3rd through July 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
-  DAIRY FREE
-  WHEAT FREE
-  VEGETARIAN
-  VEGAN

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 – 9.75 (mayonnaise now comes on the side)

TURKEY & CHEDDAR

Turkey, cheddar, tomato, and lettuce on multigrain bread – 8.75 (mayonnaise now comes on the side)

JAMBON ET FROMAGE

Madrange ham, Gruyère, Dijon, and butter on our focaccia – 9.75

CAPRESE

Roma tomatoes, fresh mozzarella, basil, and basil oil on our focaccia – 9.75

EGG SALAD

Egg salad and lettuce on multigrain bread – 8.75

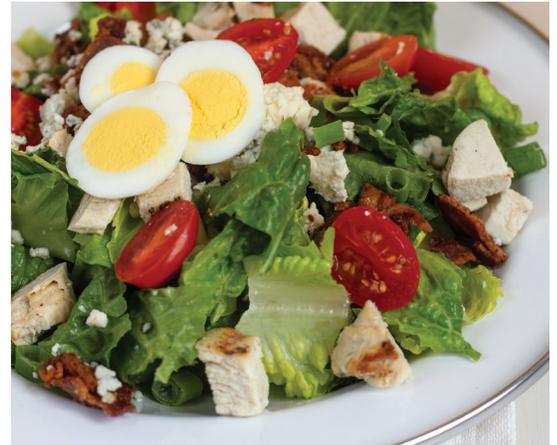
TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing – 9.75

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 8.75

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

GREEK METALA ORZO SALAD (GF) (V)

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

new CAPRESE PASTA SALAD (GF) (V)

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

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

With smoky lime dressing – 11 / pound

AMERICAN POTATO SALAD (O) (DF) (WF) (VE)

Potatoes tossed with mayonnaise and seasonings along with onions, eggs, and pickle relish – 8 / pound

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

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 12 / quart

new 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 – 12 / quart

CHICKEN CAESAR SALAD (O) (GF) (V) (WF)

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, Parmesan, and our Caesar dressing – 12 / quart

CLASSIC COBB SALAD (O) (GF) (WF)

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 12 / quart

SOUPS



Our soups arrive hot and serve 6-8 people - 34

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

ELEPHANTS CURE CHICKEN SOUP (DF) (WF) (A)

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

new **CARROT RED LENTIL** (GF) (DF) (WF) (VG) (A)

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

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

Chicken breast simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings

BREAD

DINNER ROLLS (GF) (WF) (VE)

Package of six rolls - 8

FRENCH BAGUETTE (GF) (DF) (VG)

Sliced or whole - 4.5 / loaf

BUTTER PATS (GF) (VE) - .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

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

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 (**Heating required ** Place tartlets in oven and heat for 5-10 minutes at 350°) – 20 / dozen

new **PRIMAVERA ARANCINI**
Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese – 20 / dozen

new **SHRIMP WITH MUSTARD BASIL VINAIGRETTE**
Shrimp and pancetta tossed in our basil vinaigrette – 33 / pound

new **ALOO CHAAT TARTLETS**
Potatoes with ginger, cumin, and other spices baked in phyllo shells; served with tamarind and mint chutneys – 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) – 70 | 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) – 60 | large (serves 15-25) – 110

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) – 70 | 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) – 60 | large (serves 12-20) – 110

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) – 70 | large (serves 12-20) – 120

ENTRÉES



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

CHICKEN SALTIMBOCCA 🍷 🍷 🍷
Boneless chicken thighs, mushrooms, fontina cheese, and prosciutto in our saltimbocca sauce— 18 / pound

new **BUTTERMILK FRIED CHICKEN** 🍷 🍷 🍷
Boneless chicken breast with a crispy coating of seasoned Panko bread crumbs, served with our roasted garlic ranch dip— 18 / pound

new **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

new **BOURBON PEACH GLAZED BEEF** 🍷 🍷 🍷
Braised beef topped with our bourbon peach glaze and fresh grilled peaches— 38 / pound

new **BEEF BAVETTE WITH ROASTED MUSHROOMS** 🍷 🍷
Sliced Piedmontese beef topped with roasted mushrooms seasoned with garlic and a hint of jalapeño— (serves 12-20) — 150 / platter

new **HONEY GARLIC BUTTER BAKED SALMON** 🍷 🍷 🍷 🍷
Delicately seasoned salmon fillets served with our honey garlic butter— 34 / pound

SIDE DISHES



Three-pound minimum per item

GARLIC RICE (DF) (WF) (VG) (🔥)

Jasmine rice seasoned with garlic and onion – 12 / pound

new **BROCCOLINI** (DF) (WF) (VG)

with garlic and Fresno pepper – 15 / pound

new **FREEKEH & SAUTÉED VEGETABLES** (🌱) (DF) (VG) (🔥)

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

OVEN ROASTED HERBED POTATOES (DF) (WF) (VG) (🔥)

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

new **SPICE-ROASTED CAULIFLOWER WITH**

GOLDEN RAISINS (DF) (WF) (VG) (🔥) – 18 / 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 –

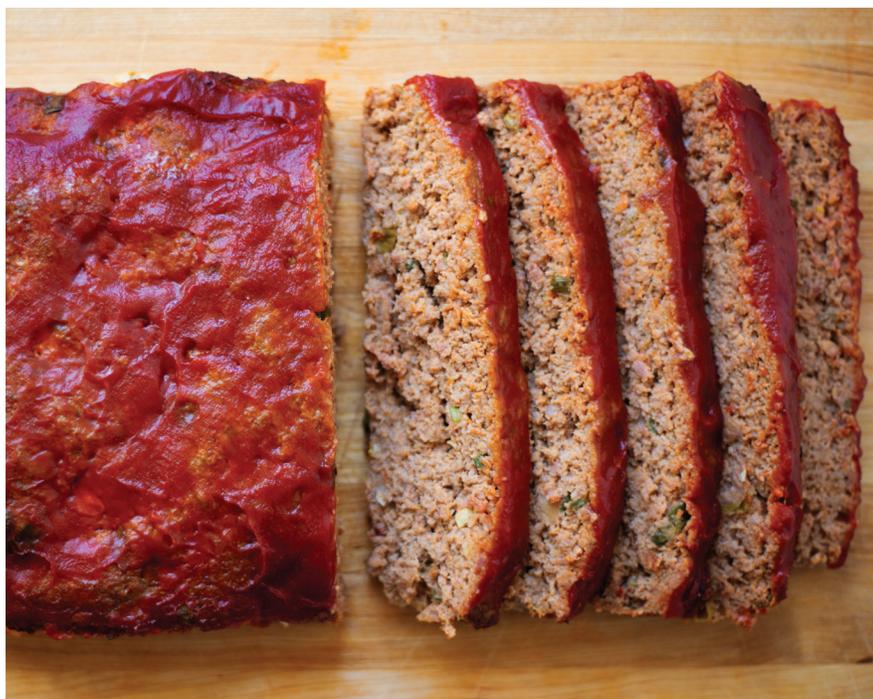
small (serves 8-10) – 60 | large (serves 15-25) – 110

FRESH FRUIT TRAY (DF) (WF) (VG)

Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries –

small (serves 10-15) – 70 | large (serves 20-30) – 120

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

CHICKEN POT PIE 🌱 🌾 🌿 🔥

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

DAD'S MEATLOAF 🌱 🌾 🌿 🔥

Our take on a classic, made with lean ground beef and andouille sausage – 100

LASAGNA BOLOGNESE 🌱 🌾 🌿 🔥

Layers of lasagna with ricotta filling and our Bolognese ragù – 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

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

Delicious elephant shaped shortbreads— 12 / half-dozen

FROSTED SHORTBREAD COOKIES

— three days notice required —

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

RASPBERRY MOUSSE

A light, fluffy, and slightly tart mousse made with raspberries and topped with lemon whipped cream — 5.5 / each

TIRAMISU

Layers of lightly sweetened whip cream, coffee- and rum-soaked sponge, and marscapone — 6 / each

STRAWBERRY RHUBARB PIE

A perfect mix of sweet strawberries and tart rhubarb 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 TRAY

— three days notice required —

Farina Bakery's French macarons— raspberry, lemon, pistachio, and salted caramel— (serves 15-20) — 75

ITALIAN COOKIE TRAY

— three days notice required —

Four of our favorites— Italian lemon, Italian thumbprints with raspberry jam, dolci di noci, and ricciarelli— small (serves 10-15) — 60 | large (serves 20-30) — 110

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, Italian walnut cookies, chocolate coconut truffles, lemon cheesecakes with fruit compote, and coconut macaroons— small (serves 10-15) — 60 | large (serves 20) — 110

WINE & BEER

red wine

AYRES PERSPECTIVE PINOT NOIR

An Oregon Pinot with strawberries and bramble fruit, hints of oak and forest floor round out this vibrant beauty— 33

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— 25

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

GRATIEN & MEYER CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white— 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

ELK COVE, PINOT GRIS

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

FOSSIL POINT CHARDONNAY

Juicy white nectarine, bursting with spice tones of star anise, ginger and orange peel with bright natural acidity— 22

INAMA SOAVE

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

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)