HORS D’OEUVRES

DEVILED EGGS
Dungeness crab and shrimp with seasoned bread crumbs; served with our chili-lime aioli – 40 / dozen

DUNGENESS CRAB CAKES
With cranberry orange relish – 10 / each

ZUCCHINI & PARMESAN STUFFED MUSHROOM CAPS
With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – 24

CHARCUTERIE & CHEESE TRAY
Cabernet salami, Molinari salami, Castelvetrano olives, oil-cured olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese and pistachio dip, and sautéed dates with sea salt; served with Elephants crackers and sesame rice crackers (* only crackers contain wheat, sesame, and soy)

ANTIPASTO TRAY
Molinari salami, Daniele prosciutto, Castelvetrano olives, oil-cured olives, goat cheese and mascarpone spread, bocconcini, roasted eggplant with onions and capers, and marinated shrimp; served with Elephants focaccia and sesame rice crackers (* only crackers contain sesame)

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 Elephants crackers and sesame rice crackers (* only crackers contain wheat, sesame, and soy)

SIDES DISHES

SAVORY BREAD STUFFING
Elephants breads combined with onions, celery, mushrooms, butter, turkey stock, and seasonings – 19 | 32 | 60

CREAMY MASHED POTATOES
With cream fraîche and Gruyère – 23 | 36 | 70

POTATOES AU GRATIN
With crème fraîche and Gruyère – 26 | 40 | 75

GREEN BEANS WITH MUSHROOMS & MADEIRA
With crème fraîche and Gruyère – 28 | 48 | 68

APRICOT ROASTED VEGETABLES
With carrots, beets, butternut squash, parsnips, fennel, olive oil, apricot preserves, and thyme – 26 | 40 | 75

MACARONI & CHEESE
Guest favorite — cavatappi pasta and cheese sauce topped with seasoned breadcrumbs – 16.95 | n/a | 68

SOUps & SALAD

BUTTERNUT SQUASH & PEAR SOUP
A delicious blend of butternut squash, pears, and cream – 14 / quart

HOLIDAY WILLAMETTE VALLEY SALAD
Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette – 12.95 / quart

ESSentials

TURKEY GRAVY
Cranberry orange relish – 7 / pint | 14 / quart

CRANBERRY ORANGE RELISH
7 / half-pint | 14 / pint

DINNER FOR SIX

HOLIDAY TURKEY
Oven-roasted turkey breast, creamy mashed potatoes, savory bread stuffing, green beans with mushrooms and Madeira, turkey gravy, and cranberry orange relish – 28

INDIVIDUAL DINNER

HOLIDAY TURKEY
Oven-roasted turkey breast, creamy mashed potatoes, savory bread stuffing, green beans with mushrooms and Madeira, turkey gravy, and cranberry orange relish – 28

ENTRÉES

FREE-RANGE ROASTED TURKEY
One 14-pound turkey roasted to perfection – (serves 8-10) – 130

OVEN-ROASTED TURKEY BREAST
Sliced and ready to eat one pound (serves 2) – 28 | three pounds (serves 6) – 84

HARVEST STUFFED PORTOBELLO MUSHROOM
Stuffed with a quinoa, cashew, and vegetable medley – (serves one) – 18

PLACE YOUR ORDER BY SUNDAY, 11/12.
BAKERY & SWEET TREATS

DINNER ROLLS  -  2 / each | 11 / half-dozen
FRENCH APPLE PIE  -  34
KENTUCKY BOURBON PECAN PIE  -  34
MARIONBERRY PIE - 34
SWEET POTATO PUMPKIN PIE - 34
A fall classic – 7 / individual pie | 34 / large pie

MORNING BRUNCH

SAUSAGE FRITTATA  -  WF
A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs
small (serves 2-4) — 23.95 | large (serves 8-10) — 75

VEGGIE FRITTATA  -  WF
A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar and Swiss cheese, scallions, and herbs
small (serves 2-4) — 23.95 | large (serves 8-10) — 75

QUICHE LORRAINE  -  WP
With bacon and Gruyère – (serves 6-8) — 37

BANANA BREAD  -  19.95 / loaf

PUMPKIN CHOCOLATE CHIP MUFFIN  -  14 / four-pack

FRESH FRUIT TRAY  -  WP
Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries
small (serves 10-15) — 70 | large (serves 20-30) — 120

WINE

NICK’S HOLIDAY PICKS
A bundle of three reds, two whites, and one sparkling wine hand-picked by Nick, our wine buyer, to pair perfectly with your Thanksgiving celebration – 120

ORDER ONLINE EARLY
Visit elephantsdeli.com to order by Sunday, 11/12. Order deadline is subject to change due to limited availability.

CURBSIDE PICKUP & DELIVERY
Curbside pickup and delivery available Tuesday, November 21st and Wednesday, November 22nd, 10am–6pm. Pick up from one of our locations below.

ELEPHANTS DELICATESSEN AT NW 22ND
503.299.6304 | 115 NW 22nd Ave. Portland, OR 97210

ELEPHANTS ON CORBETT
503.937.1099 | 5221 S Corbett Ave. Portland, OR 97239

ELEPHANTS CENTRAL KITCHEN
503.937.1099 | 1611 SE 7th Ave. Portland, OR 97214

ELEPHANTS LAKE OSWEGO
503.620.2444 | 3970 Mercantile Dr. Lake Oswego, OR 97035

ELEPHANTS ON CEDAR HILLS
503.937.1071 | 2905 SW Cedar Hills Blvd, Beaverton, OR 97005