

Certified



Corporation



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2024 Winter menu—January 8th through March 31st

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 NW 22nd, Cedar Hills,
and Lake Oswego stores or 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 include an automatic 16% service charge for all deliveries and a 5% service charge for all pick-ups.
This service charge goes to our delivery drivers and their support staff, and it is much appreciated.
If you choose to add 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

Items are prepared in kitchen that uses soy, wheat, dairy, nuts, and seeds.

Consuming raw or under-cooked eggs, meats, or seafood
may increase the risk of food-borne illness.

BREAKFAST



Breakfast sandwiches, burritos, frittatas, and quiche are served hot.

BACON BREAKFAST SANDWICH

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on a Dos Hermanos English muffin— 8

VEGGIE SAUSAGE BREAKFAST SANDWICH

Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, spinach, and hollandaise on a Dos Hermanos English muffin— 8

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— 8.5

BACON BREAKFAST BURRITO

Eggs, bacon, potatoes, cheddar cheese, and Jorge's revenge sauce in a flour tortilla— 8.5

SAUSAGE & POTATO FRITTATA

A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs— (serves 8-10) — 75

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs— (serves 8-10) — 75

QUICHE LORRAINE

With eggs, bacon, and Gruyère— (serves 6-8) — 37

GRANOLA & YOGURT PARFAIT

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 7.5

BANANA BREAD

Cake-like, with pecans and a hint of vanilla— 19.95 / loaf

BLUEBERRY SOUR CREAM MUFFIN

Made with blueberries, sour cream, and just the right amount of vanilla— 3.5

MARIONBERRY SCONE

Full of marionberries and a touch of vanilla— 4.5

MORNING PASTRY TRAY

An assortment of fresh baked treats—banana bread slices, mini muffins, and seasonal scones—
small (serves 8-10) — 35 | large (serves 10-15) — 45

FRESH FRUIT TRAY

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

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 will be on sandwich beginning 3/20)

TURKEY & CHEDDAR

Turkey, cheddar, tomato, and lettuce on multigrain bread – 9.75 (mayonnaise will be on sandwich beginning 3/20)

HAM & SWISS

Ham, swiss, mayonnaise, mustard, and lettuce on multigrain bread – 9.75

CAPRESE

Roma tomatoes, fresh mozzarella, basil, and basil oil on Dos Hermanos ciabatta – 9.75

EGG SALAD

Egg salad and lettuce on multigrain bread – 8.75 (no lettuce will be on sandwich beginning 3/20)

new

BUFFALO CAULIFLOWER & CHICKPEA 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 – 9.75

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 9.75

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

SALADS



Three-pound or three-quart minimum per item

FRESH FRUIT SALAD (DF) (WF) (VG)

A mix of honeydew, cantaloupe, pineapple, grapes, and blueberries – 13 / pound

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

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices – 13.5 / pound

SESAME NOODLES (V) (WF) (VG)

Noodles with our sweet and spicy sesame dressing – 14 / pound

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

With smoky lime dressing – 13.5 / pound

new

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

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 12.95 / quart

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

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 11.95 / 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 – 12.95 / quart

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

Romaine, chicken breast, hard-boiled egg, croutons, Parmesan, and our Caesar dressing – 12.95 / quart

CLASSIC COBB SALAD (V) (GF) (WF)

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 12.95 / quart

SOUPS



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

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

ELEPHANTS CURE CHICKEN SOUP

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

SWEET POTATO & KALE

Sweet potatoes, kale, spinach, garbanzo beans, and vegetables simmered in our vegetable stock with garlic, spices, and a touch of coconut milk

WILD MUSHROOM SOUP

Our creamy mushroom soup with onions, vinegar, and a touch of Madeira wine—available January 8th until March 3rd

BEEF & BARLEY

Tender bites of beef, cooked with barley, carrots, onion, celery, leeks, and tomato simmered in beef stock—available March 4th until March 31st

BREAD

DINNER ROLLS

Package of six rolls – 11

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 – 37 / pound

STEAKHOUSE MEATBALLS

Made with steak, ground beef, bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – 25 / 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 – 40 / 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

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

SHRIMP WITH MUSTARD BASIL VINAIGRETTE

Shrimp and pancetta tossed in our basil vinaigrette – 35 / pound

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— (serves 10-20) — 24 / 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, mascarpone, bocconcini, marinated shrimp, giardiniera (with pepperoncini, peppadews, cauliflower, carrots, and olives), bacon jam; served with focaccia and sesame rice crackers (* only crackers contain sesame)— 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

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our house-made wheat-free teriyaki sauce— 18 / pound

GRILLED CAULIFLOWER

Grilled cauliflower with our herb verde sauce; paired with roasted carrots and sautéed radishes— 22 / pound

CHICKEN MARBELLA BIANCA

Roasted boneless chicken thighs tossed with lemon, dates, Castelvetrano olives, capers, and seasonings— 24 / pound

BRAISED BEEF IN CREAMY MUSHROOMS

Chuck steak braised in our red wine sauce with tomatoes and mushrooms, and a touch of sour cream— 40 / pound

BEEF BAVETTE DISPLAY

Piedmontese beef served with our green peppercorn sauce— (serves 12-20) — 160 / platter

SALMON & ORANGE HORSERADISH CREAM

Roasted salmon served with a bright horseradish sauce seasoned with orange and Dijon mustard— 37 / pound

SIDE DISHES



Three-pound minimum per item

GARLIC RICE

Jasmine rice seasoned with garlic and onion – 14 / pound

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary – 13 / pound

WINTER FARRO

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

OVEN ROASTED HERBED POTATOES

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

BRUSSELS SPROUTS WITH PEARS & PISTACHIOS – 20 / 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) – 70 | large (serves 15-25) – 120

CASSEROLES



Our casseroles arrive hot and serve 8-10 people.

CHICKEN ENCHILADA VERDE 🌱 🌱 🌱 🔥

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce – 75

CHICKEN POT PIE 🌱 🌱 🌱 🔥

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 75

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 ragú – 75

LASAGNA MARINARA 🌱 🌱 🌱 🌱 🔥

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – 75

MACARONI & CHEESE 🌱 🌱 🌱 🔥

Guest favorite — cavatappi pasta and cheese sauce topped with seasoned breadcrumbs – 68

MACARONI & CHEESE WITH SMOKED BACON 🌱 🌱 🔥

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon – 75

SWEET TREATS



BIG COOKIES

Pick your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, or our seasonal (seasonal cookie may contain peanuts, nuts, or soy)—each — 3.25 | half-dozen — 19.5

SHORTBREAD COOKIES

Delicious elephant shaped shortbreads— 15 / 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— 9

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla— 6

new

BUTTERSCOTCH BUDINO

A rich and creamy custard topped with caramel sauce— 6

CUPCAKES

— five days notice required —
Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting— 5 / each

BIG COOKIE PLATTER

Chocolate chip, cowboy (oatmeal chocolate chip), our seasonal big cookies (seasonal cookie may contain peanuts, nuts, or soy), 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

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, and lemon cheesecakes with fruit compote— small (serves 10-15) — 60 | large (serves 20) — 110

WINE & BEER

red wine

AYRES, PERSPECTIVE RIBBON RIDGE

An Oregon wine, juicy berries and cherries with notes of boysenberry, cinnamon, and tobacco— 33

ELIO PERRONE TASMORCAN BARBERA

This Italian red is bright and plush—plum and berry forward with hints of wild mint, anise, and clove— 22

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish— 26

PAMPLIN JRG RED BLEND

An Oregon blend with notes of raspberry, black cherry, melted butter, graphite and flower; polished and rich— 30

sparkling & rosé

GRATIEN & MEYER CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white— 25

TORRE ORIA CAVA BRUT

Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright minerally finish— 18

DUCHÉ DE LONGUEVILLE FRENCH SPARKLING CIDER ZERO PROOF

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

VETRICCE ROSÉ

This French rosé has aromas of peaches, cherries and red currants—refreshing, pleasant, and harmonious— 21

white wine

PIKE ROAD PINOT GRIS

A fruit-forward and vibrant example of Willamette Valley Pinot Gris.— 22

FOSSIL POINT CHARDONNAY

Juicy white nectarine, bursting with spice tones of star anise, ginger and orange peel with bright natural acidity— 24

ROCKS OF BAWN SHAFTS AND FURROW

From Washington—styled after a White Bordeaux with fig flavors that contrast beautifully with the fragrant aromas— 26

beer, cider, and zero proof

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection— 6/ each

SEASONAL CIDER

Portland Cider Co.—Kinda Dry— 6/ each

HAPPY MOUNTAIN KOMBUCHA—ZERO PROOF

Passionfruit— 6/ each

PELICAN SPARKLE HOPS—ZERO PROOF

Hop infused sparkling water with lemon — 6/ each

SIGNATURE COCKTAILS

A sampling of some of our favorite cocktails. Choose up to three or feel free to ask about additional seasonal options. Please inquire about full bar cocktail service.

bourbon

MAPLE OLD FASHIONED

Bourbon, Angostura, and maple syrup

BLACK MANHATTAN

Bourbon, Avera Amaro, and Angostura bitters

rum

OUTRIGGER

Rum, Harlequin orange liqueur, and lemon juice

tequila

CLASSIC MARGARITA

Tequila, Harlequin orange liqueur, lime juice, and simple syrup

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

SOLSTICE IN A GLASS

Vodka, Harlequin orange liqueur, cinnamon syrup, orange juice, and cranberry juice

gin

THAI GIN & TONIC

Thai lime gin, Fever Tree Tonic, peach bitters, and lime

PARISIAN GIN FIZZ

Gin, St. Germain, lemon juice, and soda water

NON-ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke – 2.25 / each

POLAR SELTZER

Grapefruit and black cherry – 2.25 / each

SAN PELLEGRINO

Aranciata, limonata – 2.5 / each

GOLD PEAK TEA

Unsweetened – 3.25 / each

APPLE JUICE – 3.25 / each

ELEPHANTS BOTTLED WATER – 2 / each

STUMPTOWN COFFEE

Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 34 / 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 – 34 / to-go (serves 12)