

E A S T E R

MORNING BRUNCH

HOT CROSS BUNS

With currants and apricot, finished with a frosting cross— 13.25/four-pack

BANANA BREAD

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

SAUSAGE & POTATO FRITTATA

With potatoes, sausage, Swiss and cheddar cheese, eggs, cream, scallions, and chives—

small (serves 2-4) — 23.95 | large (serves 8-10) — 75

VEGETABLE FRITTATA

With potatoes, zucchini, mushrooms, Swiss and cheddar cheese, eggs, cream, scallions, and chives—

small (serves 2-4) — 23.95 | large (serves 8-10) — 75

QUICHE LORRAINE

Eggs, bacon, and Gruyère in our flaky crust— 37/ serves 6-8

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

Sliced cantaloupe, honeydew, pineapple, grapes, blueberries, strawberries—

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

SIDES & SALAD

POTATOES AU GRATIN

With crème fraîche and Gruyère— 26/ small | 40/ medium | 75/ large

BROCCOLINI WITH GARLIC &

FRESNO PEPPER — 29/ small | 49/ medium | n/a

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, with a hint of rosemary— 26/ small | 40/ medium | n/a

SEASONAL HOUSE SALAD

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

serves 2-4 | serves 6-8 | serves 10-12

DINNER PACKAGE FOR SIX

APPLEWOOD-SMOKED HAM — 175/ serves six

—Applewood-smoked ham with our pineapple bourbon sauce

—Potatoes au gratin

—Roasted seasonal vegetables

—Hot cross buns

—Mixed berry crumble

ENTRÉES

APPLEWOOD-SMOKED HAM

With our pineapple bourbon sauce—

25/ one pound | 66/ three pounds

SALMON & ORANGE HORSERADISH CREAM

Roasted salmon served with a bright horseradish sauce seasoned with orange and Dijon mustard— 35/ two filets | 105/ six filets

CORNEBEEF

Slow-cooked beef with onion, garlic, and spices served with our orange horseradish cream sauce — 45/ one pound | 135/ three pounds

serves 2-4 | serves 6-8

APPETIZERS

DEVILED EGGS

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce— 36/ serves 3-4

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and ricotta— 24/ serves 3-4

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli— 40/ serves 3-4

CHARCUTERIE & CHEESE TRAY *

Cabernet salami, Molinari salami, Castelvetro 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

ORDERS MUST BE PLACED BY THURSDAY, 3/28.

BAKERY & SWEET TREATS

HOT CROSS BUNS 🍷🌱🌾🌿🌿

With currants and apricot, finished with a frosting cross– 13.25/four-pack

BANANA BREAD 🍷🌱🌾🌿🌿

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

FROSTED SHORTBREAD COOKIES 🍷🌱🌾🌿🌿

Frosted Easter eggs– 3.25/ each

BUTTERSCOTCH BUDINO 🍷🌱🌾🌿🌿

A rich and creamy custard on top of a layer caramel sauce– 6

ITALIAN COOKIE TRAY 🍷🌱🌾🌿🌿

An assortment of traditional Italian cookies, including lemon, thumbprint, dolci di noci (walnut cookies), and ricciarelli (chewy almond cookies)–

small (serves 10-15) – 60 | large (serves 20-30) – 110

MIXED BERRY CRUMBLE 🍷🌱🌾🌿🌿

Raspberries, blueberries, and marionberries topped with a buttery oat crumble– 27

ORDER ONLINE EARLY

Visit elephantsdeli.com to order by 12pm Thursday, 3/28.

Order deadline is subject to change due to limited availability.

CURBSIDE PICKUP & DELIVERY

Pickup and delivery available Saturday, March 30th and Sunday, March 31st, 10am–6pm. Pickup from one of our locations below:

ELEPHANTS CENTRAL KITCHEN

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

ELEPHANTS DELICATESSEN

503.299.6304 | 115 NW 22nd Ave. Portland, OR 97210

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



WINE

GRATIEN & MEYER, CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white– 22

ELK COVE, PINOT GRIS

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

PAMPLIN JRG RED BLEND

An Oregon blend with notes of raspberry, black cherry, melted butter, graphite and flower; polished and rich– 28

DOMAINE VETRICCIE, ROSÉ

Crisp minerality with blood orange, tart raspberry, and watermelon fruits; dry finish– 20

