

Certified



Corporation



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2024 Spring menu – April 1st through July 9th

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** (O) (GF) (W) (V) (A)
Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on a Dos Hermanos English muffin— 8
- VEGGIE SAUSAGE BREAKFAST SANDWICH** (O) (GF) (W) (V) (A)
Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, spinach, and hollandaise on a Dos Hermanos English muffin— 8
- CHILI CON QUESO BREAKFAST BURRITO** (O) (GF) (W) (V) (A)
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** (O) (GF) (W) (V) (A)
Eggs, bacon, potatoes, cheddar cheese, and Jorge's revenge sauce in a flour tortilla— 8.5
- SAUSAGE & POTATO FRITTATA** (O) (GF) (WF) (A)
A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs— (serves 8-10) — 75
- VEGGIE FRITTATA** (O) (GF) (WF) (VE) (A)
A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs— (serves 8-10) — 75
- QUICHE LORRAINE** (O) (GF) (W) (A)
With eggs, bacon, and Gruyère— (serves 6-8) — 40

- GRANOLA & YOGURT PARFAIT** (GF) (V)
Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 7.5
- BANANA BREAD** (O) (GF) (W) (V)
Cake-like, with pecans and a hint of vanilla— 19.95 / loaf
- BLUEBERRY SOUR CREAM MUFFIN** (O) (GF) (W) (VE)
Made with blueberries, sour cream, and just the right amount of vanilla— 3.5
- MARIONBERRY SCONE** (O) (GF) (W) (VE)
Full of marionberries and a touch of vanilla— 4.5
- new CONTINENTAL BREAKFAST TRAY** (O) (GF) (W) (VE)
Marionberry scones, biscuits, croissants, and bagels served with strawberry jam and cream cheese—
small (serves 8-10) — 35 | large (serves 10-15) — 45
available beginning May 15th
- MORNING PASTRY TRAY** (O) (GF) (W) (V) (VE)
An assortment of fresh baked treats—banana bread slices, mini muffins, and marionberry scones—
small (serves 8-10) — 35 | large (serves 10-15) — 45
- 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

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

CHICKEN SALAD SANDWICH

Chicken with celery, capers, and a touch of tarragon on multigrain bread - 8.75

CURRIED CHICKPEA SANDWICH

Chickpeas with celery, raisins, and Major Grey's chutney on multigrain bread - 8.75

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)

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 - 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 VE

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

SESAME NOODLES DF VG

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

new CAPRESE PASTA SALAD GF VE

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil – 13.5 / pound

new AMERICAN POTATO SALAD DF WF VE

Potatoes tossed with mayonnaise and seasonings along with onions, eggs, and pickle relish – 9 / pound

QUINOA & BLACK BEAN SALAD DF WF VG

With smoky lime dressing – 13.5 / pound

WILLAMETTE VALLEY SALAD GF WF VE

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

SEASONAL HOUSE SALAD DF WF VG

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 11.95 / quart

CHOP CHOP SALAD GF WF

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Li's peppers, and our balsamic vinaigrette – 12.95 / quart

CHICKEN CAESAR SALAD DF WF VE

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

CLASSIC COBB SALAD DF WF

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

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

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 (GF) (WF) (A)

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

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

Red lentils, carrots, tomato, and basmati rice, with coconut milk and vegetable stock

new **POTATO LEEK SOUP** (GF) (VE) (A)

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

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

Chicken simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings—available beginning June 3rd

BREAD

DINNER ROLLS (GF) (WF) (VE)

Package of six rolls - 11

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 – 37 / pound

new **GINGER HOISIN BBQ MEATBALLS**      
Made with ground pork, spices, scallions, cilantro, and fresh ginger; served with hoisin barbecue sauce – 25 / pound





ZUCCHINI & PARMESAN STUFFED MUSHROOMS    
With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – 29 / dozen






DUNGENESS CRAB CAKES     
Dungeness crab and shrimp with seasoned breadcrumbs; served with our chili-lime aioli – 40 / dozen

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

new **SMASHED POTATOES**    
Roasted potatoes topped with a spicy avocado hummus and garnished with cilantro, corn, and black beans – 20 / dozen

new **BLACK BEAN CAKES**     
Bite-sized black bean cakes with scallions, bell pepper, cilantro, and seasonings topped with our tangy cabo sauce – 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

RAINBOW VEGGIE SUSHI TRAY DF WF VG

Nori wrapped rolls with carrots, cucumber, and avocado; served with pickled ginger and tamari— (serves 10-15) — 70

AHI TUNA SUSHI TRAY * 🍷 🍻 🍷 DF WF

Nori wrapped rolls with ahi tuna; served with pickled ginger and wasabi dip— (serves 10-15) — 70

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

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

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

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

* Consuming raw or undercooked seafood may increase your risk of foodborne illness.

ENTRÉES



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

BUTTERMILK FRIED CHICKEN ○ ○ ○

Fried chicken breasts coated with seasoned bread crumbs, and served with our roasted garlic ranch— 22 / 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— 12 / each

new CHICKEN MARBELLA BIANCA ○ ○ ○

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

new BOURBON PEACH GLAZED BEEF ○ ○ ○

Braised beef topped with our bourbon peach glaze and fresh grilled peaches— 40 / pound

new BEEF BAVETTE DISPLAY ○ ○ ○ ○ ○

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

new SALMON & CUCUMBER DILL SAUCE ○ ○ ○ ○ ○ ○ ○ ○ ○ ○

Delicately seasoned salmon fillets served with our creamy cucumber dill sauce— 37 / pound

SIDE DISHES



Three-pound minimum per item

GARLIC RICE DF WF VG 🔥

Jasmine rice seasoned with garlic and onion – 14 / pound

FREEKEH & SAUTÉED VEGETABLES 🌱 DF VG 🔥

Roasted freekeh tossed with zucchini, onions, carrots, and bell peppers – 12 / pound

new BROCCOLINI DF WF VG

with garlic and Fresno pepper – 20 / pound

OVEN ROASTED HERBED POTATOES DF WF VG 🔥

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

new GLAZED CARROTS 🌱 WF VE 🔥

With a touch of brown sugar and orange zest – 14 / 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) – 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

VEGETARIAN ENCHILADA ROJA 🌱 🌾 🌿 🍷 🔥

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

TIRAMISU

Layers of lightly sweetened whip cream, coffee- and rum-soaked sponge, and mascarpone — 7

 MINI CUPCAKES      — three days notice required —
Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting— 3 / 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 & MORE

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 mineral 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

canned cocktails

STRAIGHTAWAY ORGANIC BLACK TEA VODKA SODA

Organic vodka, black tea, lemon, currant – 10/ each

STRAIGHTAWAY GIN FIZZ

House gin blend, lemon, lime, orange flower water – 10/ each

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

WHISKEY GINGER LEMONADE

Bourbon, Angostura ginger syrup, and lemon juice

rum

PINEAPPLE DAIQUIRI

Rum, pineapple juice, lime juice, and simple syrup

tequila

OTRA VEZ

Tequila, Campari, grapefruit juice, lime juice, and simple syrup

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

ST. GERMAIN COCKTAIL

Vodka, St. Germain, lemon juice, and sparkling wine

gin

THAI GIN & TONIC

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

BEEES KNEES

Gin, honey syrup, and lemon juice

NON-ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke- 2.25 / each

POLAR SELTZER

Ginger lime, 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)