

Certified



Corporation



# CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2024 Summer menu—July 10th through October 29th

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
-  DAIRY FREE
-  WHEAT FREE
-  VEGETARIAN
-  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) (V) (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

**LEMON POPPY SEED MUFFIN** (O) (GF) (W) (V) new  
Made with lemon juice and a touch of zest—the perfect balance of tart and sweet— 3.5

**MARIONBERRY SCONE** (O) (GF) (W) (V)  
Full of marionberries and a touch of vanilla— 4.5

**CONTINENTAL BREAKFAST TRAY** (O) (GF) (W) (V) new  
Marionberry scones, biscuits, croissants, and bagels served with strawberry jam and cream cheese—  
small (serves 8-10) — 35 | large (serves 10-15) — 45

**MORNING PASTRY TRAY** (O) (GF) (W) (V)  
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)

## 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 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

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

## CHICKEN LIME TORTILLA

Chicken simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings—available until August 11th

## SUMMER VEGETABLE

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

## CORN CHOWDER

A creamy chowder full of corn, potatoes, bacon, onions, celery, and a few poblano peppers for a slight kick—available August 12th until October 6th

## 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

**new BUFFALO CHICKEN MEATBALLS** (🍷) (🌱) (🌾) (🥚) (🐟) (🌿) (🌱)

With celery, seasoned breadcrumbs, and Frank's RedHot; served with our creamy blue cheese dressing - 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 stuffed pepper and 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** **PINOT NOIR GLAZED CHICKEN**     
Boneless chicken thighs in our Pinot Noir Sauce made with shallots, balsamic vinegar, cherry jam, and ginger— 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**     
A platter of sliced Piedmontese beef served with chimichurri sauce, balsamic roasted onions, and arugula— (serves 12-20) — 160 / platter

**new** **HONEY GARLIC SALMON**      
Baked with butter, honey, garlic, parsley, and lemon— 37 / pound

# SIDE DISHES



Three-pound minimum per item—except for the grilled seasonal vegetable tray

## 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

## 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 SPICE-ROASTED CAULIFLOWER DF WF VG 🔥

with golden raisins— 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) — 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 ragù – 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

## KEY LIME PIE

The perfect balance of tart and sweet with a graham cracker crust and topped with whipped cream — 5.5 / individual pie

 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 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*

## 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)*