



# Mother's Day Brunch

## APPETIZERS

### ZUCCHINI & PARMESAN STUFFED

MUSHROOMS (WF) (VE)

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and ricotta – 24/ dozen

DEVILED EGGS (DF) (WF) (VE)

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 36/ dozen

DUNGENESS CRAB CAKES (DF)

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

## SIDES AND SALAD

BROCCOLINI (DF) (WF) (VG)

With garlic and Fresno pepper – 29/ small | 49/ medium

GLAZED CARROTS (WF) (VE)

With a touch of brown sugar and orange zest – 20/ small | 34/ medium

OVEN ROASTED HERBED POTATOES (DF) (WF) (VG)

Roasted Yukon gold potatoes tossed with olive oil, basil, and seasonings – 12/ small | 22/ medium

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

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

WILLAMETTE VALLEY SALAD (WF) (VE)

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

small serves 2-4 | medium serves 6-8



ORDERS MUST BE PLACED BY THURSDAY, 5/9.

## ENTRÉES

MORNING PASTRY TRAY (DF) (WF) (VE)

An assortment of fresh baked treats – banana bread slices, mini muffins, and seasonal scones –

small (serves 8-10) – 35 | large (serves 10-15) – 45

BANANA BREAD (WF) (VE)

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

SAUSAGE & POTATO FRITTATA (WF) (VE)

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 (WF) (VE)

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 (DF) (WF) (VE)

Eggs, bacon, and Gruyère in our flaky crust – 40/ serves 6-8

SALMON & CUCUMBER DILL SAUCE (WF) (VE)

Delicately seasoned salmon fillets served with our creamy cucumber dill sauce –

35/ two filets (serves 2-4) | 105/ six filets (serves 6-8)

## BAKERY & SWEET TREATS

FROSTED SHORTBREAD COOKIES (WF) (VE)

Frosted flowers – 3.25/ each

CHOCOLATE MOUSSE (WF) (VE)

Light fluffy mousse made with chocolate and a hint of vanilla – 6/ each

TARTE AU CITRON (WF) (VE)

Tart and sweet lemony dessert baked inside a crumbly graham cracker crust – 7.25/ each

BANANA BREAD (WF) (VE)

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

MIXED BERRY CRUMBLE (WF) (VE)

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

ASSORTED MINI CUPCAKES (WF) (VE) – 32/ dozen

## WINE

### GRATIEN & MEYER, CREMANT DE LOIRE

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

### ROCKS OF BAWN SHAFTS AND FURROW

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

### AYRES, PERSPECTIVE RIBBON RIDGE

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

### DOMAINE VETRICCIE, ROSÉ

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

## ORDER ONLINE

Visit [elephantsdeli.com](http://elephantsdeli.com) to order by 2pm Thursday, 5/9.  
Order deadline is subject to change due to limited availability.

## PICKUP & DELIVERY

Pickup and delivery available Saturday, May 11th and Sunday, May 12th, 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



MIXED BERRY CRUMBLE



ASSORTED MINI CUPCAKES



SALMON & CUCUMBER DILL SAUCE



SAUSAGE AND POTATO FRITTATA