










HOLIDAY MENU





Choose your own adventure with our Christmas and Hanukkah favorites!



DINNERS FOR SIX

APPLEWOOD-SMOKED HAM    - 190
 -Applewood-smoked ham -Potatoes au gratin
 with pineapple bourbon sauce -Dinner rolls
 -Apricot roasted vegetables -Sweet potato pumpkin pie


HOLIDAY TURKEY     - 240
 -Oven-roasted turkey breast -Cranberry orange relish
 -Creamy mashed potatoes -Savory bread stuffing
 -Green beans & shiitake mushrooms -Turkey gravy
 -Sweet potato pumpkin pie -Dinner rolls

ENTRÉES

APPLEWOOD-SMOKED HAM  
 With our pineapple bourbon sauce -
 one pound (serves 2) - 28 | three pounds (serves 6) - 80
NATURALLY-RAISED ROASTED TURKEY  
 Whole 14-pound turkey roasted to perfection - (serves 8-10) - 150
 order early-limited availability

OVEN-ROASTED TURKEY BREAST  
 Tender, juicy roasted turkey, sliced and ready to eat -
 one pound (serves 2) - 28 | three pounds (serves 6) - 80

CRANBERRY BEEF BRISKET  
 Beef brisket roasted in a red wine and cranberry sauce,
 topped with sautéed mushrooms -
 one pound (serves 2) - 40 | three pounds (serves 6) - 120



MAPLE CHILI GLAZED SALMON   
 Roasted salmon with maple syrup, rice vinegar, and gochugaru
 chili flakes, served with crispy rice cakes - (serves 2) - 37






ROASTED SQUASH WITH LENTILS     
 Roasted delicata squash tossed with a mix of seasoned lentils and
 pepitas, topped with a soy tahini sauce - (serves 4-8) - 42

LASAGNA BOLOGNESE   
 Layers of lasagna with ricotta filling and our Bolognese ragù -
 small (serves 2-4) - 23.95 | large (serves 10-12) - 75

LASAGNA MARINARA    
 Layers of lasagna with ricotta filling, spinach, and our béchamel sauce -
 small (serves 2-4) - 20.95 | large (serves 10-12) - 75

INDIVIDUAL DINNERS

APPLEWOOD-SMOKED HAM  
 Applewood-smoked ham with our pineapple bourbon sauce served
 with potatoes au gratin, and apricot roasted vegetables - 28

HOLIDAY TURKEY     
 Oven-roasted turkey breast, creamy mashed potatoes, savory
 bread stuffing, green beans & shiitake mushrooms, turkey gravy,
 and cranberry orange relish - 28

ROASTED SQUASH WITH LENTILS      
 Roasted delicata squash, seasoned lentils and pepitas, nutted wild
 rice, green beans & shiitake mushrooms, and cranberry relish - 28

ESSENTIALS

TURKEY GRAVY    - 7/ pint | 14/ quart
CRANBERRY ORANGE RELISH    - 7/ half-pint | 14/ pint





HORS D'OEUVRES




DEVILED EGGS    
 With mayonnaise, capers, mustard, and a touch of Pickapeppa
 sauce - dozen (serves 6-12) - 36

DUNGENESS CRAB CAKES      
 Dungeness crab and shrimp with seasoned bread crumbs; served
 with our chili-lime aioli - dozen (serves 6-12) - 40

ZUCCHINI & PARMESAN STUFFED MUSHROOM CAPS   
 With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese,
 and house-made ricotta - (serves 6-12) - 29

ARANCINI WITH PORCINI & TRUFFLE     
 Risotto balls with Parmesan cheese, porcini mushrooms, truffle
 oil, and panko breadcrumbs; served with fermented black garlic
 aioli - (serves 6-12) - 18.95

STEAKHOUSE MEATBALLS    
 Made with bacon, onion, cheddar and jack cheese, topped
 with Elephants steak sauce - (serves 6-12) - 25

SWISS FONDUE & RYE BREAD   
 One pint of our house-made Swiss fondue paired with cubed
 Dos Hermanos marble rye (please note, our fondue cannot
 be delivered hot) - (serves 4-8) - 22

SIDES DISHES

small serves 2-4 | medium serves 6-8 | large serves 10-12

SAVORY BREAD STUFFING   
 Elephants breads combined with onions, celery, mushrooms,
 butter, turkey stock, and seasonings - 19 | 32 | 60

CREAMY MASHED POTATOES    
 Classic mashed potatoes with sprinklings of spices - 23 | 36 | 70

POTATOES AU GRATIN   
 With crème fraîche and Gruyère - 28 | 42 | 84

GREEN BEANS & SHIITAKE MUSHROOMS    
 With bok choy, tamari, ginger, and a dash of red pepper flakes - 29 | 49 | 69

APRICOT ROASTED VEGETABLES   
 With carrots, beets, butternut squash, parsnips, fennel, olive oil,
 apricot preserves, and thyme - 29 | 49 | 69

MACARONI & CHEESE   
 Cavatappi pasta smothered in velvety cheese sauce and topped
 with seasoned breadcrumbs. A guest favorite! - 16.95 | n/a | 68

POTATO LATKES    
 With a side of applesauce - 14 | four latkes

BAKERY & SWEET TREATS

DINNER ROLLS

Soft, fluffy rolls, best served with butter— 2 / each | 11 / half-dozen

FRENCH APPLE PIE

A French twist on an American classic. Delicate pie crust with a sweet, tangy apple filling— 35

KENTUCKY BOURBON PECAN PIE

A Southern favorite, loaded with pecans and just a dash of whiskey— 35

SWEET POTATO PUMPKIN PIE

Pumpkin, sweet potato, cinnamon, and spices baked in our pie crust for all the best flavors of fall— 35

MIXED BERRY CRUMBLE

A plethora of berries baked with oats, brown sugar, and a hint of lemon— 37

BUTTERSCOTCH BUDINO

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

BÛCHE DE NOËL order early—limited availability

Our famed chocolate Yule log with sugared cranberries and rosemary snow— (serves 8-10) — 55

HOLIDAY COOKIE TRAY

A tray of gingerbread folk, peppermint double chocolate cookies, tree-shaped shortbreads, and frosted holiday shortbreads— small (serves 6-12) — 40 | large (serves 12-24) — 70

MORNING BRUNCH

SAUSAGE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs— small (serves 2-4) — 23.95 | large (serves 8-10) — 75

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar and Swiss cheese, scallions, and herbs— small (serves 2-4) — 23.95 | large (serves 8-10) — 75

QUICHE LORRAINE

With bacon and Gruyère— (serves 6-8) — 40

FRESH FRUIT TRAY

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

BANANA BREAD

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

PUMPKIN CHOCOLATE CHIP MUFFIN

With pumpkin, chocolate chips, and a dash of cinnamon— 14 / four-pack

SOUP & SALAD

WILD MUSHROOM SOUP

Our creamy mushroom soup seasoned with onions and a touch of Madeira wine— 14/ quart

HOLIDAY WILLAMETTE VALLEY SALAD

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette— 12.95/ quart

PARTY TRAYS

CHARCUTERIE & CHEESE TRAY *

Cabernet salami, Molinari salami, Castelvetro olives, oil-cured olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese and pistachio dip, and sautéed dates with sea salt; served with Elephants crackers and focaccia (* only crackers and focaccia contain wheat)— (serves 6-10) — 70

CHEESE BOARD | *

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 Elephants crackers and focaccia (* only crackers and focaccia contain wheat)— (serves 6-10) — 70

WINE BUNDLES

Great for gifting!

HOLIDAY CLASSICS— four bottles (serves 8) — 95

-Pamplin, 'JRG', Columbia Valley, Red Blend

-Ayres, 'Perspective', Ribbon Ridge, Pinot Noir

-Rocks of Bawn, 'Shafts & Furrow', Columbia Valley, White Blend

-Gratien & Meyer, Crémant de Loire, Brut

HOLIDAY TREASURES— four bottles (serves 8) — 175

-Domaine du Banneret, Châteauneuf du Pape, 2022

-Evesham Wood, 'Temperance Hill', Pinot Noir, 2022

-André Clouet, Brut Grande Réserve, Champagne

-Domaine Vocoret et Fils, 'Les Montmains', Chablis 1er Cru, 2021

ORDER ONLINE EARLY

Visit elephantsdeli.com to order by Friday, 12/20 at 12pm noon.

Order deadline is subject to change due to limited availability.

PICKUP & DELIVERY

Pickup and delivery available Monday, December 23rd and Tuesday, December 24th, 10am-6pm. Pickup from one of our locations below:

ELEPHANTS DELICATESSEN AT NW 22ND

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

ELEPHANTS ON CORBETT

503.937.1099 | 5221 S Corbett Ave. Portland, OR 97239

ELEPHANTS ON CEDAR HILLS

503.937.1071 | 2905 SW Cedar Hills Blvd, Beaverton, OR 97005

ELEPHANTS LAKE OSWEGO

503.620.2444 | 3970 Mercantile Dr. Lake Oswego, OR 97035

ELEPHANTS CENTRAL KITCHEN

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

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 day-of staff and their support, and it is much appreciated. If you choose to add additional gratuity to our team, it is even more appreciated.

We kindly reject any modifications or substitutions for all holiday orders. Thank you!