

ELEPHANTS CATERING & EVENTS



FULL-SERVICE CATERING

October 2nd, 2017 through April 2nd, 2018.

Our menu for celebrations and events of all kinds, at your place or ours!

START PLANNING YOUR EVENT

SUBMIT A CATERING REQUEST FORM

For the fastest response, go to www.elephantsdeli.com to start the order process.

EMAIL

Contact our sales team directly (response within two business days) at cateringrequest@elephantsdeli.com.

PHONE

Call us at **503.937.1099** and speak with a catering associate. Our sales office hours are Monday through Friday, 9am to 5pm.

WEEKEND / AFTER HOURS

Please call **971.506.3873** for weekend or after hours delivery issues only. Please place orders through our main number.

TABLE OF CONTENTS

BREAKFAST PACKAGES	2
<i>Begin at the beginning</i>	
PREFERRED PACKAGES	3 - 4
<i>The chef recommends...</i>	
CUSTOM PACKAGES	5
<i>Mix and match</i>	
PLATED EVENTS	6 - 7
<i>Lunch and dinner</i>	
À LA CARTE	8
<i>Hors d' oeuvres for every occasion</i>	
LIBATIONS	9
<i>Wine and beer</i>	
SIGNATURE DRINKS	10
<i>Cocktails and punch</i>	
EVENT SERVICES	11
<i>Staffing and service options</i>	

BREAKFAST

Breakfast packages include coffee, hot tea, orange juice and basic serviceware

SUNDAY BRUNCH

MORNING PASTRY PLATTER

Mini croissants, Danishes and muffins, and our banana bread

SEASONAL FRESH FRUIT PLATTER

Sliced melon, seasonal fruit and fresh berries

SAUSAGE & POTATO FRITTATA

Eggs, shredded potatoes, Swiss, cheddar, sausage, scallions and chives (vegetarian option available)

HERBED BAKED EGGS

DAILY'S BACON

THE FARM TABLE

CONTINENTAL BREAKFAST

A selection of our mini muffins, croissants and scones with Henry Higgins bagels, all served with cream cheese and jam

SEASONAL FRESH FRUIT PLATTER

Sliced melon, seasonal fruit and fresh berries

VEGETARIAN EGG SCRAMBLE

With fresh asparagus, bell peppers, onions and cheese

HOME FRIES

Potatoes, onion, butter, serranos, garlic and Tabasco

DAILY'S BACON

MIMOSA BAR

CHOICE OF TWO JUICES

Orange, blood orange, grapefruit, white peach, pear or mango

25 glass minimum | Includes stemware

FRENCH COUNTRYSIDE

BREAKFAST CHEESE

Italian mascarpone, St. André, Beemster gouda and lemon curd, served with mini biscuits, mini croissants, scones and fruit garnish

QUICHE

Choose from bacon Gruyère or vegetarian broccoli cheddar

GRANOLA & YOGURT DISPLAY

Elephants granola with vanilla and strawberry yogurt and fresh berries

SEASONAL FRESH FRUIT PLATTER

Sliced melon, seasonal fruit and fresh berries

PREFERRED PACKAGES

Recommended menus, as selected by our executive chef Scott Weaver

SOUTH OF THE BORDER

entrées

CHICKEN ENCHILADA VERDE

Served with housemade salsa

VEGETARIAN ENCHILADA ROJA

sides

GABO'S ROASTED VEGETABLES

ELEPHANTS HOUSE SALAD

With our sherry vinaigrette

SPANISH RICE

dessert

MACARON & MACAROON PLATTER

ANTIPASTO STATION

INSALATA CAPRESE

Fresh mozzarella, tomato and basil

PECORINO TOSCANO

PROSCIUTTO & SALAMI

GRAPES & MELON

ROASTED EGGPLANT & PEPPERS

SHRIMP

With romesco sauce

CASTELVETRANO OLIVES

GRISSINI BREAD STICKS

SLIDER STATION

ELEPHANTS BISTRO SLIDERS

With arugula, blue cheese and bacon-onion compote

BLACK BEAN SLIDERS

With Cabo sauce

CAROLINA PULLED PORK

With tangy coleslaw

On-site chef required

ITALIAN FEAST

appetizer

ANTIPASTO STATION

insalate

ARUGULA SALAD

With fig dressing

QUINOA

With roasted root vegetables

ZUCCHINI & LACINATO KALE

entrées

POLENTA DOLGETTO or PASTA PRIMAVERA

BEEF FLORENTINE

MAMA LIL'S CHICKEN & SAUSAGE

dessert

TIRAMISU

PREFERRED PACKAGES

Recommended menus, as selected by our executive chef Scott Weaver

COUNTRY HAM DINNER

entrées

APPLEWOOD-SMOKED COUNTRY HAM

With pineapple bourbon sauce

FARRO

With roasted shallots, grapes and crimini mushrooms

sides

SCALLOPED POTATOES

BROCCOLI

With garlic and olive oil

WEDGE SALAD

With bacon, tomato and blue cheese dressing

CORN BREAD

With whipped orange butter

dessert

CHOICE OF SEASONAL PIES

SHOWER MENU

ASSORTED TEA SANDWICHES

Chicken salad, cucumber watercress and smoked salmon

PARK HOUSE SALAD

With Champagne vinaigrette

ROASTED POTATO & VEGETABLE PLATTER

With buttermilk ranch dip

FRESH FRUIT SKEWERS

Melon, pineapple and strawberry

ASSORTED MINI CUPCAKES

Seasonal, yellow or chocolate cake with ganache or vanilla buttercream frosting

OYSTER BAR

FRESH SEASONAL PETITE OYSTERS

Served with mignonette and cocktail sauce

On-site chef required

FAMILY SUPPER

entrées

ALL AMERICAN MEATLOAF

MACARONI & CHEESE

BUTTERMILK FRIED CHICKEN BREAST

With roasted garlic ranch and apricot mustard dipping sauce

sides

ELEPHANTS HOUSE SALAD

With our sherry vinaigrette

CREAMY MASHED POTATOES

GREEN BEANS

With shiitake mushrooms

DINNER ROLLS

dessert

ASSORTED CUPCAKES

Seasonal, yellow or chocolate cake with ganache or vanilla buttercream frosting

CUSTOM PACKAGES

Build your own menu by selecting your favorites

DINNER OPTIONS

entrées

SALMON

With hazelnut butter, cabbage, fennel and frisée sauté

SHRIMP

With creamy tomato prosciutto sauce

ROASTED CHICKEN RIESLING

With grape gremolata

BEEF BAVETTE

With roasted mushrooms

APPLEWOOD-SMOKED COUNTRY HAM

With pineapple bourbon sauce

ACORN SQUASH

Stuffed with goat cheese and herbs

HARVEST STUFFED PORTOBELLO MUSHROOMS

sides

APRICOT ROASTED VEGETABLES

SEASONAL ROASTED VEGETABLES

BROCCOLI

With garlic and olive oil

SWEET & SOUR BRUSSELS SPROUTS

With red onion and capers

ROASTED SWEET POTATO & BUTTERNUT SQUASH

DUCK FAT ROASTED POTATOES

With prunes

HERBED POTATOES SAUTÉ

NUTTED WILD RICE

ISRAELI COUSCOUS

With carrots and dried cranberries

PACKAGE CHOICES

TIER ONE

Two entrées, two sides and one salad

TIER TWO

Three entrées, two sides and one salad

TIER THREE

Three entrées, two sides and two salads

**Available as a buffet or family-style
Choose from the three tiers listed above**

salads

PARK HOUSE SALAD

With Champagne vinaigrette

ITALIAN GREEN SALAD

With creamy Italian dressing

ARUGULA SALAD

With fig dressing

WILLAMETTE VALLEY SALAD

With raspberry vinaigrette

PLATED EVENTS

Choose one entrée and one dessert

LUNCH

entrées

ROASTED CHICKEN

With arugula, cucumbers, dates and crispy wontons

FLAT IRON STEAK

With mixed greens, walnuts, blue cheese, sun-dried cherries and ranch dressing

TERIYAKI SALMON

With green salad and wasabi vinaigrette

COCONUT CURRY STUFFED PEPPER

With spinach and orange salad

SEASONAL VEGETABLE TART

With butter lettuce salad and Champagne vinaigrette

CRAB CAKES & CHILI LIME AIOLI

With quinoa, black beans and butter lettuce salad

desserts

FLOURLESS CHOCOLATE CAKE

With cardamom crème anglaise

PAVLOVA

With seasonal fruit

CHERRY PECAN CAKE

With mascarpone

CHOCOLATE BOUCHONS

With marshmallow meringue and peanut butter mousse

PLATED EVENTS

Your choice of one salad, one entrée, two sides and one dessert; includes Elephants dinner rolls and butter

DINNER

salads

ITALIAN GREEN SALAD

With creamy Italian dressing

PARK HOUSE SALAD

With Champagne vinaigrette

WILLAMETTE VALLEY SALAD

With raspberry vinaigrette

entrées

CHICKEN MARBELLA

CHICKEN CALVADOS

CARDAMOM DUCK BREAST

With citrus beurre blanc

PAN-ROASTED SALMON

With shiitakes and mushroom sauce

TROUT ALMONDINE

FLAT IRON STEAK

With herbed verde salsa

BRAISED PIEDMONTESE BEEF

In creamy mushroom sauce

ACORN SQUASH

Stuffed with goat cheese and herbs

HARVEST STUFFED PORTOBELLO MUSHROOMS

sides

APRICOT ROASTED VEGETABLES

WILD & BASMATI RICE SALAD

With nuts and sour cherries

SWEET & SOUR BRUSSELS SPROUTS

With red onion and capers

ROASTED SWEET POTATO & BUTTERNUT SQUASH

APPLE & PORK STUFFING

CREAMY MASHED POTATOES

BROCCOLI

With olive oil and garlic

HERBED POTATOES SAUTÉ

PEAR SHAPED RISOTTO

With marinara sauce

desserts

FLOURLESS CHOCOLATE CAKE

With cardamom crème anglaise

PAVLOVA

With seasonal fruit

CHERRY PECAN CAKE

With mascarpone

CHOCOLATE BOUCHONS

With marshmallow meringue and peanut butter mousse

À LA CARTE

3 dozen or 3 pound minimum per item

FEATURED HORS D' OEUUVRES

INVOLTINI DE MELANZANE 18 / dozen

Roasted eggplant with goat cheese, herbs and spices

PORCINI & TRUFFLE ARANCINI 12 / dozen

ARANCINI PRIMAVERA 12 / dozen

ARANCINI MARINARA 12 / dozen

ZUCCHINI & PARMESAN MUSHROOMS* 16 / dozen

CRAB STUFFED MUSHROOMS* 24 / dozen

CUCUMBER 12 / dozen

With goat cheese and pistachio

CUCUMBER 12 / dozen

With chicken salad

GRAVLAX CROSTINI 18 / dozen

With mustard dill sauce

PINEAPPLE RUMAKI 12 / dozen

DUNGENESS CRAB & SHRIMP CAKES 28 / dozen

AHI TUNA 24 / dozen

With avocado on rice crackers

SMOKED MAHI MAHI 18 / dozen

With herbed mayonnaise, capers, golden raisins and jalpeño on tortilla chips

STEAK HOUSE MEATBALLS 18 / pound

*** 48-hour notice required**

CHARCUTERIE FAVORITES

OREGON CHEESE TRAY 92

Ancient Heritage's Willow Creek and Hannah Reserve, along with Tillamook's three year-old white cheddar, served with Bee Local honey and French baguette

ANTIPASTO PLATTER 115

Chop fennel salami, prosciutto, melon, Sole di Sardegna cheese, peppadew peppers, house-made ricotta, apple and honey, artichoke Parmesan spread, Castelvetro olives and wine-poached figs served with fig and olive crackers, and gluten free rice crackers

CHARCUTERIE 57

House-made pork rillettes, Tails & Trotters smoked ham, Cabernet salami, Olympia Provisions Saucisson D'Arles, smoked duck breast, olives, cornichons, stone-ground mustard and French baguette

SUSHI*

VEGETARIAN 18 / dozen

SPICY CRAB 18 / dozen

TUNA MAKI 18 / dozen

*** 48-hour notice required**

LIBATIONS

Full bar service is available. To inquire please contact: catering@elephantsdeli.com

RED WINE

WINTER'S HILL "WATERSHED"

Oregon pinot noir, 2014

WILLFUL WINES

Oregon pinot noir, 2015

MCKINLAY VINEYARDS

Oregon pinot noir

HOUSE OF INDEPENDENT PRODUCERS

Washington cabernet sauvignon

CANTINE VALPANE "ROSSO PIETRO"

Italian barbera

ELEPHANTS CUVÉE ROUGE

Oregon blend

OWEN ROE "SHARECROPPERS"

Washington blend

WHITE WINE

OWEN ROE "SHARECROPPERS"

Washington chardonnay

ELENA WALCH ALTO ADIGE

Italian chardonnay

ELK COVE

Oregon pinot gris

ERATH

Oregon pinot gris

TWIN ISLANDS

New Zealand sauvignon blanc

29

36

25

21

21

20

17

17

25

21

17

19

Our wine menu is chosen to offer the best quality and value from local area producers and focuses on the Pacific Northwest. These selections are guaranteed to impress your guests and complement our menu. Availability may be subject to change without notice. Please feel free to inquire about wines beyond this list, as we wish to accommodate you in every way possible.

SPARKLING & ROSÉ

GÉRARD BERTRAND

24

French Crémant de Limoux

GASPARINI

20

Italian prosecco

TORRE ORIA

15

Spanish cava brut

CHATEAU D'OUIPA MINERVOIS

19

French rosé, 2016

BEER & CIDER

OREGON'S FAMOUS CRAFT BREWS

4

We offer a rotating selection of local beers. Please inquire about our current selection

2 TOWNS "BRIGHT CIDER"

5

A "radiant and balanced" cider from one of Oregon's leading ciderhouses

SIGNATURE DRINKS

All preferred cocktails are standard with full-service bars. Inquire with your sales representative on bar package pricing

PREFERRED COCKTAILS

PROVENCE LEMON DROP

Vodka, Cassis liqueur, lemon juice, simple syrup and a dash of orange juice served up with a sugared rim

PARISIAN GIN FIZZ

Gin, St. Germain elderflower liqueur, lemon juice, simple syrup and sparkling wine served on the rocks

MAPLE OLD FASHIONED

Bourbon, Angostura bitters, real maple syrup and an orange slice served on the rocks

BLACK MANHATTAN

Bourbon and Meletti Amaro with a dash of bitters, served up with a cherry

EASTERN STANDARD

Rum, apple cider, allspice dram, lime juice and bitters served on the rocks

ULTIMATE GIN & TONIC

Makrut lime-infused gin, Fever Tree tonic and peach bitters

MIMOSAS

MIMOSA BAR 5 / cocktail, minimum 25

Choice of two juices from among the following: orange, blood orange, grapefruit, peach, pear or mango

We're happy to provide custom cocktail packages and full bar service for your next event.

Elephants Catering & Events is excited to offer house-made punches and preferred cocktail selections! As part of your full-service package, we can provide a variety of options. All full bars will include the preferred cocktail list. You may also add punch or select any number of punches as a stand-alone cocktail. Full bar service is available and required for all of our cocktails and punches. To inquire please contact:

catering@elephantsdeli.com

HOUSEMADE PUNCH

ELDERFLOWER GIN FIZZ 7

Bright, floral and elegant, this delicately flavored punch is perfect for a wedding or any special day.

MIDNIGHT TRAIN TO GEORGIA 5.5

It'll take you back to a simpler place in time. Bourbon, lemon juice, peach schnapps and ginger beer with a dash of angostura bitters.

MILLION DOLLAR MARGARITA 5.5

It's a margarita, and it makes you feel like a million dollars. Need we say more?

LION'S TAIL 7

Once a forgotten cocktail, the Lion's Tail has roared back into the craft cocktail world. Unique, refreshing and delicious.

30 drink minimum. We suggest one or two options, depending on the size of your party.

EVENT SERVICES

We specialize in full-service event planning for groups of any size

STAFFING

EVENT MANAGER 40 / hour, 10 hour minimum

An event manager is required for any plated dinner and events with 200 or more guests

SERVERS & BARTENDERS 30 / hour, 4 hour minimum

ON-SITE CHEF 35 / hour, 2 hour minimum

A minimum of two chefs are required

DELUXE SETUP & TEAR DOWN STAFF 30 / hour

Service charge of 15% of food and beverage total

ADDITIONAL CHARGES

EVENT SERVICE CHARGE

Service charge of 20% of food and beverage total

WINE, BEER & BAR SERVICE

Please inquire for our current selections and service options

PAPER SERVICE & SERVICEWARE

We offer disposable and formal serviceware, glassware and utensils for your event. Please inquire for available options.

EQUIPMENT RENTAL

We work with the best in the event rental field, and can procure almost any style of furniture. We also have relationships with partners running the gamut of equipment, from lighting and sound to arboreal design services.

EL-EVENT SPACES

THE GARDEN ROOM

The Garden Room features 890 square feet of event space with beautiful brick floors, a gas fireplace, a seasonal retractable roof, and a smaller event room that can be used independently for groups of 6-8. The needs of your event will determine the maximum capacity for seating.

Standard capacity is 48 seated at rounds and up to 60 for standing receptions.

Our guest seating features an assortment of table sizes to accommodate many configurations for a variety of events.

THE CORBETT ROOM

The Corbett Room features 1740 square feet of event space with beautiful hardwood floors, custom-made dividing doors for smaller events, and access to a multilevel outdoor patio with additional seating. The needs of your event will determine the maximum capacity for seating.

Standard capacity is approximately 100 seated at rounds and up to 150 for standing receptions.

Our guest seating features elegant Chivari chairs with an assortment of table sizes to accommodate many configurations for a variety of events. Special décor upgrades available on request include coordinating chair pads and decorative barn lights above the dance floor.