

ELEPHANTS CATERING & EVENTS



SPRING 2018

April 9TH through July 8TH, 2018.

Phone number: 503.937.1099

Catering delivery is available 6:30am - 6:30pm, seven days a week.

Orders must be placed before 2:30pm the business day prior to your event. Please note some items require 48-hour advance ordering (by 11:30am two days prior). Ask us about our full-service event planning for your next function.

HOW TO START YOUR ORDER

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.

SACK AND BOX LUNCH DELIVERY

Please contact our sack lunch delivery service at **503.238.8140**.

SAME DAY EXPRESS ORDERS

Please contact our NW 22nd store at **503.299.6304**.

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MORNING SPECIALTIES

BREAKFAST PLATTERS

GRANOLA & YOGURT PARFAIT* (VE) 5.25 each, minimum 3

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries

SEASONAL FRESH FRUIT (VG) (DF) (WF) 66 | 112

Sliced melon, seasonal fruit and fresh berries

BREAKFAST CHEESE (VE) 72

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

NOVIA SCOTIA LOX & BAGELS 95 | 175

Thinly sliced smoked salmon, cream cheese, Bermuda onions, capers and lemon served with sliced Henry Higgins bagels

MORNING PASTRY (VE) 32 | 47 | 64

Mini croissants, Danishes, muffins and banana bread

NEW YORK STYLE BAGELS (VE) 32 | 47 | 64

Assorted Henry Higgins bagels served with cream cheese

CONTINENTAL BREAKFAST (VE) 32 | 47 | 64

Elephants fresh-baked mini muffins, croissants, scones and Henry Higgins bagels served with cream cheese and jam

Small (serves 10) | Medium (serves 15) | Large (serves 20)

***48-hour notice required**

MORNING BEVERAGES

STUMPTOWN COFFEE 24.50 / airpot

Regular or decaf

STEVEN SMITH TEA 24.50 / airpot

An assortment of green, black and herbal

ASSORTED JUICE 4 each

Columbia Gorge orange, Martinelli's apple

ALOHA JUICE CO. ORANGE JUICE* 22 / gallon

LOCAL ORGANIC APPLE CIDER* 22 / gallon

MIMOSA BAR 5 each, minimum 25

HOT BREAKFAST

BREAKFAST BURRITO* 6 each, minimum 3

Choose from vegetarian mushroom or Denver ham

BREAKFAST SANDWICH* 4 each, minimum 3

Eggs, bacon, cheddar and Cholula sauce on our ciabatta roll

HOME FRIES 7 / pound

Potatoes, onion, butter, olive oil, garlic and paprika

QUICHE 27

Choose from Lorraine or vegetarian leek and fromage blanc

BACON & SAUSAGE LINKS (DF) (WF) 33

Serves 10

BAKED OATMEAL (VE) 33 | 46

Rolled oats, milk, blueberries, banana, walnuts, maple syrup, egg, butter, vanilla and cinnamon

CORNED BEEF HASH (WF) 52 | 80

Corned beef, potatoes, onion, butter, olive oil, garlic, paprika and sour cream

HUEVOS RANCHEROS (VE) (WF) 32 | 47

Tomato, bell pepper, onion, New Mexico chiles, black beans, cheddar jack cheese, cilantro, and corn tortillas topped with scrambled eggs

SAUSAGE & POTATO FRITTATA (WF) 47 | 70

Shredded potatoes, Swiss, cheddar and sausage

VEGGIE FRITTATA (VE) (WF) 47 | 70

Shredded potatoes, Swiss, cheddar, asparagus and mushrooms

FRENCH TOAST CASSEROLE (VE) 33 | 46

English Muffin bread, cream cheese, blueberries, eggs, milk, maple syrup, cinnamon and vanilla

Small (serves 8 - 10) | Large (serves 10 - 12)

***48-hour notice required**

Please inquire about substituting individual gluten-free options.

Please note: a minimum of 6 gluten-free pastries and up to 5-days notice may be required.

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LUNCH

SANDWICH PLATTERS

Your choice in any quantity or combination.

TURKEY CLUB 8.25

Turkey, bacon, Swiss, tomato, lettuce and mayonnaise on rustic white bread

PASTRAMI ON DARK RYE 8.25

Pastrami, coleslaw, housemade dressing and Swiss on dark rye

TURKEY & AVOCADO (DF) 8.25

Turkey, avocado, tomato, pepperoncini, lettuce and mayonnaise on rustic white bread

TEMPEH & QUINOA WRAP (VG) (DF) 8.25

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise and soy ginger dressing in a tomato tortilla

TURKEY & CHEDDAR 7.25

Turkey and cheddar with tomato, lettuce and mayonnaise on multigrain bread

JAMBON ET FROMAGE 7.25

Ham, Swiss, butter and Dijon on our ficelle

CAPRESE (VE) 7.25

Mozzarella, tomato, basil, olive oil, sun-dried tomato tapenade, salt and pepper on our ciabatta

EGG SALAD (VE) (DF) 7.25

Egg salad and lettuce on multigrain bread

ALBACORE TUNA SALAD (DF) 7.25

Tuna, mayonnaise, tomato, pickle and lettuce on multigrain bread

PEANUT BUTTER & JELLY (VE) 4.50

Peanut butter and strawberry jam on our English muffin bread

SALADS

CHICKEN CAESAR 8.50 / quart

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, scallions and Parmesan with our Caesar dressing

ITALIAN GREEN (VE) (WF) 8.50 / quart

Arugula, walnuts and Parmesan with our fig dressing

ARUGULA & PROSCIUTTO 8.50 / quart

Arugula, figs and prosciutto with our creamy Italian dressing

WILLAMETTE VALLEY (VE) (WF) 8.50 / quart

Mixed greens, hazelnuts, blue cheese, apples and grapes with our raspberry vinaigrette

ELEPHANTS HOUSE (VE) (DF) (WF) 8.50 / quart

Mixed greens, corn, carrots, cucumbers and grape tomatoes with our sherry vinaigrette

EAT YOUR VEGGIES (VE) (DF) (WF) 8.50 / quart

Mixed greens, quinoa, garbanzo beans, carrot, broccoli, cauliflower, radish and pumpkin seeds with tahini miso dressing

FRESH FRUIT (VG) (DF) (WF) 10.00 / pound

Honeydew, cantaloupe, grapes, pineapple and seasonal berries

QUINOA & ROASTED ROOT VEGGIES (VG) (DF) (WF) 9.60 / pound

Quinoa, apple cider, butternut squash, carrot, fennel and olive oil

GARDEN ORZO PASTA (VG) (DF) 8.00 / pound

Orzo pasta, bell peppers, peas, onion, raisins, olives, parsley, Dijon mustard, olive oil and vinegar

TORTELLINI (VE) 14.00 / pound

Ricotta and mascarpone-filled tortellini, peas, olives, Parmesan, scallions and carrots with our French vinaigrette

AMERICAN POTATO (VE) (DF) (WF) 6.00 / pound

With pickle relish, mustard, red onion, mayonnaise, eggs and parsley

3 quart or 3 pound minimum per item

3 sides per quart, 4 sides per pound

MEETINGS & EVENTS

SPECIALTY PLATTERS

TEA SANDWICHES* 42 | 80

Chicken salad, cucumber watercress and smoked salmon

MEAT & CHEESE 83 | 150

A bounty of sliced deli meats, cheese, olives, cornichons, pickled corn, mayonnaise and Dijon with your choice of sliced baguette or loaf bread

CONDIMENTS (VG) (DF) (WF) 30 | 50

Tomato, lettuce, hummus, guacamole, roasted peppers, red onion, cucumbers and spinach

MARKET FRESH CHEESE (VE) 87 | 155

Assorted farmstead cheeses, Marcona almonds and fig tapenade with crackers and sliced baguette

SATAY ASSORTMENT* (DF) 92 | 175

Sesame chicken, Thai beef and lemongrass shrimp with Thai peanut sauce

SEASONAL FRESH FRUIT (VG) (DF) (WF) 66 | 112

Sliced fruit and fresh berries

SOUTH OF THE BORDER (VE) (DF) (WF) 38 | 65

House-made tortilla chips served with our fresh salsa, guacamole, and bean dip

ROASTED POTATO PLATTER (VE) (WF) 57

Purple, Yukon gold and sweet potatoes with buttermilk ranch dip

SHRIMP TRIO* (WF) 88

Poached shrimp with spicy chipotle cocktail sauce, herbed shrimp and romesco shrimp

SPRING & SUMMER CRUDITÉS (VE) (WF) 57 | 92

A colorful array of freshly cut seasonal vegetables served with feta pistachio dip and hummus

ITALIAN TORTA* (VE) 38

GREEK FETA DIP (VE) 35

HUMMUS & PITA (VG) (DF) 35

Small (serves 10 - 15) | Large (serves 20 - 30)

***48-hour notice required**

CHARCUTERIE FAVORITES

NORTHWEST CHEESE TRAY (VE) 89 | 162

Crater Lake Blue and Cirrus, and Ancient Heritage Hannah cow and sheeps' milk cheeses accompanied by grapes, Marcona almonds, dried tart cherries and local fruit; served with our crackers 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, Castelvetrano olives and wine-poached figs served with fig and olive, and gluten-free crackers

GOOD TIMES APPETIZER 75

Salami, Marcona almonds, artichoke Parmesan spread, sun-dried tomato dip, Ancient Heritage Hannah and St. Andre cheeses, olives and grapes; served with our crackers and French baguette (add marinated prawns for \$30)

MEETING SNACKS

WHOLE APPLES & ORANGES (VG) (DF) (WF) .95 each, minimum 3

TIKI SNACK MIX (VE) 20 / 1 1/4 pound bowl

Candied pineapple, peanuts, sesame seeds, soy sauce, honey and spices

PRETZEL SNACK MIX (VG) (DF) 20 / 1 1/2 pound bowl

With mixed nuts

TRAIL MIX (VE) (WF) 20 / 1 1/2 pound bowl

Whole almonds, cashews, dried cranberries and M&Ms



CASTELVETRANO OLIVE BOWL (VG) (DF) (WF) 6.5 / bowl

SPANISH MARCONA ALMONDS (VG) (DF) (WF) 16.95 / bowl

HORS D' OEUVRES

STUFFED MUSHROOMS*

ZUCCHINI & PARMESAN    16 / dozen
A vegetable medley with Parmesan and ricotta

DUNGENESS CRAB   24 / dozen
With cream cheese, sour cream, garlic, chives, lemon juice and butter

DRUMMETTES

TERIYAKI CHICKEN   18 / dozen
With our apricot mustard glaze

BUFFALO CHICKEN   19 / dozen
With our blue cheese dressing

SAIGON CHICKEN    22 / dozen
Asian style with pineapple, bell pepper and green onions



MEATBALLS


SMOKED HAM   12 / pound
With our pineapple bourbon dipping sauce




SWEDISH  16 / pound
The hearty classic

THAI     12 / pound
With our sweet chili dipping sauce

ARANCINI

CLASSIC   12 / dozen
Risotto with Parmesan, romano and fontina cheeses and served with our marinara sauce

PORCINI & TRUFFLE  12 / dozen
Risotto with porcini mushrooms, prosciutto, truffle oil, white wine and Parmesan cheese

PRIMAVERA    12 / dozen
Risotto with carrots, asparagus, peas, zucchini, leeks, mascarpone, Parmesan and romano cheeses

ELEPHANTS FAVORITES



ASPARAGUS & PROSCIUTTO  20 / dozen
With goat cheese, basil, pine nuts and orange zest

BITE-SIZE SPRING ROLLS   15 / dozen
With sweet chili dipping sauce

INVOLTINI DI MELANZANE   18 / dozen
Roasted eggplant with goat cheese, pine nuts, herbs and spices

DUNGENESS CRAB & SHRIMP CAKES   28 / dozen
With chili-lime aioli

FIG CANAPÉS   20 / dozen
Stuffed with New Mexico hatch chile and chive-flavored goat cheese

POTSTICKERS   18 / dozen
Choice of vegetarian or pork, with our housemade dipping sauce

PETITE STUFFED POTATOES  20 / dozen
Red new potatoes stuffed with sour cream, bacon and chives

3 dozen or 3 pound minimum per item

***48-hour notice required**

 **Served hot**

HORS D' OEUVRES

SKEWERS

FRESH FRUIT (VG) (DF) (WF) 20 / dozen
Melon, pineapple, strawberries and mint

CAPRESE (VE) (WF) 20 / dozen
Mozzarella, tomato and basil with creamy pesto sauce

SUSHI*

VEGETARIAN (VG) (DF) (WF) 18 / dozen
Carrot, green onion, English cucumber, roasted nori, pickled ginger and Japanese rice

SPICY CRAB (DF) (WF) 18 / dozen
Surimi crab, Sriracha aioli, masago, sesame seeds, roasted nori, Japanese rice and pickled ginger

TUNA MAKI (DF) 18 / dozen
Ahi tuna, roasted nori, Japanese rice, ginger, sesame seeds and wasabi mustard

DEVILED EGGS*

CLASSIC (VE) (DF) (WF) 12 / dozen
Eggs, mayonnaise, mustard, olives and pickapeppa sauce

CURRIED (VE) (DF) (WF) 12 / dozen
Eggs, mayonnaise, curry powder, apple vinegar, Tabasco, chutney and lemon

SMOKED SALMON (DF) (WF) 12 / dozen
Eggs, mayonnaise, smoked salmon, lemon juice and chives

3 dozen or 3 pound minimum per item

***48-hour notice required**

TARTLETS

ARTICHOKE & SUN-DRIED TOMATO (VE) 18 / dozen
Artichokes, sun-dried tomatoes, mayonnaise, Gruyère and fresh basil in phyllo shells

TOMATO BASIL (VE) 18 / dozen
Tomatoes, basil, cheddar, Swiss and mayonnaise in phyllo shells

BRIE & CRANBERRY (VE) 18 / dozen
Brie and cranberry compote in phyllo shells

3 dozen or 3 pound minimum per item

FRESH FROM THE OVEN

BREADS

FRENCH BAGUETTE (VE)	3.30 / loaf
<i>Sliced or whole</i>	
FOCACCIA SQUARES (VE)	3.5 / each
<i>With olive oil and sea salt</i>	
GARLIC FOCACCIA BREAD (VE)	4 / each
<i>Served hot or ready to heat</i>	
DINNER ROLLS* (VE)	1 / each
MINI DOLLAR ROLLS* (VE)	.40 / each
MINI BUTTERMILK CORN BREAD (VE)	1.25 / each
ELEPHANTS CRACKERS (VE)	6.95 / bag
<i>Plain or rosemary</i>	
BUTTER PATS & HONEY PACKETS (VE)	.30 / each

***48-hour notice required**

SOUPS

TOMATO ORANGE (VE) (WF)	45 70
<i>A creamy, dreamy tomato soup with a twist of orange</i>	
MAMA LEONE'S	45 70
<i>Chicken breast, tomato, vegetables, a savory blend of herbs and spices, and a touch of cream</i>	
ELEPHANTS CURE CHICKEN SOUP (DF) (WF)	45 70
<i>Elephants chicken stock, chicken breast, carrots, onion, celery, garlic, ginger, lemongrass, cloves, serrano, thyme, cilantro and parsley</i>	
SEASONAL SOUP	45 70
<i>Inquire about our current selection</i>	

Small (serves 8 - 10) | Large (serves 18 - 20)







CASSEROLES

CHICKEN POT PIE	62 80
<i>Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits</i>	
JAMAICAN CHICKEN CURRY (DF) (WF)	42 65
<i>Chicken with potatoes and carrots in coconut curry with a side of mango chutney</i>	
CHICKEN ENCHILADA VERDE (WF)	62 85
<i>With cheddar and tomatillo sauce, served with our homemade salsa</i>	
VEGETARIAN ENCHILADA ROJA (VE) (WF)	62 85
<i>With corn, zucchini, squash, pinto beans and roja sauce</i>	
LASAGNA BOLOGNESE	67 90
<i>Layers of lasagna with ricotta filling and Bolognese ragú</i>	
LASAGNA MARINARA (VE)	57 80
<i>Layers of lasagna with ricotta filling, spinach and béchamel</i>	
MACARONI & CHEESE (VE)	37 55
<i>Guest favorite — Cavatappi pasta and cheese sauce topped with seasoned bread crumbs</i>	
POLENTA DOLGETTA (VE) (WF)	57 80
<i>Layers of polenta with tomato and five cheeses</i>	
ALL-AMERICAN MEATLOAF	87 130
<i>American classic with lean ground beef and Andouille sausage</i>	
PORK VERDE (DF)	50 75
<i>Our take on the southwestern classic</i>	

Small (serves 8 - 10) | Large (serves 10 - 12)

THE MAIN COURSE






ENTRÉES

- PORK TENDERLOIN  (DF) (WF) 15.5 / pound
With roasted garlic vinaigrette
- BRAISED BRISKET  26 / pound
With creamy mushrooms
- GRILLED CHICKEN   (DF) (WF) 14.75 / pound
With Cabo sauce
- MARINATED PORTOBELLO MUSHROOM  (VG) (DF) (WF) 9 / each
Stuffed with rainbow quinoa
- RED BELL PEPPER  (VG) (DF) (WF) 8 / each
Stuffed with coconut curry quinoa

3 dozen or 3 pound minimum per item

 **Served hot**

SIDES

- HERBED POTATO SAUTÉ  (VG) (DF) (WF) 6.5 / pound
Yukon gold potatoes, olive oil and basil purée
- SPANISH RICE  (VG) (DF) (WF) 5.75 / pound
Rice, onion, corn and peas
- FRAGRANT BASMATI RICE PILAF  (VG) (DF) (WF) 5.75 / pound
Basmati rice, onions, carrots and bell peppers
- GRILLED SEASONAL VEGETABLES (VG) (DF) (WF) 10.5 / pound
Eggplant, potatoes, zucchini, asparagus and bell peppers
- BROCCOLI   (VG) (DF) (WF) 13 / pound
With olive oil and garlic

3 dozen or 3 pound minimum per item

 **Served hot**

SEASONAL ENTRÉES

- FLANK STEAK DISPLAY  110 (serves 12-20)
With cherry cola glaze and carrot slaw
- BUTTERMILK FRIED CHICKEN  14.75 / pound
With roasted garlic ranch
- CATALAN SALMON   (DF) (WF) 26.95 / pound
With orange, anchovies, capers and almonds

SEASONAL SIDES

- GREEN BEANS   (VG) (DF) (WF) 12 / pound
With shallots, chiles and mint
- SAUTÉED ZUCCHINI   (VG) (DF) (WF) 10.25 / pound
With arugula and bell peppers
- FARRO  (VG) 10 / pound
With roasted shallots and grapes

FROM THE BAKERY

DESSERT PLATTERS

MACARONS & MACAROONS* (VE) (WF) 32 | 65

Assorted French macarons and our traditional coconut macaroons

BIG COOKIES (VE) 22 | 35 | 45

Chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, peanut butter and shortbread

ASSORTED PETITE COOKIES (VE) 31 | 43 | 55

Chocolate chip, shortbread and seasonal specials

BROWNIES (VE) 31 | 43 | 55

Rich chocolate brownies, served bite-sized

DESSERT BARS (VE) 31 | 43 | 55

Our lemon, marionberry and walnut bars, and our brownies

GOURMET PETITE DESSERTS (VE) 42 | 55 | 67

Elephants chocolate truffles with coconut, Parisian lemon tartlets, hazelnut crust chocolate mousse tartlets, Russian tea cakes and mini cheesecakes

MINI CUPCAKES* (VE) 1.5 each, minimum 4

Chocolate or yellow cake with chocolate ganache or vanilla buttercream frosting

CUPCAKES (VE) 2.25 each, minimum 4

Chocolate or yellow cake with chocolate ganache or vanilla buttercream frosting

SEASONAL PIES Prices Vary

Ask about our current offerings

Small (serves 10) | Medium (serves 15) | Large (serves 20)

*48-hour notice required

ELEPHANTS CAKES

CHOCOLATE BUTTERMILK (VE) 23 | 35 | 46 | 66

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT (VE) 23 | 35 | 46 | 66

Six layers of chocolate buttermilk cake and chocolate mousse, covered in chocolate ganache and decorated with cocoa

RASPBERRY CHOCOLATE (VE) 23 | 35 | 46 | 66

Chocolate buttermilk cake with raspberry preserve filling and covered with chocolate ganache

LEMON CURD CHIFFON (VE) 23 | 35 | 46 | 66

Vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON (VE) 23 | 35 | 46 | 66

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE (VE) 23 | 35 | 46 | 66

Yellow cake with milk chocolate buttercream filling and frosting

SEASONAL CAKES 23 | 35 | 46 | 66

Ask about our current offerings

6" (serves 6-8), 48 hours

9" (serves 10-12), 48 hours

1/4 Sheet (serves 20-25), 48 hours

1/2 Sheet (serves 40-45), 72 hours

CUSTOM CAKES BY ELEPHANTS

Create your own cake for that special day. All cakes come with classic décor and message writing. Please allow 72 hours for any custom design. Ask about cake, filling and frosting choices.

REFRESHMENTS

COLD BEVERAGES

SODAS	2 / each
<i>Coke, Diet Coke and Sprite</i>	
LA CROIX	2 / each
<i>Lime, peach pear, pamplemousse (grapefruit), tangerine and cran-raspberry</i>	
SAN PELLEGRINO	2.25 / each
<i>Aranciata, limonata, and aqua minerale</i>	
ELEPHANTS BOTTLED WATER	2 / each
GOLD PEAK TEAS	2.75 / each
<i>Sweetened, unsweetened, green or peach</i>	
ASSORTED JUICES	4 / each
<i>Columbia Gorge organic orange or Martinelli's apple</i>	

Beverages delivered chilled.

BULK BEVERAGES

ALOHA JUICE CO. LEMONADE*	18 / gallon
<i>Choice of classic or strawberry</i>	
ALOHA JUICE CO. ORANGE JUICE*	22 / gallon
LOCAL ORGANIC APPLE CIDER*	22 / gallon
STEVEN SMITH BIG HIBISCUS ICED TEA	14 / gallon
UNSWEETENED STEVEN SMITH ICED TEA	14 / gallon

Our bulk beverages offer 16 servings per gallon. Cups and cocktail napkins are included. Please inquire about service and presentation options for bulk beverages.

***48-hour notice required**

HOT BEVERAGES

STUMPTOWN COFFEE	24.5 / airpot or to-go
<i>Delicatessen Blend or house decaf</i>	
STEVEN SMITH TEAS	24.5 / airpot or to-go
<i>An assortment of green, black and herbal teas</i>	

Our airpots serve 12. Eight ounce cups, sugar, creamer, stir sticks and cocktail napkins are included. Please inquire about service and presentation options for larger groups.

LIBATIONS

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

ELIO PERRONE TASMORGAN

Italian barbera d' Asti

OWEN ROE "SHARECROPPERS"

Washington blend

WHITE WINE

OWEN ROE "SHARECROPPERS"

Washington chardonnay

ELENA WALCH ALTO ADIGE

Italian chardonnay

ELK COVE

Oregon pinot gris

JEZEBEL BLANC

Oregon blend

ERATH

Oregon pinot gris

TWIN ISLANDS

New Zealand sauvignon blanc

29

36

25

21

21

21

17

17

25

21

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. Full bar service is available. To inquire please contact:

catering@elephantsdeli.com

SPARKLING & ROSÉ

GÉRARD BERTRAND

French crémant de Limoux

24

GASPARINI

Italian prosecco

20

TORRE ORIA

Spanish Cava brut

15

ROSÉ

Anne Amie rosé of pinot noir

20

BEER & CIDER

OREGON'S FAMOUS CRAFT BREWS

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

4

2 TOWNS "BRIGHT CIDER"

A well-balanced cider from one of Oregon's leading ciderhouses

5

SIGNATURE DRINKS

Choose any two preferred cocktails with full-service bars. Inquire with your sales representative on bar package pricing

PREFERRED COCKTAILS

LEMON GINGER DROP

Vodka, Canton ginger liqueur, lemon juice and ginger simple syrup, 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

BLACK MANHATTAN

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

THREE CITRUS MARGARITA

Tequila, Cointreau, orange, lemon and lime juices, served on the rocks with a lime wheel and a salted rim

ULTIMATE GIN & TONIC

Makrut lime-infused gin, Fever Tree tonic and peach bitters served on the rocks with a lime wedge

MAPLE OLD FASHIONED

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

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.

WHISKEY GINGER LEMONADE 7

A classic cocktail transformed into the perfect summer punch.

SPARKLING WHITE PEACH SANGRIA 5.5

A refreshing spin on sangria – made from white wine, fresh white peaches, peach bitters, brandy and sparkling water.

HEMINGWAY DAIQUIRI 5.5

The prose in this write-up could never do the man justice, so let's just say this daiquiri tolls for thee.

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

EVENT SERVICES

STAFFING

EVENT MANAGER 40 / hour

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

SERVERS & BARTENDERS 30 / hour

ON-SITE CHEF 35 / hour

A minimum of two chefs are required

DELUXE SETUP & TEAR DOWN STAFF 30 / hour

Service charge of 15% of food and beverage total

Labor hours include loading, travel and setup time, plus event service and clean up time.

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.

DELIVERY FEES

Please inquire about delivery and drop-off fees for your zip code. Convenient curbside pick-up is available at 1611 SE 7th Avenue, Portland.

CATERING DELIVERY SERVICE CHARGE

Service charge of 10% of food and beverage total

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 54 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.

THE ATRIUM AT MONTGOMERY PARK

Elephants Catering and Events is proud to be the exclusive caterer for The Atrium at Montgomery Park. Built in 1920, this renovated landmark offers a distinct and modern environment. The Atrium's urban interior features marble floors and a nine-story glass ceiling, complemented by a panoramic view of Forest Park. It's an ideal space for non-profit galas, corporate events, school proms and weddings.

Standard capacity is approximately 275 seated guests, or 800 standing.

Montgomery Park is also home to a large Banquet Room that accommodates up to 20 guests (seated), and two smaller meeting rooms. Please inquire for pricing and more information about these additional meeting spaces.