

# ELEPHANTS CATERING & EVENTS



## AUTUMN 2018

October 8<sup>TH</sup>, 2018 through January 9<sup>TH</sup>, 2019.

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](http://www.elephantsdeli.com) to start the order process.

### EMAIL

Contact our sales team directly (response within two business days) at [cateringrequest@elephantsdeli.com](mailto: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 22<sup>nd</sup> 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

NOVA 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

## HOT BREAKFAST

BREAKFAST BURRITO\* 6 each, minimum 3

Choose from vegetarian chilaquiles verde or sausage

BREAKFAST SANDWICH\* 4 each, minimum 3

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

VEGETARIAN BREAKFAST SANDWICH\* (VE) 4 each, minimum 3

Eggs, spinach, pepper jack and hollandaise on our ciabatta roll

HOME FRIES (VE) (WF) 7 / pound

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

QUICHE 27

Choose from Lorraine or vegetarian broccoli and cheddar

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

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)**

**Inquire about an extra-large size (serves 18 - 24)**

**\*48-hour notice required**

# 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

### MEATLOAF 8.25

Meatloaf, mayonnaise, ketchup, cheddar, red onion and green lettuce on our multigrain bread

### MEDITERRANEAN 7.25

Spinach, red bell peppers, and sun-dried tomato hummus on our olive bread

### 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 7.25

Mozzarella, tomato, basil, herb aioli, salt and pepper on our ciabatta

### EGG SALAD 7.25

Egg salad and lettuce on multigrain bread

### ALBACORE TUNA SALAD 7.25

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

### PEANUT BUTTER & JELLY 4.50

Peanut butter and strawberry jam on our English muffin bread

**All sandwiches are available on wheat-free bread with 48-hour notice**

## SALADS

### CHICKEN CAESAR SALAD 8.50 / quart

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

### ITALIAN GREEN SALAD 8.50 / quart

Arugula, walnuts and Parmesan with our fig dressing

### ARUGULA & PROSCIUTTO SALAD 8.50 / quart

Arugula, figs and prosciutto with our creamy Italian dressing

### HOLIDAY WILLAMETTE VALLEY SALAD 8.50 / quart

Mixed greens, candied walnuts, blue cheese, apples and dried cranberries with our raspberry vinaigrette

### ELEPHANTS HOUSE SALAD 8.50 / quart

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

### SOBA NOODLE SALAD 8.95 / quart

Buckwheat noodles, edamame, cabbage, zucchini, carrot, broccoli slaw, bell pepper, scallions and sesame seeds with our soy-ginger dressing

### FRESH FRUIT SALAD 10.00 / pound

Honeydew, cantaloupe, grapes, pineapple and seasonal berries

### QUINOA & BLACK BEAN SALAD 9.60 / pound

Quinoa, black beans, cabbage, carrots, cilantro and scallions in our smoky lime dressing

### GREEK METALA ORZO SALAD 8.00 / pound

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic and spices

### BROCCOLI & GOAT CHEESE PASTA SALAD 12.00 / pound

Bow tie pasta, broccoli, roasted tomatoes, goat cheese, olive oil, garlic and red chili flakes

**3 quart or 3 pound minimum per item**

**3 sides per quart, 4 sides per pound**

# MEETINGS & EVENTS

## SPECIALTY PLATTERS

### MEAT & CHEESE PLATTER 83 | 150

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

### CONDIMENTS & GARNISHES (VG) (DF) (WF) 30 | 50

Tomato, lettuce, hummus, guacamole, roasted peppers, red onion, cucumbers and spinach (a perfect accompaniment to our meat and cheese platter)

### 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 & VEGETABLE PLATTER (VE) (WF) 57

Blanched carrots and broccoli, roasted yukons and sweet potatoes, all served with buttermilk ranch dip

### ITALIAN TORTA\* (VE) 38

Cream cheese, garlic, artichokes, sun-dried tomatoes, capers, onion, Kalamata olives and basil served with crackers and sliced baguette

### GREEK FETA DIP (VE) 35

Served with toasted pita chips and sliced French baguette

### HUMMUS & PITA (VG) (DF) 35

Garnished with sun-dried tomatoes

**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 (camembert-style), Tillamook three-year old aged white cheddar accompanied by grapes, Marcona almonds, dried chart cherries and local fruit; served with our crackers and sliced 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, and gluten-free crackers

### CHARCUTERIE PLATTER 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 sliced French baguette

### MARKET FRESH CHEESE (VE) 87 | 155

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

## 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) 6.50 / 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*

ALMOND-MUSHROOM PÂTÉ\*    24 / dozen

*With toasted almonds, onion, butter and thyme*

## DRUMMETTES

TERIYAKI CHICKEN   18 / dozen

*With our apricot mustard glaze*

BUFFALO CHICKEN   19 / dozen

*With our blue cheese dressing*

## MEATBALLS

STEAK HOUSE  18 / pound

*With our rich and hearty steak sauce*

ASIAN BBQ   12 / pound

*With fresh pineapple and peppers*

## 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*

## POTSTICKERS

PORK   18 / dozen

*With our house-made dipping sauce*

VEGETARIAN    18 / dozen

*With our house-made dipping sauce*

## ELEPHANTS FAVORITES

ASPARAGUS & PROSCIUTTO  20 / dozen

*With goat cheese, basil, pine nuts and orange zest*

INVOLTINI DI MELANZANE   16 / dozen

*Roasted eggplant with goat cheese, pine nuts, herbs and spices*

DUNGENESS CRAB & SHRIMP CAKES   28 / dozen

*With chili-lime aioli*

CLASSIC DEVILED EGGS    12 / dozen

*Eggs, mayonnaise, mustard, olives and pickapeppa sauce*

TERIYAKI SALMON BITES   26.25 / pound

*With wasabi dipping sauce*

FIG CANAPÉS   20 / dozen

*Stuffed with New Mexico hatch chile and chive-flavored goat cheese; topped with candied walnuts*

**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*

HARVEST VEGETABLE BROCHETTE (VG) (DF) (WF) 18 / dozen  
*Zucchini, red bell peppers, eggplant, red onions, mushrooms, olive oil, garlic and spices*

## TARTLETS

ARTICHOKE (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*

## VEGAN APPETIZERS

SWEET POTATO CAKES (VG) (DF) 18 / dozen  
*Spiced sweet potato with mango chutney*

SWEET POTATO & COCONUT MAKI (VG) (DF) (WF) 18 / dozen  
*Sweet potato, rice wine vinegar, red bell pepper, avocado, toasted coconut, English cucumber, roasted nori, pickled ginger, Japanese rice, sweet sake wine and spices*

BITE-SIZE SPRING ROLLS (VG) (DF) 14 / dozen  
*With sweet chili dipping sauce*

**3 dozen or 3 pound minimum per item**

**\*48-hour notice required**

## VARIETAL TRAYS

SATAY ASSORTMENT\* (DF) 92 | 175  
*Sesame chicken, Thai beef and shrimp with Thai peanut dipping sauce*

TEA SANDWICHES\* 42 | 80  
*Chicken salad, cucumber watercress and smoked salmon*

SHRIMP TRIO\* (WF) 88  
*Poached shrimp with spicy chipotle cocktail sauce, herbed shrimp and romesco shrimp*

ASSORTED TARTLET PLATTER (VE) 80  
*A combination of our classic tartlets; a dozen and a half of each*

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

**\*48-hour notice required**

# FRESH FROM THE OVEN

## BREADS

FRENCH BAGUETTE (VG) (DF)	3.30 / loaf
<i>Sliced or whole</i>	
FOCACCIA SQUARES (VG) (DF)	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
COCKTAIL ROLLS* (VE)	.40 / each
ELEPHANTS CRACKERS (VE)	6.95 / bag
<i>Plain, rosemary or seasoned</i>	
BUTTER PATS (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 (chef recommends with basmati rice pilaf)</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 (chef recommends with Spanish rice)</i>	

**Small (serves 8 - 10) | Large (serves 10 - 12)  
Inquire about an extra-large size (serves 18 - 24)**

# THE MAIN COURSE

## ENTRÉES

- BEEF BAVETTE DISPLAY**  110 (serves 12-20)  
With creamy horseradish and green peppercorn sauce
- PORK TENDERLOIN**   15.50 / pound  
With cherry chutney
- CHICKEN SALTIMBOCCA**   14.75 / pound  
With fontina, prosciutto, wine, garlic, lemon and spices
- HARVEST STUFFED MUSHROOMS**     9 / each  
Marinated portobello stuffed with quinoa, asparagus, onion, bell pepper, cashews and spices
- ROASTED RED PEPPERS**    9 / each  
Stuffed with farro and butternut squash

## SIDES

- HERBED POTATO SAUTÉ**     6.50 / pound  
Yukon gold potatoes, olive oil and basil purée
- SPANISH RICE**     5.75 / pound  
Rice, onion, corn and peas
- FRAGRANT BASMATI RICE PILAF**     5.75 / pound  
Basmati rice, onions, carrots and bell peppers
- NUTTED WILD RICE**    10 / pound  
With raisins, pecans, scallions and a hint of orange
- GRILLED SEASONAL VEGETABLES**    10.50 / pound  
Broccolini, portabella mushroom, red onion, eggplant, potatoes, zucchini and bell pepper
- APRICOT ROASTED VEGETABLES**    10.50 / pound  
Beets, butternut squash, parsnips and fennel
- ROASTED BRUSSELS SPROUTS**     13 / pound  
With pears and pistachios
- ROASTED CAULIFLOWER**     8 / pound  
With cayenne pepper and golden raisins

## HOLIDAY ENTRÉES

- OVEN-ROASTED TURKEY BREAST**   17.95 / pound  
Our hand-carved holiday classic
- POACHED SALMON FILET\***  26.95 / pound  
Garnished with sliced cucumbers and served with our creamy cucumber dill sauce
- HOLIDAY BEEF BRISKET\***  26 / pound  
Cooked in wine, beef stock, cranberries, mushrooms and spices
- APPLEWOOD-SMOKED HAM**  15 / pound  
With our pineapple bourbon sauce

## HOLIDAY SIDES

- GREEN BEANS**     14 / pound  
With shiitake mushrooms
- SAVORY BREAD STUFFING**  5 / pound  
The holiday staple, made with Elephants hearth-baked breads
- CREAMY MASHED POTATOES**   7.25 / pound  
The homemade favorite
- TURKEY GRAVY**   5 | 10  
Turkey stock, flour, butter and spices; served by the pint or by the quart
- CRANBERRY-ORANGE RELISH**    4.95 | 9.95  
A citrus twist on the tart classic; served by the half-pint or pint

**3 dozen or 3 pound minimum per item**

**\*48-hour notice required**

 **Served hot**

# 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, snickerdoodle, 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 and mini cheesecakes

MINI CUPCAKES\* (VE) 1.50 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

CUSTOM CAKES 23 | 35 | 46 | 66

Red velvet, carrot, German chocolate and lemon-poppyseed cakes are available with 5-days notice

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>	
POLAR SELTZER	2 / each
<i>Lime, cranberry-lime, grapefruit and black cherry</i>	
SAN PELLEGRINO	2.25 / each
<i>Aranciata, limonata, aranciata rosa and aqua minerale</i>	
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>	
ELEPHANTS BOTTLED WATER	2 / each

***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 FEZ GREEN ICED TEA	14 / gallon
STEVEN SMITH BLACK 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

Full bar service is available. To inquire please contact: [catering@elephantsdeli.com](mailto:catering@elephantsdeli.com)

## RED WINE

### WILLFUL WINES

Oregon pinot noir, 2015

### WINTER'S HILL "WATERSHED"

Oregon pinot noir, 2015

### MCKINLAY VINEYARDS

Oregon pinot noir

### HOUSE OF INDEPENDENT PRODUCERS

Washington cabernet sauvignon

### ELIO PERRONE TASMORCAN

Italian barbera d' Asti

### OWEN ROE "SHARECROPPERS"

Washington blend

### LES HÉRÉTIQUES PAYS D'HÉRAULT

French blend

### ELEPHANTS CUVÉE ROUGE

Oregon blend

## WHITE WINE

### OWEN ROE "SHARECROPPERS"

Washington chardonnay

### ELENA WALCH ALTO ADIGE

Italian chardonnay

### ELK COVE

Oregon pinot gris

### ERATH

Oregon pinot gris

### J. LOHR

California sauvignon blanc

### JEZEBEL BLANC

Oregon blend

36

29

25

21

21

17

17

20

17

25

23

17

20

21

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](mailto:catering@elephantsdeli.com)

## SPARKLING & ROSÉ

### GRATIEN & MEYER

French Crémant de Loire

### GASPARINI

Italian prosecco

### TORRE ORIA

Spanish cava brut

### SEASONAL ROSÉ

Please inquire about our current selection

## BEER & CIDER

### OREGON'S FAMOUS CRAFT BREWS

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

### SEASONAL CIDER

Please inquire about our current selection

24

20

15

20

5

5

PAGE II

# SIGNATURE DRINKS

Choose any two preferred cocktails with full-service bars. Inquire about bar package pricing.  
On-site bartender required.

## 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

### 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 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](mailto: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

5.50

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

### CHRISTMAS IN A GLASS

5.50

Not just for Christmas, this punch of cranberry, orange and vodka is perfect for any festive occasion.

### FOX & THE HOUND

7

Apple cider, citrus and spiced rum punch. 'Tis the season!

**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 21% 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 7<sup>th</sup> 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 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.*

### 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 and school proms.*

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

*Montgomery Park is also home to a large banquet room that accommodates up to 200 guests (seated), and two smaller meeting rooms. Please inquire for pricing and more information about these additional meeting spaces.*