

ELEPHANTS CATERING & EVENTS



FULL-SERVICE CATERING

October 8TH, 2018 through April 9TH, 2019.

Phone number: 503.937.1099

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.

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BREAKFAST

*Breakfast packages include coffee, hot tea, orange juice and basic serviceware; on-site chef required
Mimosa bar requires an on-site bartender*

SUNDAY BRUNCH

MORNING PASTRY PLATTER

Mini croissants, Danishes, 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)

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, olive oil, garlic and paprika

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 Lorraine 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; on-site chef required

COUNTRY HAM DINNER

entrées

APPLEWOOD-SMOKED COUNTRY HAM

With pineapple bourbon sauce

FARRO

With roasted shallots, grapes and crimini mushrooms

sides

SCALLOPED POTATOES

BROCCOLINI

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

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

OYSTER BAR

FRESH SEASONAL PETITE OYSTERS

Served with mignonette and cocktail sauce

On-site chef required

ITALIAN WEDDING FEAST

appetizer

ANTIPASTO STATION

insalate

ITALIAN GREEN SALAD

With walnuts, Parmesan and 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; 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

HERBED POTATO SAUTÉ

GREEN BEANS

With shiitake mushrooms

DINNER ROLLS

dessert

ASSORTED CUPCAKES

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

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

MAGARON & MACAROON PLATTER

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

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

CUSTOM PACKAGES

Build your own menu by selecting your favorites; on-site chef required

DINNER OPTIONS

entrées

NORTHWEST SALMON

With cabbage, fennel and frisée sauté

SHRIMP

With creamy tomato prosciutto sauce

ROASTED CHICKEN RIESLING

With grape gremolata

APPLEWOOD-SMOKED HAM

With pineapple bourbon sauce

BEEF BAVETTE

With roasted mushrooms

ACORN SQUASH

Stuffed with goat cheese and herbs

HARVEST STUFFED PORTOBELLO MUSHROOMS

With quinoa, vegetables, cashews and spices

sides

HERBED POTATOES SAUTÉ

DUCK FAT ROASTED POTATOES

With prunes

SEASONAL ROASTED VEGETABLES

BROCCOLI

With garlic and olive oil

BRUSSELS SPROUTS CHIFFONADE

APRICOT ROASTED VEGETABLES

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

CAESAR SALAD

With chicken

ARUGULA SALAD

With walnuts, Parmesan and fig dressing

HOLIDAY WILLAMETTE VALLEY SALAD

With raspberry vinaigrette

PLATED EVENTS

Choose one entrée and one dessert; on-site chef required

LUNCH

entrées

ROASTED CHICKEN

With arugula, cucumbers, dates and crispy wontons

FLAT IRON STEAK

With a mixed green salad with walnuts, blue cheese, sun-dried cherries and ranch dressing

TERIYAKI SALMON

With a green salad with wasabi vinaigrette

COCONUT CURRY STUFFED PEPPER

With a spinach and orange salad

SEASONAL VEGETABLE TART

With a butter lettuce salad and Champagne vinaigrette

CRAB CAKES & CHILI LIME AIOLI

With a quinoa, black bean and butter lettuce salad

desserts

CHOCOLATE TRUFFLE CAKE

CRÈME BRÛLÉE

SEASONAL CHEESECAKE

BERRY ALMOND TORTE

CHOCOLATE BOUCHONS

PLATED EVENTS

All plated dinners come with your choice of one plated salad, dinner rolls with whipped butter and one plated dessert

On-site chef required

DINNER

salads

ITALIAN GREEN SALAD

With creamy Italian dressing

PARK HOUSE SALAD

With Champagne vinaigrette

HOLIDAY WILLAMETTE VALLEY SALAD

With raspberry vinaigrette

poultry

CHICKEN MARBELLA

With broccoli timbales and a quinoa and rice salad with sour cherries

CHICKEN RIESLING

With grape gremolata, green beans with shallots, chiles and mint, and a quinoa and rice salad with sour cherries

CHICKEN PEPPERONATA

With broccoli and bell peppers with garlic and olive oil, and pear-shaped risotto

fish

ROASTED SALMON

With shiitakes and mushroom sauce, herbed potatoes sauté, and broccoli timbales

COCONUT CURRY SALMON

With sautéed fresh corn and haricots verts, and freekeh with zucchini and bell peppers

CREAMY TOMATO SHRIMP

With prosciutto, grilled polenta triangle, and broccoli and bell peppers with garlic and olive oil

beef

BRAISED PIEDMONTESE BEEF

In mushroom sauce with creamy mashed potatoes, and broccoli and bell peppers with garlic and olive oil

BAVETTE STEAK

With smoked sea salt, herbed potatoes sauté, and green beans with shallots, chiles and mint

FLAT IRON STEAK

With chimichurri sauce, sautéed fresh corn and haricots verts, and creamy mashed potatoes

vegetarian

EGGPLANT CANNELLONI

With ricotta and artichoke filling, wilted arugula, and grilled polenta triangle

COCONUT CURRY STUFFED PEPPER

Served with wilted spinach and sautéed fresh corn and haricots verts

desserts

CHOCOLATE TRUFFLE CAKE

CRÈME BRÛLÉE

SEASONAL CHEESECAKE

BERRY ALMOND TORTE

CHOCOLATE BOUCHONS

À LA CARTE

3 dozen or 3 pound minimum per item; on-site chef required

FEATURED HORS D' OEUVRES

INVOLTINI DI MELANZANE 18 / dozen

Roasted eggplant with goat cheese, herbs and spices

PORCINI & TRUFFLE ARANCINI 12 / dozen

ARANCINI MARINARA 12 / dozen

ZUCCHINI & PARMESAN MUSHROOMS* 16 / 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

FIG CANAPÉS 20 / dozen

SWEET POTATO CAKES 18 / dozen

Spiced sweet potato with mango chutney

SWEET POTATO & COCONUT MAKI 18 / dozen

HARVEST VEGETABLE BROCHETTE 18 / dozen

Zucchini, red bell peppers, eggplant, red onions, mushrooms, olive oil, garlic and spices

CHARCUTERIE FAVORITES

NORTHWEST CHEESE TRAY

Crater Lake Blue 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

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

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

***48-hour notice required**

DESSERTS

ELEPHANTS CAKES

CHOCOLATE BUTTERMILK

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT

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

RASPBERRY CHOCOLATE

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

LEMON CURD CHIFFON

Vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE

Yellow cake with milk chocolate buttercream filling and frosting

CUSTOM CAKES

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

ELEPHANTS CLASSIC DESSERTS

CHOCOLATE TRUFFLE CAKE

The flourless and decadent treat made of dark chocolate, butter and coffee

CRÈME BRÛLÉE

Rich vanilla custard topped with burnt sugar; the most complementary of contrasts

SEASONAL CHEESECAKE

The decadent classic; please inquire about the current flavor

BERRY ALMOND TORTE

Moist, dense almond cake layered with whipped cream and seasonal berries

CHOCOLATE BOUCHONS

Bite-sized champagne corks of chocolate – perfect for any celebration

LIBATIONS

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

RED WINE

WILLFUL WINES

Oregon pinot noir, 2016

36

WINTER'S HILL "WATERSHED"

Oregon pinot noir, 2015

29

MCKINLAY VINEYARDS

Oregon pinot noir

25

HOUSE OF INDEPENDENT PRODUCERS

Washington cabernet sauvignon

21

ELIO PERRONE TASMORGAN

Italian barbera d' Asti

21

OWEN ROE "SHARECROPPERS"

Washington blend

17

LES HÉRÉTIQUES PAYS D'HÉRAULT

French blend

17

WHITE WINE

OWEN ROE "SHARECROPPERS"

Washington chardonnay

17

ELENA WALGH ALTO ADIGE

Italian chardonnay

25

ELK COVE

Oregon pinot gris

21

ERATH

Oregon pinot gris

17

J. LOHR

California sauvignon blanc

20

JEZEBEL BLANC

Oregon blend

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.

SPARKLING & ROSÉ

GRATIEN & MEYER

French Crémant de Loire

24

GASPARINI

Italian prosecco

20

TORRE ORIA

Spanish cava brut

15

SEASONAL ROSÉ

Please inquire about our current selection

20

BEER & CIDER

OREGON'S FAMOUS CRAFT BREWS

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

4

SEASONAL CIDER

Please inquire about our current selection

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

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

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

WHISKEY GINGER LEMONADE

A classic cocktail transformed into the perfect summer punch.

SPARKLING WHITE PEACH SANGRIA

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

HEMINGWAY DAIQUIRI

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

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

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.

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, 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 200 guests (seated), and two smaller meeting rooms. Please inquire for pricing and more information about these additional meeting spaces.