

# ELEPHANTS CATERING & EVENTS



## FULL-SERVICE CATERING

October 8<sup>TH</sup>, 2018 through April 8<sup>TH</sup>, 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](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.

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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 ends 12/31

### 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*

#### 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*

#### WILLAMETTE VALLEY SALAD

*With raspberry vinaigrette*

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# PLATED EVENTS

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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

# 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](mailto:catering@elephantsdeli.com)

## RED WINE

### WILLFUL WINES

Oregon pinot noir, 2015

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

### ELEPHANTS CUVÉE ROUGE

Oregon blend

20

## WHITE WINE

### OWEN ROE "SHARECROPPERS"

Washington chardonnay

17

### ELENA WALGH ALTO ADIGE

Italian chardonnay

25

### ELK COVE

Oregon pinot gris

23

### 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

5

### 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

### 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

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.