

# ELEPHANTS CATERING & EVENTS



## FULL-SERVICE CATERING

April 8<sup>TH</sup>, 2019 through September 9<sup>TH</sup>, 2019.

Phone number: 503.937.1099

The creative menus from Elephants Catering & Events feature made from scratch cooking and impeccable service which will help your event shine, no matter the occasion.

### OUR SERVER MENU

This menu contains a variety of packages—from breakfasts to plated dinners—all served by our professional servers. We are happy to help you customize a menu to match your needs and handle details such as bartenders, equipment, and décor.

### OUR CHEF MENU

This menu option features foods that are prepared on-site by our top chefs at Elephants Catering & Events, creating a high-end, fully engaging sensory experience for your guests. We will work with you to customize a menu to match your vision and handle all the details, such as specialty décor, professional servers, bartenders, setup, and equipment.

*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 [elephantsdeli.com](http://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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# SERVER MENU | BREAKFAST

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

*Mimosa bar requires an on-site bartender.*

## SUNDAY BRUNCH

### MORNING PASTRY PLATTER

*Cinnamon rolls, mini muffins, scones, banana bread, and seasonal quick 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

### DEVILED EGG WITH LOX GARNISH

*Eggs, mayo, yellow mustard, white pepper, pickapeppa sauce, gravlax salmon, and arugula*

## THE FARM TABLE

### SEASONAL FRESH FRUIT PLATTER

*Sliced melon, seasonal fruit and fresh berries*

### SEASONAL VEGETARIAN EGG SCRAMBLE

*Need ingredients*

### HOME FRIES

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

### DAILY'S BACON

### BISCUITS AND GRAVY

*Elephants sausage gravy over our house-made biscuits*

## MIMOSA BAR

### CHOICE OF TWO JUICES

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

**25 glass minimum | Includes stemware**

## FRENCH COUNTRYSIDE

### BREAKFAST CHEESES

*Italian mascarpone, St. André, and French chaumes, served with crackers, croissants, scones, and fruit garnish*

### QUICHE LORRAINE

*With eggs, bacon, Gruyere, butter, cream, and nutmeg (Vegetarian option is available)*

### SEASONAL FRESH FRUIT PLATTER

*Sliced melon, seasonal fruit and fresh berries*

### ASPARAGUS & PROSCIUTTO

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

### ITALIAN GREEN SALAD

*With candied walnuts, parmesan, and fig dressing*

# SERVER MENU | PREFERRED PACKAGES

*Recommended menus, as selected by our executive chef Scott Weaver.*

## ITALIAN FEAST

appetizer

### ANTIPASTO STATION

insalate

### ARUGULA SALAD BAR

*Arugula, radicchio, walnuts, fresh fennel, and pecorino cheese, with creamy Rosé dressing or Balsamic Vinaigrette*

### ITALIAN BREAD BASKET

*with Olive Oil & Balsamic*

sides

### FARRO WITH ROASTED GRAPES & MUSHROOMS

### ROASTED FENNEL, CARROTS & SHALLOTS

entrées

### POLENTA DOLCETTO

### BEEF FLORENTINE FLANK

### MAMA LIL'S CHICKEN & SAUSAGE

dessert

### TIRAMISU

## ANTIPASTO STATION

### INSALATA CAPRESE

*Fresh mozzarella, tomato and basil*

### PECORINO TOSCANO

### PROSCIUTTO & SALAMI

### GRAPES & MELON

### ROASTED EGGPLANT & PEPPERS

### SHRIMP & ROMESCO SAUCE

### CASTELVETRANO OLIVES

### GRISSINI BREAD STICKS

## BACKYARD BBQ

entrées

### ST. LOUIS STYLE RIBS

*With cayenne pepper, cumin, garlic, ginger, honey, tomato, mustard, Worcestershire sauce, and beer; glazed with apricot-mustard sauce*

### BUTTERMILK FRIED CHICKEN

*Tender chicken breast coated with seasoned bread crumbs*

### ROASTED FILET OF SALMON

*with grilled lemons and Northwest seasoning*

sides

### GRILLED SUMMER VEGETABLES

*Zucchini, red bell peppers, eggplant, cherry tomatoes, red onions, and mushrooms.*

### DAD'S BAKED BEANS

*Kidney-butter and lima beans, onion, mangoes, raisins, garlic, thyme, and cloves*

### KALE SLAW

*Kale, scallions, carrots, cabbage, and garbanzo beans with our vegan dressing*

### CORN PIE

*With cornmeal, corn, butter, sour cream, green chili, egg, and cheddar cheese*

dessert

### CHOICE OF SEASONAL PIES

*Apple, Peach, Marionberry – check availability"*

# SERVER MENU | PREFERRED PACKAGES

*Recommended menus, as selected by our executive chef Scott Weaver.*

## OREGON WINE COUNTRY

entrées

### NORTHWEST SALMON

*With cabbage, fennel, frisee, and hazelnuts*

### CHICKEN RIESLING

*With grapes gremolata*

### LEMON FUSILLI

*With broccoli*

sides

### VEGETABLE BROCHETTE

*Zucchini, red bell peppers, eggplant, red onions, and mushrooms*

### GREEN BEANS

*With shallots, chile, and mint*

### RADICCHIO, APPLE & PEAR SALAD

### FRENCH BAGUETTE & BUTTER

## TAQUERIA A LA ELEPHANTS

tacos

### CARNITAS, POLLO, & CARNE ASADA

*With Salsa Catalina, queso fresco cheese, onions, cilantro, and limes*

sides

### SPANISH RICE

### BLACK BEANS

### GABO'S ROASTED VEGETABLES

### GRILLED FRESH PINEAPPLE

### GUACAMOLE

### ELEPHANTS SALSA & TORTILLA CHIPS

## VINEYARD PARTY

entrées

### FLANK STEAK WITH CHERRY COLA GLAZE

*With cherry jam, Dijon mustard, soy sauce, apple cider vinegar, and sambal oelek*

### MANGO CHICKEN BREAST

*With fresh pineapple, fresh mango, mango chutney, golden raisins, grapes, curry powder, golden raisins, parsley, yogurt, and sour cream*

### RAINBOW QUINOA STUFFED PORTOBELLA MUSHROOMS

*With corn, black beans, onion, grape tomatoes, cilantro, garlic, jalapeño, lime juice, and chilies*

sides

### GRILLED SEASONAL VEGETABLES

*With asparagus, bell peppers, onion, zucchini, eggplant, and potatoes*

### GARDEN ORZO PASTA SALAD

*With bell pepper, green peas, red onion, olives, parsley, golden raisins, olive oil, and red wine vinegar*

### WILLAMETTE VALLEY – SALAD BAR

*With mixed greens, Oregon hazelnuts, blue cheese, apples, and grapes with our raspberry vinaigrette*

### FOCACCIA

*with olive oil & balsamic vinegar*

# SERVER MENU | À LA CARTE

Build your own menu by selecting your favorites.

## PASSED HORS D'OEUVRES

### FRESH FRUIT SKEWER

With cantaloupe, honeydew, pineapple, and strawberries

### CAPRESE SKEWER

With creamy tomato pesto sauce

### DEVEILED EGGS

With eggs, mayonnaise, mustard, and Worcestershire

### DUNGENESS CRAB & SHRIMP CAKES

With with chili-lime aioli

### SATAY ASSORTMENT\*

Sesame Chicken, Thai Beef, and Shrimp with Thai Peanut Dipping Sauce

### TEA SANDWICHES\*

Chicken salad, cucumber, and smoked salmon

### ASSORTED TARTLETS

Fig and goat cheese, artichoke, and tomato basil

### ZUCCHINI & PARMESAN STUFFED MUSHROOMS\*

With zucchini, mushrooms, bread crumbs, parmesan cheese, garlic, mozzarella, and garlic

### CRAB STUFFED MUSHROOM CAPS\*

With Dungeness crab meat, mushrooms, cream cheese, sour cream, garlic, chives, and lemon juice

## 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, Castelvetrano olives and wine-poached figs served with fig and olive, and gluten-free crackers

### CHARCUTERIE PLATTER

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

## APPERITIF SUGGESTIONS

### MCKINLAY VINEYARDS PINOT NOIR 25

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish

### JEZEBEL BLANC 21

This Oregon blend is a lush Alsatian white with tropical fruit and a hint of sweetness on the finish

### GASPARINI PROCECCO 20

An Italian Procecco has smooth citrus and herb flavors with a clean crisp finish

### ARANCINI WITH OUR MARINARA

With parmesan cheese, romano cheese, fontina cheese, eggs, and bread crumbs with marinara sauce

### STEAK HOUSE MEATBALLS

With steak, ground beef, bacon, onion, cheddar cheese, eggs, and bread crumbs served with Elephants Steak Sauce

### CUCUMBER WITH GOAT CHEESE & PISTACHIO

English cucumber, goat cheese, cream cheese, garlic, chives, and pistachio

### CUCUMBER WITH CHICKEN SALAD

English cucumber with chicken salad with capers, Worcestershire, tarragon, and celery

### GRAVLAX CROSTINI

With mustard dill sauce

### PINEAPPLE RUMAKI

Skewers of Pineapple wrapped in bacon

### INVOLITINI DI MELANZANE

Thin slices of roasted eggplant are rolled and crumbled, French goat cheese, balsamic marinated red onions, and toasted pine nuts

### SMOKED MAHI MAHI ON TORTILLA CHIP

With herbed mayo, capers, golden raisins, and a jalapeno slice

### SWEET POTATO & COCONUT MAKI

Sweet potato, red bell pepper, avocado, toasted coconut, chili flakes, english cucumber, roasted nori, pickled ginger, Japanese rice, and a touch of sweet sake wine

**\*48-hour notice required**

# SERVER MENU | À LA CARTE

## SALADS

### PARK HOUSE SALAD

*Butter lettuce, carrots, chives, apples, and radishes served with our Champagne vinaigrette*

### CAESAR SALAD

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

### ARUGULAR SALAD WITH CREAMY ITALIAN DRESSING

*Arugula, prosciutto, and figs with our creamy Italian dressing*

### WILLAMETTE VALLEY SALAD

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

## SIDES

### YUKON GOLD MASHED POTATOES

*Potatoes, butter, cream, nutmeg, salt & pepper*

### EGGPLANT & ZUCCHINI

*Roasted eggplant with mustard vinaigrette, basil, and pine nuts*

### BROCCOLINI WITH OLIVE OIL & GARLIC

### GREEN BEANS WITH SHALLOTS, CHILE & MINT

### SAUTÉED FRESH CORN & HARICOTS VERTS

*With cumin serrano chili, and lime juice*

### DUCK FAT POTATOES WITH PRUNES

### HERBED POTATO SAUTÉ

*Yukon gold potatoes, olive oil, and basil puree*

### WILD & BASMATI RICE SALAD WITH NUTS & SOUR CHERRIES

*With quinoa, almonds, pine nuts, arugula, dried tart cherries, and lemon juice*

### BROCCOLI TIMBALES

*Broccoli florettes, butter, yellow onion, parmesan cheese, and egg*

### FREEKEH WITH ZUCCHINI

*With onions, carrots, and bell peppers*

## ENTRÉES

### ROASTED SALMON WITH NORTHWEST SEASONING

*Spice rubbed salmon with butter and lemon*

### POACHED SALMON FILET \*

*Seasoned side of Chinook salmon, poached and chilled, garnished with sliced cucumbers and creamy cucumber dill sauce—served at room temperature*

### SHRIMP WITH CREAMY TOMATO PROSCIUTTO SAUCE

*Shrimp with penne rigate and creamy tomato sauce with prosciutto and arugula*

### CHICKEN RIESLING & GRAPE PINE NUT GREMOLATA

*Chicken breasts, white wine, chicken stock, grapes, cream, shallots, lemon zest, pine nuts, and mint*

### BRAISED CHUCK STEAK WITH BOURBON-PEACH GLAZE

*Chuck Steak, beef stock, bourbon, beer, apricot, tomato, onion, celery, carrots, tomato, balsamic vinegar, peach nectar, and sambal oelek*

### PORCETTA WITH CHIMICHURRI SAUCE

*Pork shoulder, sage, rosemary, parsley, garlic, fennel seed, orange, red chili flakes, and white wine with Chimichurri sauce*

### PINOT NOIR GLAZED ROASTED CHICKEN

*With red wine, port, shallots, balsamic vinegar, cherry jam, and orange zest*

### STUFFED EGGPLANT WITH RICOTTA & ARTICHOKE

*Baby eggplants, olive oil, artichoke hearts, shallots, garlic, onions, ricotta, Romano cheese, roasted pepper, baby spinach, basil, and balsamic dressing*

**\*48-hour notice required**

# SERVER MENU | À LA CARTE

## 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**

## DESSERTS

### SEASONAL FRUIT TART

### NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE

### DING DONG CAKE

### VANILLA BEAN CRÈME BRÛLÉE

### CHOCOLATE MOUSSE

### TRUFFLE CHOCOLATE CAKE

### DATE CAKE WITH TOFFEE SAUCE

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# CHEF MENU | PLATED LUNCH

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

## OUR CHEF MENU

*This menu option features foods that are prepared on-site by our top chefs at Elephants, creating a high-end, full sensory experience for your guests. We will work with you to customize a menu to match your vision and handle details such as specialty décor setup, professional servers, bartenders, and equipment.*

### 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*

#### CRAB CAKES & CHILI LIME AIOLI

*With a quinoa, black bean and butter lettuce*

#### COCONUT CURRY STUFFED PEPPER

*With a spinach and orange salad*

#### SEASONAL VEGETABLE TART

*With a butter lettuce salad and Champagne vinaigrette*

### DESSERTS

#### CHOCOLATE TRUFFLE CAKE

#### VANILLA BEAN CRÈME BRÛLÉE

#### SEASONAL CHEESECAKE

#### BERRY ALMOND TORTE

#### CHOCOLATE BOUCHONS

# CHEF MENU | PLATED DINNER

All plated dinners come with your choice of one plated salad, dinner rolls with whipped butter, and one plated dessert.  
On-site chef required.

## SALADS

### ITALIAN GREEN SALAD

Arugula, walnuts, and Parmesan with creamy Italian dressing

### PARK HOUSE SALAD

With Champagne vinaigrette

### WILLAMETTE VALLEY SALAD

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

## ENTRÉES

### poultry

#### CHICKEN MARBELLA

With quinoa, wild rice salad with sour cherries and broccoli timbales

#### RIESLING CHICKEN WITH GRAPE GREMOLATA

With quinoa, wild rice salad with sour cherries, and green beans with shallots, chili and mint

#### CHICKEN PEPERONATA

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

### fish

#### ROASTED SALMON WITH SHIITAKES IN A MUSHROOM SAUCE

With herbed potatoes sauté, and broccoli timbales

#### SALMON WITH COCONUT CURRY SAUCE

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

#### SHRIMP WITH CREAMY TOMATO PROSCIUTTO SAUCE

Grilled polenta triangle and broccoli with bell peppers and garlic

### beef

#### BAVETTE STEAK WITH SMOKED SEA SALT

Green beans with shallots, chilies, and mint and Herbed potatoes sauté

#### FLAT IRON STEAK WITH CHIMICHURRI SAUCE

Sautéed fresh corn and haricots verts and creamy mashed potatoes

#### BRAISED PIEDMONTESE BEEF IN CREAMY MUSHROOM SAUCE

Broccoli and bell peppers with garlic and and creamy mashed potatoes

### vegetarian

#### EGGPLANT CANNELLONI WITH RICOTTA & ARTICHOKE FILLING

With wilted Arugula and a grilled Polenta Triangle

#### COCONUT CURRY STUFFED PEPPER

With wilted spinach and sautéed fresh corn with haricots verts

## DESSERTS

#### FLOURLESS CHOCOLATE CAKE

#### CRÈME BRÛLÉE

#### SEASONAL CHEESECAKE

#### BERRY ALMOND TORTE

#### CHOCOLATE BOUCHONS

# CHEF MENU | PASSED HORS D'OEUVRES

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

## PASSED HORS D'OEUVRES

### FRESH FRUIT SKEWER

With cantaloupe, honeydew, pineapple, and strawberries

### CAPRESE SKEWER

With creamy tomato pesto sauce

### DEVEILED EGGS

With eggs, mayonnaise, mustard, and Worcestershire

### DUNGENESS CRAB & SHRIMP CAKES

With chili-lime aioli

### SATAY ASSORTMENT\*

Sesame Chicken, Thai Beef, and Shrimp with Thai Peanut Dipping Sauce

### TEA SANDWICHES\*

Chicken salad, cucumber, and smoked salmon

### ASSORTED TARTLETS

Fig and goat cheese, artichoke, and tomato basil

### ZUCCHINI & PARMESAN STUFFED MUSHROOMS\*

With zucchini, mushrooms, bread crumbs, parmesan cheese, garlic, mozzarella, and garlic

### CRAB STUFFED MUSHROOM CAPS\*

With Dungeness crab meat, mushrooms, cream cheese, sour cream, garlic, chives, and lemon juice

## 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, Castelvetrano 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

## APPERITIF SUGGESTIONS

### MCKINLAY VINEYARDS PINOT NOIR 25

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish

### JEZEBEL BLANC 21

This Oregon blend is a lush Alsatian white with tropical fruit and a hint of sweetness on the finish

### GASPARINI PROCECCO 20

An Italian Procecco has smooth citrus and herb flavors with a clean crisp finish

### ARANCINI WITH OUR MARINARA

With parmesan cheese, romano cheese, fontina cheese, eggs, and bread crumbs with marinara sauce

### STEAK HOUSE MEATBALLS

With steak, ground beef, bacon, onion, cheddar cheese, eggs, and bread crumbs served with Elephants Steak Sauce

### CUCUMBER WITH GOAT CHEESE & PISTACHIO

English cucumber, goat cheese, cream cheese, garlic, chives, and pistachio

### CUCUMBER WITH CHICKEN SALAD

English cucumber with chicken salad with capers, Worcestershire, tarragon, and celery

### GRAVLAX CROSTINI

With mustard dill sauce

More hors d'oeuvres continued on next page.

\*48-hour notice required

# CHEF MENU | PASSED HORS D'OEUVRES

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

## PINEAPPLE RUMAKI

*Skewers of Pineapple wrapped in bacon*

## INVOLITINI DI MELANZANE

*Thin slices of roasted eggplant are rolled and crumbled, French goat cheese, balsamic marinated red onions, and toasted pine nuts*

## SMOKED MAHI MAHI ON TORTILLA CHIP

*With herbed mayonnaise, capers, golden raisins, and a jalapeno slice*

## SWEET POTATO & COCONUT MAKI

*Sweet potato, red bell pepper, avocado, toasted coconut, chili flakes, english cucumber, roasted nori, pickled ginger, Japanese rice, and a touch of sweet sake wine*

## WALNUT BREAD & HOUSE MADE RICOTTA CANAPÉ

*Our fresh baked walnut bread topped with honey candied walnuts*

## SMOKED FISH WITH LOUISIANA REMOULADE CANAPÉ

*With golden raisin, capers, mayonnaise, parsley, chives, dill, garlic, lemon juice, and jalapeño on tortilla chips*

## AHI TUNA WITH AVOCADO SMEAR ON RICE CRACKERS

*With sesame oil, tamari, fish sauce, chives, avocado, garlic, and lime juice*

## MANGO & CRAB CANAPE WITH WASABI

*With crab, red bell pepper, cilantro, lime juice, mango, and wasabi dip served on toast rounds*

## MINI COCKTAIL HAMBURGERS

*Angus ground beef, pickapeppa sauce, garlic, mustard, pickle served on cocktail rolls*

**\*48-hour notice required**

# CHEF MENU | STATIONS

*These stations, designed by our executive chef Scott Weaver will be a show stopper for your event. They are a perfect foundation to build your event's menu. On-site chef required.*

## GRILLED & ROASTED MEAT CARVING STATION

25-50 people—choose one option, 50 people or more—  
choose two options

### OVEN ROASTED TURKEY BREAST

*with Mama Stamber's Cranberry Relish*

### PRIME RIB

*with Creamy Horseradish & Au jus*

### BEEF BAVETTE

*With Cognac Peppercorn Sauce*

### PORCHETTA

*With Chimichurri*

## SLIDER STATION

25 people minimum, choose 3 options

### ELEPHANTS BISTRO SLIDERS

*With cranberry, butternut squash, and bacon jam on our slider rolls*

### BLACK BEAN CAKE SLIDERS

*with Cabo Sauce on our slider rolls*

### CAROLINA PULLED PORK SLIDERS

*with tangy coleslaw on our hamburger(?) slider rolls*

### ROASTED TURKEY SANDWICH

*With roasted butternut squash, bacon jam, cranberry compote,  
and lettuce*

### GRILLED SHORT RIB & CHEESE SANDWICH

*With blue cheese and horseradish mayonaise*

### PORK BELLY SLIDER

*With red cabbage, scallions, and sweet spicy Asian mayo on our  
whole wheat roll*

### CLASSIC PASTRAMI REUBEN

*With sauerkraut & Russian dressing on our dark rye*

## SEAFOOD BAR

### PACIFIC NORTHWEST PETITE OYSTERS

*served with Mignonette and cocktail sauce*

### POACHED PRAWNS

*served with cocktail and creamy horseradish sauce*

### TERIYAKI SALMON CANAPÉ

*served with wasabi dipping sauce*

### DUNGENESS CRAB & SHRIMP CAKES

*served with chili lime aioli*

## TAQUERIA A LA ELEPHANTS

25 people minimum, choose 3 tacos

### tacos

### CARNITAS, POLLO, CARNE ASADA, OR FISH

*With Salsa Catalina, queso fresco cheese, onions, cilantro, and limes*

### sides

### SPANISH RICE

### BLACK BEANS

### GABO'S ROASTED VEGETABLES

### GRILLED PINEAPPLE

### GUACAMOLE

### ELEPHANTS SALSA & TORTILLA CHIPS

### dessert

### VANILLA BEAN CRÈME BRÛLÉE

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# CHEF MENU | STATIONS

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*Recommended menus, as selected by our executive chef Scott Weaver; on-site chef required.*

## PANCAKES STATION

### BUTTERMILK PANCAKES

*Served with your choice of Maple syrup or mixed berry compote*

## PIZZA PARTY

### PROSCIUTTO & FIG

*With arugula, scallions, garlic, mozzarella, mascarpone, and garlic*

### MARGHERITA

*With mozzarella, basil, olive oil, and San Marzano pizza sauce*

### PEPPERONI & ITALIAN SAUSAGE

*With Italian sausage, pepperoni, fennel, Mama Lil's peppers, mozzarella, and San Marzano pizza sauce*

## BURGERS & HOT DOGS

### ELEPHANTS CHEESE BURGER

*With Angus ground beef, lettuce, American cheese, tomato, onions, and pickles with burger sauce*

### BLACK BEAN BURGER

*Our own veggie burger with pepper jack cheese and Elephants Cabo BBQ sauce served on a sesame seed bun*

### ALL BEEF HOT DOGS (HEBREW INTERNATIONAL)

*Served with Elephants Challah hot dog bun*

## HAND CARVED SANDWICH STATION

25-50 people—choose one option, 50 people or more—choose two options

### OVEN ROASTED TURKEY BREAST

*With cranberry, butternut squash, and Bacon Jam*

### HAND CARVED BEEF BAVETTE

*With roasted peppers and onions, provolone cheese, and Elephants House Steak Sauce*

### PORCHETTA

*With Chimichurri*

# CHEF MENU | À LA CARTE

## SALADS

### PARK HOUSE SALAD

*Butter lettuce, carrots, chives, apples, and radishes served with our Champagne vinaigrette*

### CHICKEN CEASER SALAD

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

### ARUGULA SALAD WITH CREAMY ITALIAN DRESSING

*Arugula, prosciutto, and figs with our creamy Italian dressing*

### WILLAMETTE VALLEY SALAD

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

## DESSERTS

### SEASONAL FRUIT TART

### NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE

### DING DONG CAKE

### VANILLA BEAN CRÈME BRÛLÉE

### CHOCOLATE MOUSSE

### TRUFFLE CHOCOLATE CAKE

### DATE CAKE WITH TOFFEE SAUCE

# LIBATIONS

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

## RED WINE

**WILLFUL VALLEY PINOT NOIR** 36  
*A balanced pure cherry fruit Oregon Pinot with seamless silky tannins*

**WINTER'S HILL "WATERSHED," PINOT NOIR** 29  
*Medium weight Oregon Pinot with bright red fruit, loamy earth and a structured finish*

**MCKINLAY VINEYARDS PINOT NOIR** 25  
*This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish*

**HOUSE OF INDEPENDENT PRODUCERS** 21  
*Full-bodied Washington Cabernet Sauvignon with blue and black fruits, leather and vanilla notes*

**BARBERA D'ASTI, ELIO PERRONE TASMORCAN** 21  
*An Italian red, fresh with raspberry, violet and vanilla and smooth, polished tannins*

**OWEN ROE "SHARECROPPERS," RED BLEND** 17  
*This Washington blend is a fruit forward plush red blend with dark fruit and exotic spice*

**'LES HÉRÉTIQUES' VIN DE PAYS DE L'HÉRAULT** 17  
*A French blend with ripe and complex berry fruit, lavender, spice and a long finish*

**ELEPHANTS CUVÉE ROUGE, RED BLEND** 20  
*An Oregon blend that is easy drinking with vibrant red fruit and a long silky finish*

## WHITE WINE

**OWEN ROE "SHARECROPPERS," CHARDONNAY** 17  
*Balanced tropical fruit and vanilla flavor this Washington wine with a hint of oak on the finish*

**ELENA WALCH ALTO ADIGE, CHARDONNAY** 25  
*This Italian white has flavors of juicy pear and peach fruit with zippy acidity and no oak*

**ELK COVE, PINOT GRIS** 23  
*Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity*

**ERATH, PINOT GRIS** 17  
*An Oregon wine with hints of silky melon and luscious fruit with a long finish*

*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.*

**J. LOHR, SAUVIGNON BLANC, CALIFORNIA** 20  
*Honeysuckle and lime zest flavors with balanced weight and finish in this California Sauvignon Blanc*

**JEZEBEL BLANC** 21  
*This Oregon blend is a lush Alsatian white with tropical fruit and a hint of sweetness on the finish*

## SPARKLING & ROSÉ

**GRATIEN & MEYER, CREMANT DE LOIRE** 24  
*Quince, lemon and apricot fruit with a light brioche finish and fine bubbles in this Sparkling White*

**GASPARINI PROCECCO** 20  
*An Italian Procecco has smooth citrus and herb flavors with a clean crisp finish*

**TORRE ORIA CAVA BRUT** 15  
*Juicy citrus and green apple fruit highlight this Spanish cava brut with a bright minerally finish*

**SEASONAL ROSÉ** 20  
*Please inquire about our current selection*

## BEER & CIDER

**OREGON'S FAMOUS CRAFT BREWS** 5  
*We offer a rotating selection of local beers. Please inquire about our current selection*

**SEASONAL CIDER** 5  
*Please inquire about our current selection*

# 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

## SPRITZ BAR

### APEROL SPRITZ

*description coming from Nick*

### COCCHI SPRITZ

*description coming from Nick*

### LILLET ROSE SPRITZ

*description coming from Nick*

## 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:

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## 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.

### 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.