

# ELEPHANTS CATERING & EVENTS



SPRING 2019

April 8th through July 9th, 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 [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.

### 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**.

## TABLE OF CONTENTS

MORNING SPECIALTIES	2
<i>Hot and cold breakfasts, coffee and juice</i>	
LUNCH	3
<i>Sandwiches and salads</i>	
MEETINGS & EVENTS	4
<i>Snacks and platters</i>	
HORS D' OEUUVRES	5 - 6
<i>Perfect starters for any occasion</i>	
FRESH FROM THE OVEN	7
<i>Breads, soups and casseroles</i>	
THE MAIN COURSE	8
<i>Entrées and sides</i>	
FROM THE BAKERY	9
<i>Cakes and dessert platters</i>	
REFRESHMENTS	10
<i>Hot, cold and bulk beverages</i>	
LIBATIONS	11
<i>Wine and beer</i>	
SIGNATURE DRINKS	12
<i>Cocktails and punch</i>	
EVENT SERVICES	13
<i>Staffing and service options</i>	

# MORNING SPECIALTIES

## BREAKFAST PLATTERS

**GRANOLA & YOGURT PARFAIT\*** (VE) 5.25 ea, minimum 3  
Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries

**SEASONAL FRESH FRUIT** (VG) (DF) (WF) 66.00 | 112.00  
Sliced fruit and fresh berries

**BREAKFAST CHEESE** (VE) 72.00 (serves 15-25)  
Italian mascarpone, St. André, Beemster gouda, and lemon curd, served with mini biscuits, mini croissants, scones, and fruit garnish

**NOVA SCOTIA LOX & BAGELS** 95.00 | 175.00  
Thinly sliced smoked salmon, cream cheese, Bermuda onions, capers, and lemon served with sliced Henry Higgins bagels

**MORNING PASTRY** (VE) 32.00 | 47.00 | 64.00  
Mini croissants, Danishes, muffins, and banana bread

**NEW YORK STYLE BAGELS** (VE) 32.00 | 47.00 | 64.00  
Assorted Henry Higgins bagels served with cream cheese

**CONTINENTAL BREAKFAST** (VE) 32.00 | 47.00 | 64.00  
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** 26 / airpot | 28 / to-go | 30 / gallon  
Regular or decaf

**STEVEN SMITH TEA** 26 / airpot | 28 / to-go | 30 / gallon  
An assortment of green, black, and herbal

**COLUMBIA GORGE ORGANIC JUICE** 5.25 / each

**MARTINELLI'S APPLE JUICE** 2.25 / each

**ALOHA JUICE CO. ORANGE JUICE\*** 24.00 / gallon

**LOCAL ORGANIC APPLE CIDER\*** 24.00 / gallon

## HOT BREAKFAST

**BREAKFAST BURRITO\*** 6.00 each, minimum 3  
Choose from Bacon or Vegetarian Bean and Chili

**BACON BREAKFAST SANDWICH\*** 4.00 each, minimum 3  
Eggs, bacon, cheddar & creamy Cholula sauce on our ciabatta roll

**VEGGIE BREAKFAST SANDWICH\*** (VE) 4.00 ea, minimum 3  
Eggs, tomato, spinach, pepper jack cheese, and hollandaise on our ciabatta roll

**HOME FRIES** (VE) (WF) 7.00 / pound  
Potatoes, onion, butter, olive oil, salt, garlic, paprika, and pepper

**QUICHE** (VE) 27.00  
Choose from Lorraine or Leek & Fromage Blanc

**BREAKFAST BACON & SAUSAGE LINKS** (DF) (WF) 33.00  
Serves 10

**HUEVOS RANCHEROS** (VE) (WF) 32.00 | 47.00  
Tomato, bell pepper, onion, New Mexico chiles, black beans, cheddar jack cheese, cilantro, and corn tortillas topped with scrambled eggs

**SAUSAGE & POTATO FRITTATA** (WF) 47.00 | 70.00 | 100.00  
Potatoes, eggs, sausage, cheddar & Swiss cheese, scallions, and chives

**VEGGIE FRITTATA** (VE) (WF) 47.00 | 70.00 | 100.00  
Potatoes, eggs, asparagus, mushrooms, cheddar & Swiss cheese, scallions, and chives

**BAKED OATMEAL** (VE) 33.00 | 46.00  
Rolled oats, milk, blueberries, banana, walnuts, maple syrup, egg, butter, vanilla, and cinnamon

**FRENCH TOAST CASSEROLE** (VE) 33.00 | 46.00  
English Muffin bread, cream cheese, blueberries, eggs, milk, maple syrup, cinnamon, and vanilla

**Small (serves 8 - 10) | Large (serves 10 - 12)**  
**Extra-large size (serves 18 - 24)**  
**\*48-hour notice required**

# LUNCH

## SANDWICH PLATTERS

Your choice in any quantity or combination.

- TURKEY & AVOCADO**   8.25  
Turkey, avocado, tomato, pepperoncini, lettuce, and mayo on rustic white bread
- TURKEY & CHEDDAR** 7.25  
Turkey and cheddar with tomato, lettuce and mayonnaise on multigrain bread
- ROAST BEEF WITH BLUE CHEESE**  8.25  
Roast beef, roasted onions, lettuce, and Blue Cheese spread on our Ciabatta roll
- JAMBON ET FROMAGE** 7.25  
Ham, Swiss, butter, and Dijon on our ficelle
- CAPRESE**  7.25  
Mozzarella, tomato, basil, herb aioli, olive oil, on our ciabatta
- PEANUT BUTTER & JELLY**  4.50  
Peanut butter and strawberry jam on our English muffin bread
- 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
- TEMPEH & QUINOA WRAP**  8.25  
Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayo, and soy ginger dressing

**Add bacon to any sandwich for \$2**  
**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 SALAD**  8.50 / quart  
Arugula, prosciutto, and figs with our creamy Italian dressing
- ELEPHANTS HOUSE SALAD**    8.50 / quart  
Mixed greens, corn, carrots, cucumbers, and grape tomatoes with our sherry vinaigrette
- WILLAMETTE VALLEY SALAD**   8.50 / quart  
Mixed greens, romaine, hazelnuts, blue cheese, apples and grapes with our raspberry vinaigrette
- 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 smokey lime dressing
- GARDEN ORZO**    8.00 / pound  
Orzo pasta, bell peppers, peas, onion, raisins, olives, parsley, olive and canola oil, vinegar, and Dijon
- TORTELLINI SALAD**   14.00 / pound  
Ricotta & romano filled tortellini, peas, olives, Parmesan, scallions, and carrots with our French Vinaigrette
- EAT YOUR VEGGIES SALAD**    8.50 / quart  
Mixed greens, quinoa, garbanzo beans, carrot, broccoli, cauliflower, radish, and pumpkin seeds with tahini miso dressing
- POTATO SALAD**     6.00 / pound  
Potato, egg, mayo, onion, mustard, relish, vinegar, and parsley
- SESAME NOODLES**    8.00 / pound  
Egg noodles, soy sauce, sugar, garlic, ginger, red chili flakes, scallions, sesame seeds, sesame oil, and sambal oelek

**3 quart or 3 pound minimum per item**  
**3 sides per quart, 4 sides per pound**

# MEETINGS & EVENTS

## SPECIALTY PLATTERS

### MEAT & CHEESE TRAY 83.00 | 150.00

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) 30.00 | 50.00

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

### SPRING & SUMMER CRUDITÉS (VE) (WF) 57.00 | 92.00

A colorful array of freshly cut seasonal vegetables served with Feta Pistachio Dip & hummus

### ROASTED POTATO PLATTER (VE) (WF) 57.00

Purple, Yukon Gold, and Sweet Potatoes with buttermilk ranch dip

### SEASONAL FRESH FRUIT (VG) (DF) (WF) 66.00 | 112.00

Sliced melon, seasonal fruit, and fresh berries

### SOUTH OF THE BORDER (VE) (DF) (WF) 38.00 | 65.00

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

### ITALIAN TORTA\* (VE) 38.00

Cream cheese, garlic, artichokes, sun-dried tomatoes, capers, onion, Kalamata olives, and basil on a bed of arugula; served with crackers and sliced baguette

### GREEK FETA DIP (VE) 35.00

Served with toasted pita chips and sliced French baguette

### HUMMUS WITH PITA 35.00

Garnished with sun-dried tomatoes

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

**\*48-hour notice required**

## MEAT CHEESE & MORE

### NORTHWEST CHEESE TRAY (VE) 89.00 | 162.00

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 115.00

Chopped 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 & olive and gluten-free crackers

### GOOD TIMES APPETIZER (VE) 75.00

Salami, almonds, artichoke parmesan spread, sundried tomato dip, Tillamook three-year old aged white cheddar, St. Andre cheese, olives, and grapes served with our crackers and sliced French baguette

### MARKET FRESH CHEESE (VE) 87.00 | 155.00

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) 20.00 / 1.25 pound bowl

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

### PRETZEL SNACK MIX (VG) (DF) 20.00 / 1.5 pound bowl

With mixed nuts

### TRAIL MIX (VE) (WF) 20.00 / 1.5 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\*   16.00 / dozen

*A vegetable medley with Parmesan and ricotta*

ALMOND-MUSHROOM PÂTÉ\*   24.00 / dozen

*With toasted almonds, onion, butter, and thyme*

CRAB STUFFED MUSHROOM CAPS\*  24.00 / dozen

*Dungeness crab meat with cream cheese, sour cream, garlic, chives, and lemon juice*

## DRUMMETTES

TERIYAKI CHICKEN  18.00 / dozen

*With our apricot mustard glaze*

BUFFALO CHICKEN  19.00 / dozen

*With our blue cheese dressing*

## MEATBALLS

SMOKED HAM  12.00 / pound

*With pineapple bourbon dipping sauce*

SWEDISH  16.00 / pound

*In a rich and hearty gravy*

## ARANCINI

CLASSIC   12.00 / dozen

*Risotto with Parmesan, romano, and fontina cheeses served with our marinara sauce*

PORCINI & TRUFFLE  12.00 / dozen

*Risotto with porcini mushrooms, prosciutto, truffle oil, white wine, and Parmesan cheese*

ARANCINI PRIMAVERA   12.00 / dozen

*Risotto with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese*

## POTSTICKERS

PORK  18.00 / dozen

*With our house-made dipping sauce*

VEGETARIAN   18.00 / dozen

*With our house-made dipping sauce*

## ELEPHANTS FAVORITES

ASPARAGUS & PROSCIUTTO  20.00 / dozen

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

INVOLTINI DI MELANZANE   16.00 / dozen

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

DUNGENESS CRAB & SHRIMP CAKES   28.00 / dozen

*With chili-lime aioli*

PETITE STUFFED BAKED POTATO   20.00 / dozen

*Red New potatoes, rosemary, olive oil, sour cream, bacon, and chives*

CLASSIC DEVILED EGGS    12.00 / dozen

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

TERIYAKI SALMON BITES  26.25 / pound

*With wasabi dipping sauce*

FIG CANAPÉS   20.00 / dozen

*Stuffed with roasted jalapenos and 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) 20.00 / dozen  
Melon, pineapple, strawberries, and mint

CAPRESE (VE) (WF) 20.00 / dozen  
Mozzarella, tomato, and basil with creamy pesto sauce

COCKTAIL VEGETABLE BROCHETTE (VG) (DF) (WF) 18.00 / dozen  
Zucchini, red bell peppers, eggplant, red onions, mushrooms, olive oil, garlic, and spices

## TARTLETS

ARTICHOKE (VE) 18.00 / dozen  
Artichokes, sun-dried tomatoes, mayonnaise, Gruyère, and fresh basil in phyllo shells

TOMATO BASIL (VE) 18.00 / dozen  
Tomatoes, basil, cheddar, Swiss and mayonnaise in phyllo shells

BRIE & CRANBERRY (VE) 18.00 / dozen  
Brie and cranberry compote in phyllo shells

## VEGAN APPETIZERS

SWEET POTATO & COCONUT MAKI (VG) (DF) 18.00 / 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) 14.00 / dozen  
With sweet chili dipping sauce

**3 dozen or 3 pound minimum per item  
\*48-hour notice required**

## OUR NEW FAVORITES

TOMATO & FETA GALETTES (VE) 18.00 / dozen  
Roma tomato, feta, kalamata olive and fresh basil baked in puff pastry

PEAR, LEEK & GRUYÈRE GALETTES (VE) 18.00 / dozen  
Pears, leeks, chives, and Gruyère cheese baked in puff pastry

STUFFED PEPPADEWS (VG) 18.00 / dozen  
Peppadews stuffed with green olives, garlic, capers, purple potato, basil, and lemon juice

MAC & CHEESE CUPS (VE) 12.00 / dozen  
Our signature Mac & Cheese in bite-size portions—seasoned with a touch of Tabasco and Pickapeppa sauce, topped with panko bread crumbs and Parmesan

## VARIETAL TRAYS

SATAY ASSORTMENT\* (DF) 92.00 | 175.00  
Sesame chicken, Thai beef, and shrimp with Thai peanut dipping sauce

TEA SANDWICHES\* 42.00 | 80.00  
Chicken salad, cucumber watercress, and smoked salmon

SHRIMP TRIO\* (WF) 88.00  
Poached shrimp with spicy chipotle cocktail sauce, herbed shrimp, and romesco shrimp

ASSORTED TARTLET PLATTER (VE) 80.00  
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

*Sliced or whole*

FOCACCIA (VG) (DF) 3.50 / each

*With olive oil and sea salt*

FOCACCIA GARLIC BREAD (VE) 4.00 / each

*Served hot or ready to heat*

DINNER ROLLS\* (VE) 1.00 each | 9.00 dozen

MINI COCKTAIL\* (VE) .40 / each

ELEPHANTS OWN CRACKERS (VE) 6.95 / bag

*Plain, rosemary, or seasoned*

BUTTER PATS (VE) .30 / each

**\*48-hour notice required**

## SOUPS

TOMATO ORANGE (VE) (WF) 45.00 | 70.00

*A creamy, dreamy tomato soup with a twist of orange*

MAMA LEONE'S 45.00 | 70.00

*Chicken breast, tomato, vegetables, a savory blend of herbs and spices, and a touch of cream*

ELEPHANTS CURE CHICKEN SOUP (DF) (WF) 45.00 | 70.00

*Elephants chicken stock, chicken breast, carrots, onion, celery, garlic, ginger, lemongrass, cloves, serrano, thyme, cilantro, and parsley*

SEASONAL SOUP 45.00 | 70.00

*Inquire about our current selection*

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

## CASSEROLES

CHICKEN POT PIE 62.00 | 80.00 | 130.00

*Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits*

JAMAICAN CHICKEN CURRY (DF) 42.00 | 65.00 | 100.00

*Chicken with potatoes and carrots in coconut curry with a side of mango chutney (chef recommends with basmati rice pilaf)*

CHICKEN ENCHILADA VERDE (WF) 62.00 | 85.00 | 130.00

*With cheddar and tomatillo sauce, served with our homemade salsa*

VEGETARIAN ENCHILADA ROJA (VE) (WF) 62.00 | 85.00 | 130.00

*With corn, zucchini, squash, pinto beans, and roja sauce; served with our homemade salsa*

LASAGNA BOLOGNESE 67.00 | 90.00 | 130.00

*Layers of lasagna with ricotta filling and Bolognese ragú*

LASAGNA MARINARA (VE) 57.00 | 80.00 | 130.00

*Layers of lasagna with ricotta filling, spinach, and béchamel*

MACARONI & CHEESE (VE) 37.00 | 55.00 | 90.00

*Guest favorite – Cavatappi pasta and cheese sauce topped with seasoned bread crumbs*

POLENTA DOLCETTA (VE) (WF) 57.00 | 80.00 | 125.00

*Layers of polenta with tomato and five cheeses*

ALL-AMERICAN MEATLOAF 87.00 | 130.00 | 155.00

*American classic with lean ground beef and Andouille sausage*

PORK VERDE (DF) (WF) 50.00 | 75.00 | 125.00

*Our take on the southwestern classic (chef recommends serving with Spanish rice)*

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

**Extra-Large size (serves 18 - 24)**

# THE MAIN COURSE

## ENTRÉES

**BRAISED BRISKET**  26.00 / pound

*With creamy mushroom sauce*

**PORK TENDERLOIN**   15.50 / pound

*With Roasted Garlic Vinaigrette*

**GRILLED CHICKEN & CABO SAUCE**     14.75 / pound

*Spice rubbed chicken breast, corn, bell peppers, jalapeños, cilantro, and scallions, with our Cabo sauce*

**STUFFED PORTOBELLA MUSHROOMS**     9.00 / each

*Marinated portobella stuffed with quinoa, black beans, onion, grape tomatoes, cilantro, garlic, jalapeno, lime juice, and spices*

**CHICKEN & PINE NUT GREMOLATA**    14.75 / pound

*Oregon Riesling & Grape Gremolita, cream, shallots, lemon zest, olive oil, pine nuts, mint, and parsley*

**STUFFED RED BELL PEPPERS**     8.00 / each

*Stuffed with quinoa, spinach, carrot, sweet potato, asparagus, onion, and broccoli in a seasoned coconut curry sauce*

## SEASONAL ENTRÉES

**CATALAN SALMON**     26.95 / pound

*With olive oil, oranges, capers, and almonds*

**BUTTERMILK FRIED CHICKEN**  14.75 / pound

*Tender chicken breast coated with seasoned bread crumbs*

**FLANK STEAK**  110.00 (serves 12-20)

*With cherry cola glaze and carrot slaw*

## SEASONAL SIDES

**GREEN BEANS**      13.00 / pound

*With shallots, serrano chili, mint, and olive oil*

**SAUTEED ZUCCHINI & ARUGULA**   10.25 / pound

*With bell peppers, olive oil, garlic, and red chili flakes*

**FARRO**    10.00 / pound

*With roasted shallots, grapes, and crimini mushrooms*

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

**\*48-hour notice required**

 **Served hot**

## SIDES

**HERBED POTATO SAUTÉ**     7.25 / 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*

**GRILLED SEASONAL VEGETABLES**    10.50 / pound

*Broccolini, portabella mushroom, red onion, eggplant, potatoes, zucchini, and bell pepper*

**BROCCOLI WITH OLIVE OIL & GARLIC**    13.00 / pound

*Broccoli and garlic tossed with olive oil*

# FROM THE BAKERY

## DESSERT PLATTERS

MACARONS & MACAROONS\* (VE) (WF) 32.00 | 65.00

Salted caramel and seasonal assortment of French macarons with our traditional coconut macaroons

BIG COOKIES (VE) 22.00 | 35.00 | 45.00

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

ASSORTED PETITE COOKIES (VE) 31.00 | 43.00 | 55.00

Chocolate chip, sables, and shortbread

BROWNIES (VE) 31.00 | 43.00 | 55.00

Rich chocolate brownies, served bite-sized

DESSERT BARS (VE) 31.00 | 43.00 | 55.00

Our lemon, marionberry & walnut bars, and our brownies served bite-sized

GOURMET PETITE DESSERTS (VE) 42.00 | 55.00 | 67.00

Elephants chocolate truffles with coconut, Parisian lemon tartlets, hazelnut crust chocolate mousse tartlets, cranberry coconut cookies, and mini cheesecakes

MINI CUPCAKES\* (VE) 1.50 each, minimum 4

Chocolate or yellow cake with chocolate ganache or Swiss vanilla buttercream frosting

CUPCAKES\* (VE) 2.25 each, minimum 4

Chocolate or yellow cake with chocolate ganache or Swiss vanilla buttercream frosting

SEASONAL PIE 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) 23.00 | 35.00 | 46.00 | 66.00

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT (VE) 23.00 | 35.00 | 46.00 | 66.00

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

RASPBERRY CHOCOLATE (VE) 23.00 | 35.00 | 46.00 | 66.00

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

LEMON CURD CHIFFON (VE) 23.00 | 35.00 | 46.00 | 66.00

Vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON (VE) 23.00 | 35.00 | 46.00 | 66.00

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE (VE) 23.00 | 35.00 | 46.00 | 66.00

Yellow cake with milk chocolate buttercream filling and frosting

CUSTOM CAKES 23.00 | 35.00 | 46.00 | 66.00

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

**6" (serves 6-8), 48 hour notice required**

**9" (serves 10-12), 48 hour notice required**

**1/4 Sheet (serves 20-25), 48 hour notice required**

**1/2 Sheet (serves 40-45), 72 hour notice required**

## 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	2.00 / each
<i>Coke, Diet Coke, and Sprite</i>	
POLAR SELTZER	2.00 / each
<i>Lime, grapefruit, and black cherry</i>	
SAN PELLEGRINO	2.25 / each
<i>Aranciata, limonata, aranciata rosa, and aqua minerale</i>	
GOLD PEAK TEAS	3.25 / each
<i>Sweetened, unsweetened, green</i>	
COLUMBIA GORGE ORGANIC JUICE	5.25 / each
MARTINELLI'S APPLE JUICE	2.25 / each
ELEPHANTS BOTTLED WATER	2.00 / each

*Beverages delivered chilled.*

## HOT BEVERAGES

STUMPTOWN COFFEE	26 / airpot   28 / to-go   30 / gallon
<i>Delicatessen Blend or house decaf</i>	
STEVEN SMITH TEAS	26 / airpot   28 / to-go   30 / gallon
<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.***

## BULK BEVERAGES

ALOHA JUICE CO. LEMONADE*	24.00 / gallon
<i>Choice of classic or strawberry</i>	
ALOHA JUICE CO. ORANGE JUICE*	24.00 / gallon
LOCAL ORGANIC APPLE CIDER*	24.00 / gallon
STEVEN SMITH FEZ GREEN ICED TEA	18.00 / gallon
STEVEN SMITH BLACK ICED TEA	18.00 / 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***

# 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*

## 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 mineral finish*
- SEASONAL ROSÉ** 20  
*Please inquire about our current selection*

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.

## 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*
- 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*

## BEER & CIDER

- OREGON'S FAMOUS CRAFT BREWS** 5  
*We offer a rotating selection of local beers. Please inquire about our current selection*
- SEASONAL CIDER** 6  
*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

### 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

### 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

Lighter than cocktails and easy to pair with food, these are perfect for celebrations

**APEROL SPRITZ** 6.50  
Aperol, sparkling wine and soda water with an orange slice

**COCCHI SPRITZ** 6.50  
Cocchi Americano, sparkling wine and soda water with a lemon slice

**LILLET ROSE SPRITZ** 6.50  
Lillet Rose, sparkling wine and soda water with an orange slice

**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)

## BRUNCH COCKTAILS

**MIMOSA BAR** 5 / cocktail, minimum 25  
Choice of two juices from among the following: orange, blood orange, grapefruit, peach, pear or mango

**BLOODY MARY COCKTAIL** 9 / cocktail  
Elephants House Bloody Mary mix, seasonal pickles

## HOUSEMADE PUNCH

**WHISKEY GINGER LEMONADE** 7  
A classic cocktail turned into the perfect summer punch

**SPARKLING WHITE PEACH SANGRIA** 6  
A refreshing spin on sangria made from white wine, fresh white peaches, peach bitters, brandy, and sparkling water

**CLASSIC SPARKLING SANGRIA ROSA** 7  
The famous sangria featuring brandy, red wine, fresh citrus, orange bitters, and sparkling water..

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

# EVENT SERVICES

## STAFFING

**EVENT MANAGER** 40.00 / hour

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

**SERVERS & BARTENDERS** 30.00 / hour

**ON-SITE CHEF** 35.00 / hour

*A minimum of two chefs are required*

**DELUXE SETUP & TEAR DOWN STAFF** 30.00 / 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 & SERVICWARE

*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.*