

ELEPHANTS CATERING & EVENTS



WINTER 2019

January 7TH through April 7TH, 2019.

Phone number: 503.937.1099

Catering delivery is available 6:30am - 6:30pm, seven days a week.

Orders must be placed before 2:30pm the business day prior to your event. Please note some items require 48-hour advance ordering (by 11:30am two days prior). Ask us about our full-service event planning for your next function.

HOW TO START YOUR ORDER

SUBMIT A CATERING REQUEST FORM

For the fastest response, go to www.elephantsdeli.com 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.

SACK AND BOX LUNCH DELIVERY

Please contact our sack lunch delivery service at **503.238.8140**.

SAME DAY EXPRESS ORDERS

Please contact our NW 22nd store at **503.299.6304**.

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MORNING SPECIALTIES

BREAKFAST PLATTERS

GRANOLA & YOGURT PARFAIT* (VE) 5.25 each, minimum 3

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries

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

Sliced fruit and fresh berries

BREAKFAST CHEESE (VE) 72.00

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 vegetarian jalapeño chili con queso or Denver ham

BREAKFAST SANDWICH* 4.00 each, minimum 3

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

VEGETARIAN BREAKFAST SANDWICH* (VE) 4.00 each, minimum 3

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

HOME FRIES 7.00 / pound

Potatoes, onion, butter, garlic, and Tabasco

QUICHE 27.00

Choose from Lorraine or vegetarian broccoli cheddar

BACON & SAUSAGE LINKS (DF) (WF) 33.00

Serves 10

BAKED OATMEAL (VE) 33.00 | 46.00

Rolled oats, milk, blueberries, banana, walnuts, maple syrup, egg, butter, vanilla, and cinnamon

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

Shredded potatoes, Swiss, cheddar, and sausage

VEGGIE FRITTATA (VE) (WF) 47.00 | 70.00

Shredded potatoes, Swiss, cheddar, asparagus, and mushrooms

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)
Inquire about an extra-large size (serves 18 - 24)
***48-hour notice required**

LUNCH

SANDWICH PLATTERS

Your choice in any quantity or combination.

TURKEY & CHEDDAR 7.25

Turkey and cheddar with tomato, lettuce, and mayonnaise on multigrain bread

JAMBON ET FROMAGE 7.25

Ham, Swiss, butter, and Dijon on our ficelle

CAPRESE (VE) 7.25

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

PEANUT BUTTER & JELLY (VE) 4.50

Peanut butter and strawberry jam on our English muffin bread

EGG SALAD (VE) (DF) 7.25

Egg salad and lettuce on multigrain bread

ALBACORE TUNA SALAD (DF) 7.25

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

PASTRAMI ON DARK RYE (🐷) 8.25

Pastrami, coleslaw, housemade dressing, and Swiss on dark rye

TEMPEH & QUINOA WRAP (VG) (DF) 8.25

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayo, and soy ginger dressing

SMOKED TURKEY WITH CHIPOTLE (🐷) 8.25

Smoked turkey, provolone, chipotle mayonnaise, onions, and lettuce on rustic white bread

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 (VE) (WF) 8.50 / quart

Arugula, walnuts, and Parmesan with our fig dressing

ARUGULA & PROSCIUTTO SALAD 8.50 / quart

Arugula, figs, and prosciutto with our creamy Italian dressing

WILLAMETTE VALLEY SALAD (VE) (WF) 8.50 / quart

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

ELEPHANTS HOUSE SALAD (VE) (DF) (WF) 8.50 / quart

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

FRESH FRUIT SALAD (VG) (DF) (WF) 10.00 / pound

Honeydew, cantaloupe, grapes, pineapple, and seasonal berries

QUINOA & ROASTED ROOT VEGGIES (VG) (DF) (WF) 9.60 / pound

Quinoa, apple cider, butternut squash, carrot, fennel, and olive oil

GREEK METALA ORZO SALAD (VE) 8.00 / pound

Orzo pasta, bell peppers, cucumber, Kalamata olives, feta cheese, red onion, and tomatoes with our Greek vinaigrette

BROCCOLI & GOAT CHEESE PASTA SALAD (VE) 12.00 / pound

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

SESAME NOODLES (🐷) (VE) (DF) 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 PLATTER 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 platter)

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

Sliced 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

ROASTED POTATO & VEGETABLE PLATTER (VE) (WF) 57.00

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

ITALIAN TORTA* (VE) 38.00

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

GREEK FETA DIP (VE) 35.00

Served with toasted pita chips and sliced French baguette

HUMMUS & PITA (VG) (DF) 35.00

Garnished with sun-dried tomatoes

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

***48-hour notice required**

CHARCUTERIE FAVORITES

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

Chop fennel salami, prosciutto, melon, Sole di Sardegna cheese, peppadew peppers, house-made ricotta, apple and honey, artichoke Parmesan spread, Castelvetro olives, and wine-poached figs served with fig and olive, and gluten-free crackers

CHARCUTERIE PLATTER 57.00

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

MARKET FRESH CHEESE (VE) 87.00 | 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 1/4 pound bowl

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

PRETZEL SNACK MIX (VG) (DF) 20.00 / 1 1/2 pound bowl

With mixed nuts

TRAIL MIX (VE) (WF) 20.00 / 1 1/2 pound bowl

Whole almonds, cashews, dried cranberries, and M&Ms

GASTELVETRANO 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

DRUMMETTES

TERIYAKI CHICKEN   18.00 / dozen

With our apricot mustard glaze


BUFFALO CHICKEN   19.00 / dozen

With our blue cheese dressing

MEATBALLS

STEAK HOUSE  18.00 / pound

With our rich and hearty steak sauce

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 and served with our marinara sauce

PORCINI & TRUFFLE  12.00 / dozen

Risotto with porcini mushrooms, prosciutto, truffle oil, white wine, 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 DEILED 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

HARVEST 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) (WF) 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

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**

3 dozen or 3 pound minimum per item

***48-hour notice required**

FRESH FROM THE OVEN

BREADS

FRENCH BAGUETTE (VG) (DF)	3.30 / loaf
<i>Sliced or whole</i>	
FOCACCIA SQUARES (VG) (DF)	3.50 / each
<i>With olive oil and sea salt</i>	
GARLIC FOCACCIA BREAD (VE)	4.00 / each
<i>Served hot or ready to heat</i>	
DINNER ROLLS* (VE)	1.00 / each
COCKTAIL ROLLS* (VE)	.40 / each
ELEPHANTS CRACKERS (VE)	6.95 / bag
<i>Plain, rosemary or seasoned</i>	
BUTTER PATS (VE)	.30 / each

***48-hour notice required**

SOUPS

TOMATO ORANGE (VE) (WF)	45.00 70.00
<i>A creamy, dreamy tomato soup with a twist of orange</i>	
MAMA LEONE'S	45.00 70.00
<i>Chicken breast, tomato, vegetables, a savory blend of herbs and spices, and a touch of cream</i>	
ELEPHANTS CURE CHICKEN SOUP (DF) (WF)	45.00 70.00
<i>Elephants chicken stock, chicken breast, carrots, onion, celery, garlic, ginger, lemongrass, cloves, serrano, thyme, cilantro, and parsley</i>	
SEASONAL SOUP	45.00 70.00
<i>Inquire about our current selection</i>	

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

CASSEROLES

CHICKEN POT PIE	62.00 80.00
<i>Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits</i>	
JAMAICAN CHICKEN CURRY (DF) (WF)	42.00 65.00
<i>Chicken with potatoes and carrots in coconut curry with a side of mango chutney (chef recommends with basmati rice pilaf)</i>	
CHICKEN ENCHILADA VERDE (WF)	62.00 85.00
<i>With cheddar and tomatillo sauce, served with our homemade salsa</i>	
VEGETARIAN ENCHILADA ROJA (VE) (WF)	62.00 85.00
<i>With corn, zucchini, squash, pinto beans and roja sauce</i>	
LASAGNA BOLOGNESE	67.00 90.00
<i>Layers of lasagna with ricotta filling and Bolognese ragú</i>	
LASAGNA MARINARA (VE)	57.00 80.00
<i>Layers of lasagna with ricotta filling, spinach, and béchamel</i>	
MACARONI & CHEESE (VE)	37.00 55.00
<i>Guest favorite — Cavatappi pasta and cheese sauce topped with seasoned bread crumbs</i>	
POLENTA DOLGETTA (VE) (WF)	57.00 80.00
<i>Layers of polenta with tomato and five cheeses</i>	
ALL-AMERICAN MEATLOAF	87.00 130.00
<i>American classic with lean ground beef and Andouille sausage</i>	
PORK VERDE (DF)	50.00 75.00
<i>Our take on the southwestern classic (chef recommends with Spanish rice)</i>	

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

THE MAIN COURSE

ENTRÉES

- BEEF BAVETTE DISPLAY** (WF) 110.00 (serves 12-20)
With creamy horseradish and green peppercorn sauce
- PORK TENDERLOIN** (DF) (WF) 15.50 / pound
With cherry chutney
- CHICKEN SALTIMBOCCA** (WF) 14.75 / pound
With fontina, prosciutto, wine, garlic, lemon, and spices
- HARVEST STUFFED MUSHROOMS** (VG) (DF) (WF) 9.00 / each
Marinated portobello stuffed with quinoa, asparagus, onion, bell pepper, cashews, and spices
- ROASTED RED PEPPERS** (VG) (DF) 9.00 / each
Stuffed with farro and butternut squash

SIDES

- HERBED POTATO SAUTÉ** (VG) (DF) (WF) 6.50 / pound
Yukon gold potatoes, olive oil, and basil purée
- SPANISH RICE** (VG) (DF) (WF) 5.75 / pound
Rice, onion, corn, and peas
- FRAGRANT BASMATI RICE PILAF** (VG) (DF) (WF) 5.75 / pound
Basmati rice, onions, carrots, and bell peppers
- GRILLED SEASONAL VEGETABLES** (VG) (DF) (WF) 10.50 / pound
Broccolini, portabella mushroom, red onion, eggplant, potatoes, zucchini, and bell pepper
- APRICOT ROASTED VEGETABLES** (VG) (WF) 10.50 / pound
Beets, butternut squash, parsnips, and fennel
- ROASTED BRUSSELS SPROUTS** (VG) (DF) (WF) 13.00 / pound
With pears and pistachios
- ROASTED CAULIFLOWER** (VG) (DF) (WF) 8.00 / pound
With cayenne pepper and golden raisins

SEASONAL ENTRÉES

- SALMON*** (WF) 26.95 / pound
With orange horseradish cream
- BRAISED BRISKET*** (DF) 26.00 / pound
With creamy mushrooms
- CHICKEN MARBELLA** (WF) (DF) 14.75 / pound
With prunes, pimento-stuffed green olives, garlic, oregano, cilantro, and capers

SEASONAL SIDES

- GREEN BEANS** (VG) (DF) (WF) 14.00 / pound
With shiitake mushrooms
- FARRO** (VG) (DF) 10.00 / pound
With roasted shallots, grapes, and crimini mushrooms
- CREAMY MASHED POTATOES** (WF) 7.25 / pound
The homemade favorite

3 dozen or 3 pound minimum per item

***48-hour notice required**

 **Served hot**

FROM THE BAKERY

DESSERT PLATTERS

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

Assorted French macarons and 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, snickerdoodle, shortbread, and seasonal specials

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 and walnut bars, and our brownies

GOURMET PETITE DESSERTS (VE) 42.00 | 55.00 | 67.00

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

MINI CUPCAKES* (VE) 1.50 each, minimum 4

Chocolate or yellow cake with chocolate ganache or vanilla buttercream frosting

CUPCAKES* (VE) 2.25 each, minimum 4

Chocolate or yellow cake with chocolate ganache or vanilla buttercream frosting

SEASONAL PIES Prices Vary

Ask about our current offerings

Small (serves 10) | Medium (serves 15) | Large (serves 20)

*48-hour notice required

ELEPHANTS CAKES

CHOCOLATE BUTTERMILK (VE) 23.00 | 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-poppysseed cakes are available with 5-days notice

6" (serves 6-8), 48 hours

9" (serves 10-12), 48 hours

1/4 Sheet (serves 20-25), 48 hours

1/2 Sheet (serves 40-45), 72 hours

CUSTOM CAKES BY ELEPHANTS

Create your own cake for that special day. All cakes come with classic décor and message writing. Please allow 72 hours for any custom design. Ask about cake, filling, and frosting choices.

REFRESHMENTS

COLD BEVERAGES

SODAS	2.00 / 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, or green</i>	
COLUMBIA GORGE ORGANIC ORANGE	5.25 / each
MARTINELLI'S APPLE	2.25 / each
ELEPHANTS BOTTLED WATER	2.00 / each

Beverages delivered chilled.

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*

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.

LIBATIONS

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

RED WINE

WILLFUL WINES

Oregon pinot noir, 2015

36.00

WINTER'S HILL "WATERSHED"

Oregon pinot noir, 2015

29.00

MCKINLAY VINEYARDS

Oregon pinot noir

25.00

HOUSE OF INDEPENDENT PRODUCERS

Washington cabernet sauvignon

21.00

ELIO PERRONE TASMORCAN

Italian barbera d' Asti

21.00

OWEN ROE "SHARECROPPERS"

Washington blend

17.00

LES HÉRÉTIQUES PAYS D'HÉRAULT

French blend

17.00

ELEPHANTS CUVÉE ROUGE

Oregon blend

20.00

WHITE WINE

OWEN ROE "SHARECROPPERS"

Washington chardonnay

17.00

ELENA WALCH ALTO ADIGE

Italian chardonnay

25.00

ELK COVE

Oregon pinot gris

23.00

ERATH

Oregon pinot gris

17.00

J. LOHR

California sauvignon blanc

20.00

JEZEBEL BLANC

Oregon blend

21.00

Our wine menu is chosen to offer the best quality and value from local area producers and focuses on the Pacific Northwest. These selections are guaranteed to impress your guests and complement our menu. Availability may be subject to change without notice. Please feel free to inquire about wines beyond this list, as we wish to accommodate you in every way possible. Full bar service is available. To inquire please contact:

catering@elephantsdeli.com

SPARKLING & ROSÉ

GRATIEN & MEYER

French Crémant de Loire

24.00

GASPARINI

Italian prosecco

20.00

TORRE ORIA

Spanish cava brut

15.00

SEASONAL ROSÉ

Please inquire about our current selection

20.00

BEER & CIDER

OREGON'S FAMOUS CRAFT BREWS

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

5.00

SEASONAL CIDER

Please inquire about our current selection

6.00

PAGE II

SIGNATURE DRINKS

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

PREFERRED COCKTAILS

PROVENCE LEMON DROP

Vodka, cassis liqueur, lemon juice, simple syrup, and a dash of orange juice served up with a sugared rim

PARISIAN GIN FIZZ

Gin, St. Germain elderflower liqueur, lemon juice, simple syrup, and sparkling wine served on the rocks

BLACK MANHATTAN

Bourbon and Meletti Amaro with a dash of bitters, served up with a cherry

EASTERN STANDARD

Rum, apple cider, allspice dram, lime juice, and bitters served on the rocks

ULTIMATE GIN & TONIC

Makrut lime-infused gin, Fever Tree tonic, and peach bitters served on the rocks with a lime wedge

MAPLE OLD FASHIONED

Bourbon, Angostura bitters, real maple syrup, and an orange slice served on the rocks

MIMOSAS

MIMOSA BAR

5.00 / 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

HOUSEMADE PUNCH

ELDERFLOWER GIN FIZZ

7.00

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

7.00

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

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

EVENT SERVICES

STAFFING

EVENT MANAGER 40.00 / 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 & SERVICEWARE

We offer disposable and formal serviceware, glassware and utensils for your event. Please inquire for available options.

EQUIPMENT RENTAL

We work with the best in the event rental field, and can procure almost any style of furniture. We also have relationships with partners running the gamut of equipment, from lighting and sound to arboreal design services.

DELIVERY FEES

Please inquire about delivery and drop-off fees for your zip code. Convenient curbside pick-up is available at 1611 SE 7th 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.