

# ELEPHANTS CATERING & EVENTS



## FULL-SERVICE CATERING

April 8<sup>TH</sup>, 2019 through October 6<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 & BRUNCH

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

*Brunch cocktail bars requires an on-site bartender.*

## SUNDAY BRUNCH

### MORNING PASTRY PLATTER

*Mini danishes, mini muffins, mini croissants, and banana bread*

### SEASONAL FRESH FRUIT PLATTER

*Sliced melon, seasonal fruit, and fresh berries*

### DEVILED EGG WITH LOX GARNISH

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

### SAUSAGE & POTATO FRITTATA

*Eggs, shredded potatoes, Swiss, cheddar, sausage, scallions, and chives (vegetarian option available)*

### DAILY'S BACON

## THE FARM TABLE

### SEASONAL FRESH FRUIT PLATTER

*Sliced melon, seasonal fruit and fresh berries*

### BISCUITS AND GRAVY

*Elephants sausage gravy over our house-made biscuits*

### HOME FRIES

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

### SEASONAL VEGETARIAN EGG SCRAMBLE

*Eggs, asparagus, bell peppers, onion, scallions, cheddar & Monterey jack cheese, butter, and milk*

### DAILY'S BACON

## MIMOSA BAR

*With your choice of two juices:*

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

**25 glass minimum | Includes stemware**

## BLOODY MARY COCKTAIL

*Elephants House Bloody Mary mix, seasonal pickled vegetables*

## FRENCH COUNTRYSIDE

### SEASONAL FRESH FRUIT PLATTER

*Sliced melon, seasonal fruit and fresh berries*

### ITALIAN GREEN SALAD

*With walnuts, parmesan, and fig dressing*

### ASPARAGUS & PROSCIUTTO

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

### BREAKFAST CHEESES

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

### QUICHE LORRAINE

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

# SERVER MENU | PREFERRED PACKAGES

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

## ANTIPASTO STATION

GRAPES & MELON

INSALATA CAPRESE

*Fresh mozzarella, tomatoes, basil, Balsamic vinegar, and olive oil*

ROASTED EGGPLANT & PEPPERS

CASTELVETRANO OLIVES

GRISSINI BREAD STICKS

PECORINO TOSCANO

PROSCIUTTO & SALAMI

SHRIMP & ROMESCO SAUCE

## 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 vinegar*

entrées

POLENTA DOLCETTO

BEEF FLORENTINE FLANK

MAMA LIL'S CHICKEN & SAUSAGE

sides

FARRO WITH ROASTED GRAPES & MUSHROOMS

ROASTED FENNEL, CARROTS & SHALLOTS

## BACKYARD BBQ

entrées

BUTTERMILK FRIED CHICKEN

*Tender chicken breast coated with seasoned bread crumbs served with Elephants garlic ranch*

ST. LOUIS STYLE RIBS

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

ROASTED SALMON WITH NORTHWEST SEASONING

*Spice rubbed salmon with butter and lemon*

sides

KALE SLAW

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

DAD'S BAKED BEANS

*Kidney, butter, and lima beans with onion, ketchup, and molasses*

CORN PIE

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

GRILLED SUMMER VEGETABLES

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

## A PERFECT MATCH

*Consider adding an Elephants housemade punch to complement your Backyard BBQ party*

WHISKEY GINGER LEMONADE

*A classic cocktail turned into a refreshing summer punch*

# SERVER MENU | PREFERRED PACKAGES

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

## OREGON WINE COUNTRY

### entrées

#### LEMON FUSILLI

*Fusilli pasta with broccoli, arugula, grape tomatoes, parmesan cheese, garlic, and lemon*

#### CHICKEN RIESLING & GRAPE PINE NUT GREMOLATA

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

#### NORTHWEST SALMON

*With cabbage, fennel, frisee, and hazelnut butter*

### 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 LO ELEPHANTS

### tacos

#### CARNITAS, POLLO, & CARNE ASADA

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

### sides

#### SPANISH RICE

*Long grain rice with onion, corn, peas, and garlic*

#### BLACK BEANS

*With onion, garlic, orange zest, tomatoes, serranos, cilantro, and cumin*

#### GABO'S ROASTED VEGETABLES

*With carrots, onions, tomato, bell peppers, poblanos, zucchini, scallions, garlic, oregano, and cilantro*

#### GRILLED FRESH PINEAPPLE

*With honey, butter, and Cholula hot sauce*

#### ELEPHANTS GUACAMOLE

*With tomato, cilantro, serrano peppers, onion, and lime*

#### ELEPHANTS SALSA & TORTILLA CHIPS

*With tomato, onion, serrano peppers, cilantro, and cumin served with our housemade tortilla chips*

## VINEYARD PARTY

### entrées

#### MANGO CHICKEN BREAST

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

#### FLANK STEAK WITH CHERRY COLA GLAZE

*With cherry carrot slaw*

#### RAINBOW QUINOA STUFFED PORTOBELLA MUSHROOMS

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

### sides

#### WILLAMETTE VALLEY – SALAD BAR

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

#### FOCACCIA

*with olive oil & balsamic vinegar*

#### GARDEN ORZO PASTA SALAD

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

#### GRILLED SEASONAL VEGETABLES

*With broccolini, bell peppers, onion, zucchini, portabella mushrooms, and potatoes*

## A PERFECT MATCH

*Consider adding the perfect cocktail to complement your Taqueria A Lo Elephants*

### THREE CITRUS MARGARITA

*Tequila, Cointreau, orange, lemon and lime juice served on the rocks with a lime wheel and a salted rim*

# SERVER MENU | À LA CARTE

Build your own menu by selecting your favorites.

## HORS D'OEUVRES

20 / dozen

### FRESH FRUIT SKEWER\*\*

With cantaloupe, honeydew, pineapple, and strawberries

### CAPRESE SKEWER\*\*

With creamy pesto sauce

12 / dozen

### DEVILED EGGS

With mayonnaise, olives, mustard, and pickapeppa sauce

### ARANCINI WITH OUR MARINARA

With Parmesan cheese, romano cheese, fontina cheese, and bread crumbs with marinara sauce

### CUCUMBER WITH GOAT CHEESE & PISTACHIO

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

### CUCUMBER WITH CHICKEN SALAD

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

16 / dozen

### ZUCCHINI & PARMESAN STUFFED MUSHROOMS\*

With broccoli, carrots, cabbage, fresh basil, Parmesan cheese, house-made ricotta, garlic, and lemon juice

### INVOLITINI DI MELANZANE

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

18 / dozen

### PINEAPPLE RUMAKI

Skewers of Pineapple wrapped in bacon

### GRAVLAX CROSTINI

With mustard dill sauce

### 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

## APÉRITIF WINES

MCKINLAY VINEYARDS PINOT NOIR 25

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

ERATH, PINOT GRIS 19

An Oregon wine with hints of silky melon and luscious fruit with a long finish

TREVERI, BLANC DE BLANC BRUT ZERO 23

A dry sparkling Washington wine with hints of citrus and apple with a creamy finish

18 / pound

### STEAK HOUSE MEATBALLS

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

28 / dozen

### DUNGENESS CRAB & SHRIMP CAKES

With chili-lime aioli

80 / tray

### ASSORTED TARTLETS

Brie and cranberry, artichoke, and tomato basil

42 / small | 80 / large

### TEA SANDWICHES\*

Chicken salad, cucumber, and smoked salmon

92 / small | 175 / large

### SATAY ASSORTMENT\*

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

\*48-hour notice required

\*\*3 dozen minimum

# SERVER MENU | À LA CARTE

## SALADS

### PARK HOUSE SALAD

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

### CAESAR SALAD

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

### ARUGULA AND PROSCIUTTO SALAD

*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

### WILD AND BASMATI RICE SALAD WITH PINE NUTS

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

### BROCCOLINI WITH OLIVE OIL & GARLIC

### GREEN BEANS

*With shallots, chile, and mint*

### SAUTÉED FRESH CORN & HARICOTS VERTS

*With cumin, serrano chili, and lime juice*

### EGGPLANT & ZUCCHINI

*With basil, pine nuts, and mustard vinaigrette*

### BROCCOLI TIMBALES

*With broccoli florettes, yellow onion, and Parmesan cheese*

### FREEKEH WITH ZUCCHINI

*With onions, carrots, and bell peppers*

### HERBED POTATO SAUTÉ

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

### DUCK FAT POTATOES WITH PRUNES

*Yukon potatoes roasted in duck fat and tossed with dried prunes and caramelized butter*

### YUKON GOLD MASHED POTATOES

*With butter and cream*

## ENTRÉES

### CHICKEN RIESLING & GRAPE PINE NUT GREMOLATA

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

### PINOT NOIR GLAZED ROASTED CHICKEN

*Pan-roasted chicken with red wine, port, shallots, balsamic vinegar, cherry jam, and orange zest*

### ROASTED SALMON WITH NORTHWEST SEASONING

*Spice-rubbed salmon with butter and lemon*

### POACHED SALMON FILET \*

*Chinook salmon garnished with sliced cucumbers and our creamy cucumber dill sauce—this is served at room temperature*

### SHRIMP WITH CREAMY TOMATO PROSCIUTTO SAUCE

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

### PORCHETTA WITH CHIMICHURRI SAUCE\*\*

*Pork shoulder seasoned with sage, rosemary, parsley, garlic, fennel seed, orange, red chili flakes, served with Chimichurri sauce*

### 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*

### 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**

**\*\*25 people minimum**

# SERVER MENU | PLATTERS

## 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 tart 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, Castelvetro olives, and wine-poached figs served with our crackers—fig + olive and gluten-free

### GOOD TIMES APPETIZER (VE) 75.00

Salami, Marcona 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

### 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

### CASTELVETRO OLIVE BOWL (VG) (DF) (WF) 6.50 / bowl

### SPANISH MARCONA ALMONDS (VG) (DF) (WF) 16.95 / bowl

### WHOLE APPLES & ORANGES (VG) (DF) (WF) .95 each, minimum 3

# SERVER MENU | DESSERTS

## DESSERT PLATTERS

MACARONS & MACAROONS\* (VE) (WF) 32 | 65

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

BIG COOKIES (VE) 22 | 35 | 45

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

ASSORTED PETITE COOKIES (VE) 31 | 43 | 55

Chocolate chip, sables, shortbread, and our seasonal special

BROWNIES (VE) 31 | 43 | 55

Rich chocolate brownies, served bite-sized

DESSERT BARS (VE) 31 | 43 | 55

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

GOURMET PETITE DESSERTS (VE) 42 | 55 | 67

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

## DESSERTS

SEASONAL FRUIT TART 4.50

With white chocolate, blackberries, raspberries, blueberries, apricots, and a hint of vanilla

NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE 5

Traditional cheesecake with a graham cracker crust topped with a compote of marionberries, strawberries, blueberries, and raspberries

MINI DING DONG CAKE 3.50

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache

## DESSERTS—CONTINUED

VANILLA BEAN CRÈME BRÛLÉE 3.75

Creamy vanilla custard with a traditional caramelized top

CHOCOLATE MOUSSE 3.75

A light fluffy mousse made with chocolate and a hint of vanilla

FLOURLESS TRUFFLE CHOCOLATE CAKE 4.50

A decadent chocolate cake made with bittersweet chocolate and a hint of espresso

DATE CAKE WITH TOFFEE SAUCE 2.25

A fragrant cake made with ginger and vanilla, served with our homemade Toffee Sauce

## ELEPHANTS CAKES

CHOCOLATE BUTTERMILK (VE) 23 | 35 | 46 | 66

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT (VE) 23 | 35 | 46 | 66

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

RASPBERRY CHOCOLATE (VE) 23 | 35 | 46 | 66

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

LEMON CURD CHIFFON (VE) 23 | 35 | 46 | 66

Vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON (VE) 23 | 35 | 46 | 66

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE (VE) 23 | 35 | 46 | 66

Yellow cake with milk chocolate buttercream filling and frosting

CUSTOM CAKES 23 | 35 | 46 | 66

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



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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 served with a wasabi vinaigrette*

#### CRAB CAKES & CHILI LIME AIOLI

*With quinoa, black beans, 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

#### FLOURLESS TRUFFLE CHOCOLATE CAKE

*A decadent chocolate cake made with bittersweet chocolate and a hint of espresso*

#### VANILLA BEAN CRÈME BRÛLÉE

*Creamy vanilla custard with a traditional caramelized top*

#### NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE

*Traditional cheesecake with a graham cracker crust topped with a compote of marionberries, strawberries, blueberries, and raspberries*

#### BERRY ALMOND TORTE

*Almond cake layered with mascarpone and fresh blackberries, strawberries, raspberries, and blueberries*

# CHEF MENU | PLATED DINNER

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

## SALADS

### ITALIAN GREEN SALAD

Arugula, walnuts, and Parmesan with fig dressing

### PARK HOUSE SALAD

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

### WILLAMETTE VALLEY SALAD

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

## ENTRÉES

### poultry

#### CHICKEN MARBELLA

This entrée is paired with quinoa, wild rice salad with sour cherries and broccoli timbales

#### CHICKEN RIESLING & GRAPE PINE NUT GREMOLATA

This entrée is paired with a wild & basmati rice salad with pine nuts and green beans with shallots, chili, and mint

#### CHICKEN PEPERONATA

This entrée is paired with broccolini with garlic & olive oil and pear-shaped risotto

### fish

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

This entrée is paired with herbed potatoes sauté, and broccoli timbales

#### SALMON WITH COCONUT CURRY SAUCE

This entrée is paired with sautéed fresh corn and haricots verts, and freekeh with zucchini and bell peppers

#### SHRIMP WITH CREAMY TOMATO PROSCIUTTO SAUCE

This entrée is paired with a grilled polenta triangle and broccoli with bell peppers and garlic

### beef

#### BAVETTE STEAK WITH SMOKED SEA SALT

This entrée is paired with green beans with shallots, chilies, and mint and Herbed potatoes sauté

#### FLAT IRON STEAK WITH CHIMICHURRI SAUCE

This entrée is paired with sautéed fresh corn and haricots verts and creamy mashed potatoes

#### BRAISED PIEDMONTESE WITH CREAMY MUSHROOM SAUCE

This entrée is paired with broccoli and bell peppers with garlic and olive oil, and creamy mashed potatoes

### vegetarian

#### EGGPLANT CANNELLONI WITH RICOTTA & ARTICHOKE FILLING

This entrée is paired with wilted Arugula and a grilled Polenta Triangle

#### COCONUT CURRY STUFFED PEPPER

This entrée is paired with wilted spinach and sautéed fresh corn with haricots verts

## DESSERTS

#### FLOURLESS TRUFFLE CHOCOLATE CAKE

A decadent chocolate cake made with bittersweet chocolate and a hint of espresso

#### VANILLA BEAN CRÈME BRÛLÉE

Creamy vanilla custard with a traditional caramelized top

#### NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE

Traditional cheesecake with a graham cracker crust topped with a compote of marionberries, strawberries, blueberries, and raspberries

#### BERRY ALMOND TORTE

Almond cake layered with mascarpone and fresh blackberries, strawberries, raspberries, and blueberries

# CHEF MENU | PASSED HORS D'OEUVRES

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

## HORS D'OEUVRES

20 / dozen — 3 dozen minimum

### FRESH FRUIT SKEWER

With cantaloupe, honeydew, pineapple, and strawberries

### CAPRESE SKEWER

With creamy pesto sauce

12 / dozen

### DEVILED EGGS

With mayonnaise, olives, mustard, and pickapeppa sauce

### ARANCINI WITH OUR MARINARA

With Parmesan cheese, romano cheese, fontina cheese, and bread crumbs with marinara 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 celery, capers, Worcestershire, and tarragon

16 / dozen

### ZUCCHINI & PARMESAN STUFFED MUSHROOMS\*

With broccoli, carrots, cabbage, fresh basil, parmesan cheese, house-made ricotta, garlic, and lemon juice

### INVOLITINI DI MELANZANE

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

18 / dozen

### PINEAPPLE RUMAKI

Skewers of Pineapple wrapped in bacon

### GRAVLAX CROSTINI

With mustard dill sauce

### 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

18 / dozen

### MINI COCKTAIL HAMBURGERS

Angus ground beef, mustard butter, and pickles served on cocktail rolls

### WALNUT BREAD & HOUSE MADE RICOTTA CANAPÉ

Our fresh baked walnut bread topped with ricotta and honey candied walnuts

18 / pound

### STEAK HOUSE MEATBALLS

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

24 / dozen

### CRAB STUFFED MUSHROOM CAPS\*

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

### MANGO & CRAB CANAPÉ WITH WASABI

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

### AHI TUNA WITH AVOCADO ON RICE CRACKERS

Seasoned avocado with marinated Ahi Tuna

28 / dozen

### DUNGENESS CRAB & SHRIMP CAKES

With chili-lime aioli

42 / small | 80 / large

### TEA SANDWICHES\*

Chicken salad, cucumber, and smoked salmon

92 / small | 175 / large

### SATAY ASSORTMENT\*

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

80 | serves 20

### ASSORTED TARTLETS

Brie and cranberry, artichoke, and tomato basil

**\*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 your event's menu. On-site chef required. Each station requires a minimum of 25 people.*

## GRILLED & ROASTED MEAT CARVING STATION

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

### OVEN ROASTED TURKEY BREAST

*With cranberry horseradish relish and Elephants House gravy*

### PRIME RIB

*With creamy horseradish and au jus*

### BEEF BAVETTE ROAST

*With green peppercorn sauce*

### PORCHETTA

*With Chimichurri sauce*

## SLIDER STATION

Choose three options

### ELEPHANTS BISTRO

*Angus ground beef, onion bacon compote, blue cheese, arugula,  
and mayonaise on our slider rolls*

### BLACK BEAN CAKE

*With BBQ chipotle sauce on our slider rolls*

### CAROLINA PULLED PORK

*With tangy coleslaw on our slider rolls*

### ROASTED TURKEY

*With roasted butternut squash, Elephants Bacon Jam, cranberry  
compote, and lettuce on a ciabatta roll*

### GRILLED SHORT RIB & CHEESE

*With blue cheese and horseradish mayonaise on our rustic white bread*

### PORK BELLY\*

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

### CLASSIC PASTRAMI REUBEN

*With sauerkraut, Swiss cheese, and Russian dressing on our dark rye*

**\*48-hour notice required**

## 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 LO ELEPHANTS

Choose three tacos

### tacos

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

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

### sides

### SPANISH RICE

*Long grain rice with onion, corn, peas, and garlic*

### BLACK BEANS

*With onion, garlic, orange zest, tomatoes, serranos, cilantro,  
and cumin*

### GABO'S ROASTED VEGETABLES

*With carrots, onions, tomato, bell peppers, poblanos, zucchini,  
scallions, garlic, oregano, and cilantro*

### GRILLED FRESH PINEAPPLE

*With honey, butter, and Cholula hot sauce*

### ELEPHANTS GUACAMOLE

*With tomato, cilantro, serrano peppers, onion, and lime*

### ELEPHANTS SALSA & TORTILLA CHIPS

*With tomato, onion, serrano peppers, cilantro, and cumin served with  
our housemade tortilla chips*

# CHEF MENU | STATIONS

*Recommended menus, as selected by our executive chef Scott Weaver; on-site chef required.  
Each station requires a minimum of 25 people.*

## PANCAKE STATION

### BUTTERMILK PANCAKES

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

## PIZZA PARTY

### PROSCIUTTO & FIG

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

### MARGHERITA

*With mozzarella, basil, garlic olive oil, and Pomodora pizza sauce*

### PEPPERONI & ITALIAN SAUSAGE

*With Italian sausage, pepperoni, Mama Lil's peppers, mozzarella, and Pomodora pizza sauce*

## BURGERS & HOT DOGS

*Includes condiments and a BBQ Garnish Tray with onions, tomatoes, pickles, and lettuce*

### ELEPHANTS CHEESE BURGER

*With Angus ground beef, burger sauce, and cheddar cheese*

### BLACK BEAN BURGER

*House-made black bean burger, pepper jack cheese, and Elephants chipotle 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 spread, and Elephants Bacon Jam on our freshly baked ciabatta bread*

### HAND CARVED BEEF BAVETTE

*With roasted peppers and onions, provolone cheese, and Elephants House Steak Sauce on our freshly baked ciabatta bread*

### PORCHETTA

*Marinated pork shoulder with Chimichurri sauce on our freshly baked ciabatta bread*

# CHEF MENU | À LA CARTE

## SALADS

### PARK HOUSE SALAD

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

### CHICKEN CAESAR SALAD

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

### ARUGULA AND PROSCIUTTO SALAD

*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

### WILD AND BASMATI RICE SALAD WITH PINE NUTS

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

### BROCCOLINI WITH OLIVE OIL & GARLIC

### GREEN BEANS

*With shallots, chile, and mint*

### SAUTÉED FRESH CORN & HARICOTS VERTS

*With cumin, serrano chili, and lime juice*

### EGGPLANT & ZUCCHINI

*With basil, pine nuts, and mustard vinaigrette*

### BROCCOLI TIMBALES

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

### FREEKEH WITH ZUCCHINI

*With onions, carrots, and bell peppers*

### HERBED POTATO SAUTÉ

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

### DUCK FAT POTATOES WITH PRUNES

*Yukon potatoes roasted in duck fat and tossed with dried prunes and caramelized butter*

### YUKON GOLD MASHED POTATOES

*With butter and cream*

## ENTRÉES

### CHICKEN RIESLING & GRAPE PINE NUT GREMOLATA

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

### PINOT NOIR GLAZED ROASTED CHICKEN

*Pan-roasted chicken with red wine, port, shallots, balsamic vinegar, cherry jam, and orange zest*

### 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*

### 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*

### 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*

## DESSERTS

### SEASONAL FRUIT TART

*With white chocolate, blackberries, raspberries, blueberries, apricots, and a hint of vanilla*

### NEW YORK VANILLA CHEESE CAKE WITH FRUIT COMPOTE

*Traditional cheesecake with a graham cracker crust topped with a compote of marionberries, strawberries, blueberries, and raspberries*

### MINI DING DONG CAKE

*Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache*

### VANILLA BEAN CRÈME BRÛLÉE

*Creamy vanilla custard with a traditional caramelized top*

### CHOCOLATE MOUSSE

*A light fluffy mousse made with chocolate and a hint of vanilla*

### FLOURLESS TRUFFLE CHOCOLATE CAKE

*A decadent chocolate cake made with bittersweet chocolate and a hint of espresso*

### DATE CAKE WITH TOFFEE SAUCE

*A fragrant cake made with ginger and vanilla, served with our homemade Toffee Sauce*

**\*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** 38  
*A balanced pure cherry fruit Oregon Pinot with seamless silky tannins*

**WESTREY PINOT NOIR** 33  
*Classic Willamette profile of pure cherry fruit, sweet clove spice and a beautiful structure*

**MCKINLAY VINEYARDS PINOT NOIR** 26  
*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*

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

**OWEN ROE "SHARECROPPERS," RED BLEND** 18  
*This Washington blend is a fruit forward plush red blend with dark fruit and exotic spice*

**DOMAINE DU TRAPADIS, 'ESPRIT' GRENACHE** 18  
*Pure beam of red fruit and spice with juicy acidity and easy going tannins*

**ELEPHANTS CUVÉE ROUGE, RED BLEND** 21  
*An Oregon blend that is easy drinking with vibrant red fruit and a long silky finish*

## SPARKLING & ROSÉ

**GRATIEN & MEYER, CREMANT DE LOIRE** 25  
*Quince, lemon and apricot fruit with a light brioche finish and fine bubbles in this sparkling white*

**TREVERI, BLANC DE BLANC BRUT ZERO** 23  
*A dry sparkling Washington wine with hints of citrus and apple with a creamy finish*

**TORRE ORIA CAVA BRUT** 17  
*Green apple and juicy citrus fruits 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** 18  
*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** 25  
*Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity*

**ERATH, PINOT GRIS** 19  
*An Oregon wine with hints of silky melon and luscious fruit with a long finish*

**J. LOHR, SAUVIGNON BLANC** 21  
*Honeysuckle and lime zest flavors with balanced weight and finish in this California Sauvignon Blanc*

**ARCA NOVA, VINO VERDE** 18  
*A perfect Portuguese aperitif wine with crisp green apple, lemon and lime zest*

## BEER & CIDER

**NORTHWEST'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

### ULTIMATE GIN & TONIC

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

9

### BLACK MANHATTAN

Bourbon and Averna Amaro with a dash of bitters served with a cherry in a cocktail glass

9

### THREE CITRUS MARGARITA

Tequila, Cointreau, orange, lemon, and lime juice with a salted rim, served on the rocks with lime wheel

9

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)

## SPRITZ BAR

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

### APEROL SPRITZ

Aperol, sparkling wine and soda water with an orange slice

6.50

### COCCHI SPRITZ

Cocchi Americano, sparkling wine and soda water with a lemon slice

6.50

### LILLET ROSE SPRITZ

Lillet Rose, sparkling wine and soda water with an orange slice

6.50

**We're happy to provide custom cocktail packages and full bar service for your next event.**

## 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 pickled vegetables

## 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

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.