

ELEPHANTS GARDEN ROOM



BANQUET DEPARTMENT

April 8TH, 2019 through October 6TH, 2019
Elephants Garden Room | 115 NW 22nd Avenue
SE Portland Office phone number: 503.937.1062

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

Elephants Garden Room specializes in showers and rehearsal dinners. This beautiful space with access to an outdoor patio is perfect whether you are planning a wedding, family gathering, business meeting, all-day corporate retreat, or any special celebration. We look forward to serving you and your guests!

HOW TO START PLANNING YOUR EVENT

CONTACT US

*Our banquet department will be happy to help you with any questions you have. Contact our offices in SE Portland at **503.937.1062**.*

EMAIL

*Contact our banquet department (response within two business days) at **GardenRoom@elephantsdeli.com**.*

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BREAKFAST & BRUNCH

*Breakfast packages include coffee, hot tea, orange juice and basic buffet-style serviceware.
Please contact the banquet department for market pricing.*

SUNDAY BRUNCH

MORNING PASTRY PLATTER

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

SEASONAL FRESH FRUIT PLATTER

Sliced melon, seasonal fruit, and fresh berries

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

PANCAKE STATION**

BUTTERMILK PANCAKES

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

****On-site chef required**

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 pickles

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)*

PREFERRED PACKAGES

*Recommended menus, as selected by our executive chef Scott Weaver—including buffet-style service ware.
Please contact the banquet department for market pricing.*

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

sides

FARRO WITH ROASTED GRAPES & MUSHROOMS

ROASTED FENNEL, CARROTS & SHALLOTS

entrées

POLENTA DOLCETTO

BEEF FLORENTINE FLANK

MAMA LIL'S CHICKEN & SAUSAGE

BACKYARD BBQ

entrées

BUTTERMILK FRIED CHICKEN

Tender chicken breast coated with seasoned bread crumbs 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, lima beans, onion, ketchup, and molasses

CORN PIE

With cornmeal, 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 the perfect cocktail to complement your Backyard BBQ party

WHISKEY GINGER LEMONADE

A classic cocktail turned into the perfect summer punch

PREFERRED PACKAGES

Recommended menus, as selected by our executive chef Scott Weaver—includes buffet-style service ware.
Please contact the banquet department for market pricing.

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 LA ELEPHANTS

tacos

CARNITAS, POLLO, & CARNE ASADA

With Salsa Catalina, queso fresco, 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 jam, Dijon mustard, soy sauce, apple cider vinegar, and sambal oelek

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

A PERFECT MATCH

Consider adding the perfect cocktail to complement your Taqueria A La Elephants

THREE CITRUS MARGARITA

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

HORS D'OEUVRES

Build your own menu by selecting your favorites.

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

GRAVLAX CROSTINI

With mustard dill sauce

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 CANAPE 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

**On-site chef required

PLATTERS

Build your own menu by selecting your favorites.

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 fig & olive and gluten-free crackers

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

À LA CARTE BUFFET

Please contact the banquet department for market pricing.

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, pine nuts, 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 mustard vinaigrette, basil, and pine nuts

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**

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, and shortbread

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 caramel crust

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

PLATED DINNER

Please contact the banquet department for market pricing.

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, eggs, almonds and a hint of espresso

VANILLA BEAN CRÈME BRÛLÉE

Creamy vanilla custard with a traditional caramel crust

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 STATIONS

These stations, designed by our Executive Chef, Scott Weaver, will be a show stopper for your event. They are a perfect addition to your event's menu. On-site chef required. Each station requires 48-hours notice and a minimum of 25 people. Please contact the banquet department for market pricing.

GRILLED & ROASTED MEAT CARVING STATION

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

OVEN ROASTED TURKEY BREAST

With Mama Stamber's Cranberry Relish and Elephants House gravy

PRIME RIB

With Creamy Horseradish & Au jus

BEEF BAVETTE ROAST

With Cognac Peppercorn Sauce

PORCHETTA

Pork shoulder marinated with Chimichurri sauce

SLIDER STATION

Choose three options

ELEPHANTS BISTRO

With cranberry, butternut squash, and Elephants Bacon Jam on our slider rolls

BLACK BEAN CAKE

With Cabo Sauce on our slider rolls

CAROLINA PULLED PORK

With tangy coleslaw on our hamburger slider rolls

ROASTED TURKEY

With roasted butternut squash, Elephants Bacon Jam, cranberry compote, and lettuce

GRILLED SHORT RIB & CHEESE

With blue cheese and horseradish mayonaise

PORK BELLY

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

CLASSIC PASTRAMI REUBEN

With sauerkraut & Russian dressing on our dark rye

SEAFOOD BAR

PACIFIC NORTHWEST PETITE OYSTERS

*served with Mignonette and cocktail sauce
(please note, oysters require 72-hour notice)*

POACHED PRAWNS

served with cocktail and creamy horseradish sauce

TERIYAKI SALMON CANAPÉ

served with wasabi dipping sauce

DUNGENESS CRAB & SHRIMP CAKES

served with chili lime aioli

TAQUERIA A LA ELEPHANTS

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

***Please note, all Chef Stations
require 48-hour notice***

CHEF STATIONS

Recommended menus, as selected by our executive chef Scott Weaver; on-site chef required. Each station requires a minimum of 25 people. Please contact the banquet department for market pricing.

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, olive oil, and Pomodora pizza sauce

PEPPERONI & ITALIAN SAUSAGE

With Italian sausage, pepperoni, fennel, 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, lettuce, and cheddar cheese served on a sesame seed bun

BLACK BEAN BURGER

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

ALL BEEF HOT DOGS (HEBREW INTERNATIONAL)

Served with Elephants Challah hot dog bun

HAND CARVED SANDWICH STATION

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

OVEN ROASTED TURKEY BREAST

With cranberry, butternut squash 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

LIBATIONS

Full bar service is available. To inquire please contact: 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

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 18
This Washington blend is a fruit forward plush red blend with dark fruit and exotic spice

'LES HÉRÉTIQUES' VIN DE PAYS DE L'HÉRAULT 18
A French blend with ripe and complex berry fruit, lavender, spice and a long finish

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
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 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, CALIFORNIA 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

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

PREFERRED COCKTAILS

ULTIMATE GIN & TONIC

Makrut Lime infused gin, Fever Tree tonic & 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

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.

HOUSEMADE PUNCH

WHISKEY GINGER LEMONADE

A classic cocktail turned into the perfect summer punch

7

SPARKLING WHITE PEACH SANGRIA

A refreshing spin on sangria made from white wine, fresh white peaches, peach bitters, brandy, and sparkling water

6

CLASSIC SPARKLING SANGRIA ROSA

The famous sangria featuring brandy, red wine, fresh citrus, orange bitters, and sparkling water..

7

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

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

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

7 / cocktail

Elephants House Bloody Mary mix, seasonal pickles

BULK BEVERAGES

ALOHA JUICE CO. OJ -OR- LEMONADE* 24.00 / gallon

STEVEN SMITH FEZ ICED TEA 18.00 / gallon

Choice of black or green

STUMPTOWN COFFEE 26 / airpot | 30 / gallon

Delicatessen Blend or house decaf

STEVEN SMITH TEAS 26 / airpot | 30 / gallon

An assortment of green, black, and herbal teas

Our bulk beverages offer 16 servings per gallon.

Cups and cocktail napkins are included.

***48-hour notice required**

COLD BEVERAGES

SODAS & POLAR SELTZER 2.00 / each

SAN PELLEGRINO 2.25 / each

Aranciata, limonata, aranciata rosa, and aqua minerale

Beverages delivered chilled.

GARDEN ROOM EVENT SERVICES

We are happy to help you with any questions you have. If you have more questions, please contact us at our offices in SE Portland at 503.937.1062 or email us at GardenRoom@elephantsdeli.com

The Garden Room features 890 square feet of event space with beautiful natural lighting, brick floors, a gas fireplace, and a smaller event room that can be used independently for groups of 6-8.

Standard capacity is approximately 50 seated and up to 75 for standing receptions. The needs of your event will determine the maximum capacity for seating.

RESERVATIONS AND PRICING

Please call the Banquet Department office at **503.937.1062** for availability. We require a signed contract and non-refundable deposit in the amount of the applicable minimum to secure the space on your date.

\$800 purchase minimum: Sunday through Thursday at any time of day and Friday or Saturday if ending by 4:00 pm

\$1200 purchase minimum (\$1500 during Holiday season): Friday and Saturday evenings beginning at 4:00 pm or later

All charges apply toward the purchase minimum except cash bar sales and a 21% service charge on food and beverage selections.

FOOD AND DRINK

All food and beverages are provided, prepared, and served by Elephants Delicatessen. Executive chef Scott Weaver's expertly paired selections are included in this packet. Please contact our event manager for current market pricing.

Custom menus are always available by selecting from within the options listed. Guests with dietary restrictions can be accommodated upon request. You may bring your own wine, we charge a Corkage Fee of \$15 per bottle. Case discounts are available, please inquire.

STAFFING

servers & bartenders 30 / hour
on-site chef 35 / hour

Total labor hours include setup time, event service, and clean up time. Total labor needs will depend on event needs.

SERVICEWARE & DÉCOR

The space's table and chairs are complimentary. We offer formal serviceware, glassware and utensils for your event, including basic linens and napkins which are billed per guest. Custom colors and fabrics are available with addition rental costs—please inquire for available options. We work with the best in the event rental field, and can procure almost any style of furniture and décor.

EVENT SERVICE CHARGE

There is a service charge of 21% on the hosted food & beverage total.

FREQUENTLY ASKED QUESTIONS

WHAT IS THE PER GUEST COST?

The total event cost will depend on food and beverage selection, length of event, attendance, and the labor and equipment rental required to execute your arrangements.

IS THERE A ROOM RENTAL FEE?

There is a minimum purchase requirement for renting the Garden Room. When the cost of your event's hosted food and drink reaches the applicable minimum listed under Preservations and Pricing, there is no rental fee charged. Service charges and cash bar sales do not apply to purchase minimum.

DO YOU HAVE ANY PHOTOS OF THE SPACE?

Check out the virtual tour gallery on our website at elephantsdeli.com by clicking on the Elephants at NW 22nd Avenue link under the locations tab. Or, try our Text To Tour where you can virtually explore the Elephants Garden Room venue—just text "Gardenroom" to 24587.

CAN WE TOUR THE ROOM?

It's no problem to come see the Garden Room! When not booked for a private event, the Garden Room is open to our Public Customers for overflow seating from Elephants Delicatessen. During these hours you are welcome to drop in at your convenience to check out the space, no appointment necessary, just head on in! However, we do recommend that you call ahead within 48 hours of coming by to make sure that it is not booked with an event—503.937.1062.

HOUSE FLOWERS

While you are always welcome to bring your own florals, we do offer complimentary use of our house flower arrangements for your guest tables during your event.

MUSIC & A/V EQUIPMENT

We have both WiFi and house music available or, if you prefer to bring your own music, we have an auxiliary speaker system.

There is a full list of Audio Visual Equipment to choose from and we also have relationships with partners that can supply a full A/V setup.

WHAT ABOUT PARKING?

We have an ADA compliant parking lot shared with our retail store that has 45 parking spaces. In addition to metered and non metered street parking, we are accessible via transit on the Tri met bus line #20 and PGE Park Max Station. Carpooling is strongly encouraged!