

ELEPHANTS CATERING & EVENTS



SPRING 2019

April 8th through July 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 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**.

TABLE OF CONTENTS

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

MORNING SPECIALTIES

BREAKFAST PLATTERS

GRANOLA & YOGURT PARFAIT* (VE) 5.25 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 (serves 15-25)
Italian mascarpone, St. André, Beemster gouda, and lemon curd, served with mini biscuits, mini croissants, scones, and fruit garnish

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

MORNING PASTRY (VE) 35.00 | 50.00 | 70.00
Mini croissants, Danishes, muffins, and banana bread

NEW YORK STYLE BAGELS (VE) 32.00 | 47.00 | 64.00
Assorted Spielman Bagels served with cream cheese

CONTINENTAL BREAKFAST (VE) 32.00 | 47.00 | 64.00
Elephants fresh-baked mini muffins, croissants, scones, and Spielman Bagels served with cream cheese and jam

Small (serves 10) | Medium (serves 15) | Large (serves 20)
***48-hour notice required**

HOT BREAKFAST

BREAKFAST BURRITO* 6.25 each, minimum 3
Choose from Bacon or Vegetarian Bean and Chili

BACON BREAKFAST SANDWICH* 4.25 each, minimum 3
Eggs, bacon, cheddar, and creamy Cholula sauce on our ciabatta roll

VEGGIE BREAKFAST SANDWICH* (VE) 4.25 each, minimum 3
Eggs, tomato, spinach, pepper jack cheese, and hollandaise on our ciabatta roll

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

QUICHE (VE) 27.00
Choose from Lorraine or Vegetarian Leek and Fromage Blanc

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

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

SAUSAGE & POTATO FRITTATA (WF) 50.00 | 70.00
Potatoes, eggs, sausage, cheddar and Swiss cheese, scallions, and chives

VEGGIE FRITTATA (VE) (WF) 50.00 | 70.00
Potatoes, eggs, asparagus, mushrooms, cheddar and Swiss cheese, scallions, and chives

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

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

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

LUNCH

SANDWICH PLATTERS

Your choice in any quantity or combination.

TURKEY & AVOCADO (DF) 8.25
Turkey, avocado, tomato, pepperoncini, lettuce, and mayo on rustic white bread

TURKEY & CHEDDAR 7.25
Turkey and cheddar with tomato, lettuce, and mayonnaise on multigrain bread

ROAST BEEF WITH BLUE CHEESE 8.25
Roast beef, roasted onions, lettuce, and Blue Cheese spread on our Ciabatta roll

JAMBON ET FROMAGE 7.25
Ham, Swiss, butter, and Dijon on our ficelle

CAPRESE (VE) 7.25
Tomatoes, fresh mozzarella, basil, and herb aioli, 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

TEMPEH & QUINOA WRAP (VG) 8.25
Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayo, and our soy ginger dressing in a spinach tortilla

Add bacon to any sandwich for \$2

All sandwiches are available on Red Plate wheat-free bun with 48-hour notice | Substitute a wheat-free bun for \$1.75

SALADS

CHICKEN CAESAR SALAD 8.75 / quart
Romaine, chicken breast, hard-boiled egg, radicchio, croutons, scallions, and Parmesan with our Caesar dressing

ITALIAN GREEN SALAD (VE) (WF) 8.75 / quart
Arugula, walnuts, and Parmesan with our fig dressing

ARUGULA SALAD (WF) 8.75 / quart
Arugula, prosciutto, and figs with our creamy Italian dressing

ELEPHANTS HOUSE SALAD (VG) (DF) (WF) 8.75 / quart
Mixed greens, corn, carrots, cucumbers, and grape tomatoes with our sherry vinaigrette

WILLAMETTE VALLEY SALAD (VE) (WF) 8.75 / quart
Mixed greens, romaine, hazelnuts, blue cheese, apples, and grapes with our raspberry vinaigrette

FRESH FRUIT SALAD (VG) (DF) (WF) 10.00 / pound
Honeydew, cantaloupe, grapes, pineapple, and seasonal berries

QUINOA & BLACK BEAN SALAD (VG) (DF) (WF) 9.75 / pound
Quinoa, black beans, cabbage, carrots, cilantro, and scallions in our smokey lime dressing

CAPRESE PASTA SALAD (VE) 8.50 / pound
Tubetti pasta, mozzarella, tomatoes, and basil tossed with garlic olive oil

TORTELLINI SALAD (VE) 14.00 / pound
Ricotta and romano filled tortellini, peas, olives, Parmesan, scallions, and carrots with our French Vinaigrette

EAT YOUR VEGGIES SALAD (VG) (DF) (WF) 8.75 / quart
Mixed greens, quinoa, garbanzo beans, carrot, broccoli, cauliflower, radish, and pumpkin seeds with tahini miso dressing

POTATO SALAD (VE) (DF) (WF) 6.50 / pound
Potato, egg, mayo, onion, mustard, relish, vinegar, and parsley

SESAME NOODLES (VG) (DF) 8.50 / pound
With soy sauce, sugar, garlic, ginger, red chili flakes, scallions, sesame seeds, sesame oil, and sambal oelek

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

MEETINGS & EVENTS

SPECIALTY PLATTERS

MEAT & CHEESE TRAY 83.00 | 150.00

A bounty of sliced deli meats, cheese, olives, cornichons, pickled corn, herb aioli, and Dijon with your choice of sliced baguette or loaf bread

CONDIMENTS & GARNISHES (VG) (DF) (WF) 30.00 | 50.00

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

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

A colorful array of freshly cut seasonal vegetables served with feta pistachio dip and 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 (VE) 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, coppa salami, prosciutto, melon, Sole di Sardegna cheese, peppadew peppers, house-made ricotta, apple and honey, artichoke Parmesan spread, Castelvetrano olives, and wine-poached figs served with 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

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

TIKI SNACK MIX (VE) 20.00 / 1.25 pound bowl

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

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

With mixed nuts

TRAIL MIX (VE) (WF) 20.00 / 1.5 pound bowl

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

CASTELVETRANO OLIVE BOWL (VG) (DF) (WF) 6.50 / bowl

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

HORS D'OEUVRES

STUFFED MUSHROOMS

ZUCCHINI & PARMESAN*    16.00 / dozen

A vegetable medley with Parmesan and ricotta



ALMOND-MUSHROOM TAPENADE*    16.00 / dozen

With toasted almonds, onion, butter, and thyme

CRAB STUFFED MUSHROOM CAPS*   24.00 / dozen

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

DRUMMETTES

TERIYAKI CHICKEN    19.00 / dozen

With our apricot mustard glaze

BUFFALO CHICKEN   19.00 / dozen

With our blue cheese dressing

MEATBALLS

SMOKED HAM   12.00 / pound

With pineapple bourbon dipping sauce

SWEDISH  16.00 / pound

In a rich and hearty gravy

ARANCINI

CLASSIC   12.00 / dozen

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

PORCINI & TRUFFLE  12.00 / dozen

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


PRIMAVERA   12.00 / dozen

Risotto with carrots, asparagus, leeks, peas, zucchini, cream, and Parmesan cheese

POTSTICKERS

PORK   18.00 / dozen

With our house-made dipping sauce

VEGAN    18.00 / dozen

With our house-made dipping sauce

ELEPHANTS FAVORITES

ASPARAGUS & PROSCIUTTO  20.00 / dozen

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

INVOLTINI DI MELANZANE   16.00 / dozen

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

DUNGENESS CRAB & SHRIMP CAKES   28.00 / dozen

With chili-lime aioli

PETITE STUFFED BAKED POTATO   20.00 / dozen

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

CLASSIC DEVILED EGGS    12.00 / dozen

Eggs, mayonnaise, mustard, capers, and pickapeppa sauce

TERIYAKI SALMON BITES   27.50 / pound

With wasabi dipping sauce

FIG CANAPÉS   20.00 / dozen

Stuffed with roasted jalapeños and goat cheese; topped with candied walnuts

3-dozen or 3-pound minimum per item

***48-hour notice required**

 **Served hot**

HORS D'OEUVRES

SKEWERS

FRESH FRUIT (VG) (DF) (WF) 20.00 / dozen

Melon, pineapple, strawberries, and mint

CAPRESE (VE) (WF) 20.00 / dozen

Mozzarella, tomato, and basil with creamy pesto sauce

COCKTAIL VEGETABLE BROCHETTE (VG) (DF) (WF) 18.00 / dozen

Zucchini, red bell peppers, eggplant, red onions, mushrooms, olive oil, garlic, and spices

TARTLETS

ARTICHOKE (VE) 18.00 / dozen

Artichokes, sun-dried tomatoes, mayonnaise, Gruyère, and fresh basil in phyllo shells

TOMATO BASIL (VE) 18.00 / dozen

Tomatoes, basil, cheddar, Swiss, and mayonnaise in phyllo shells

BRIE & CRANBERRY (VE) 18.00 / dozen

Brie and cranberry compote in phyllo shells

VEGAN APPETIZERS

SWEET POTATO & COCONUT MAKI (WF) (VG) (DF) 18.00 / dozen

With red bell pepper, avocado, toasted coconut, English cucumber, roasted nori, pickled ginger, and sushi rice

BITE-SIZE SPRING ROLLS (VG) (DF) 14.00 / dozen

With sweet chili dipping sauce

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

OUR NEW FAVORITES

TOMATO & FETA GALETTES (VE) 18.00 / dozen

Roma tomato, feta, kalamata olive and fresh basil baked in puff pastry

PEAR, LEEK, & GRUYÈRE GALETTES (VE) 18.00 / dozen

Pears, leeks, chives, and Gruyère cheese baked in puff pastry

STUFFED PEPPADEWS (VG) (DF) (WF) 18.00 / dozen

Peppadews stuffed with green olives, garlic, capers, purple potato, basil, and lemon juice

MAC & CHEESE BITES (VE) 12.00 / dozen

Our signature Mac & Cheese in bite-size portions—seasoned with a touch of Tabasco and Pickapeppa sauce, topped with seasoned bread crumbs

VARIETY PLATTERS

SATAY ASSORTMENT* (DF) 92.00 | 175.00

Sesame chicken, Thai beef, and lemongrass shrimp with Thai peanut dipping sauce

TEA SANDWICHES* 42.00 | 80.00

Chicken salad, cucumber watercress, and smoked salmon

SHRIMP TRIO* (WF) 88.00

Poached shrimp with spicy chipotle cocktail sauce, herbed shrimp, and romesco shrimp

ASSORTED TARTLET PLATTER (VE) 80.00

A combination of our classic tartlets; a dozen and a half of each

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

***48-hour notice required**

FRESH FROM THE OVEN

BREADS

FRENCH BAGUETTE (VG) (DF) 3.50 / loaf

Sliced or whole

FOCACCIA* (VG) (DF) 3.50 / each

With olive oil and sea salt

GARLIC FOCACCIA (VE) 4.00 / each

Served hot or ready to heat

DINNER ROLLS* (VE) 1.00 each

MINI COCKTAIL* (VE) .40 / each

ELEPHANTS OWN CRACKERS (VE) 6.95 / bag

Plain, rosemary, or seasoned

BUTTER PATS (VE) .30 / each

***48-hour notice required**

SOUPS

TOMATO ORANGE (VE) (WF) 45.00 | 70.00

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S 45.00 | 70.00

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

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

Chicken breast, carrots, onions, and celery simmered with a blend of lemongrass, garlic, serrano peppers, and cilantro

SEASONAL SOUP 45.00 | 70.00

Inquire about our current selection

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

CASSEROLES

CHICKEN POT PIE 62.00 | 85.00

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

JAMAICAN CHICKEN CURRY (DF) 42.00 | 65.00

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

CHICKEN ENCHILADA VERDE (WF) 62.00 | 85.00

With cheddar and tomatillo sauce, served with our homemade salsa

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

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

LASAGNA BOLOGNESE 67.00 | 90.00

Layers of lasagna with ricotta filling and Bolognese ragú

LASAGNA MARINARA (VE) 57.00 | 80.00

Layers of lasagna with ricotta filling, spinach, and béchamel

MACARONI & CHEESE (VE) 40.00 | 62.00

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

POLENTA DOLCETTO (VE) (WF) 57.00 | 80.00

Layers of polenta with tomato and five cheeses

ALL-AMERICAN MEATLOAF 90.00 | 130.00

American classic with lean ground beef and Andouille sausage

PORK VERDE (DF) (WF) 57.00 | 80.00

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

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

THE MAIN COURSE

ENTRÉES

BRAISED BRISKET  26.00 / pound

With creamy mushroom sauce

PORK TENDERLOIN    15.50 / pound

With Roasted Garlic Vinaigrette

GRILLED CHICKEN & CABO SAUCE     14.75 / pound

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

STUFFED PORTOBELLA MUSHROOMS      9 / each

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

CHICKEN RIESLING    14.75 / pound

With pine nut and grape Gremolata, cream, shallots, and a touch of lemon zest

STUFFED RED BELL PEPPERS      8 / each

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

SEASONAL ENTRÉES

CATALAN SALMON     27.50 / pound

With olive oil, oranges, capers, and almonds

FLANK STEAK  110.00 (serves 9-12)

With cherry cola glaze and carrot slaw

SEASONAL SIDES

GREEN BEANS      13.00 / pound

With shallots, serrano chili, mint, and olive oil

SAUTÉED ZUCCHINI & ARUGULA   10.25 / pound

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

FARRO    10.00 / pound

With roasted shallots, grapes, and crimini mushrooms

3-dozen or 3-pound minimum per item


***48-hour notice required**

 **Served hot**

SIDES

HERBED POTATO SAUTÉ     7.25 / pound

Yukon gold potatoes, olive oil, and basil purée

SPANISH RICE     5.75 / pound

Rice, onion, corn, and peas

FRAGRANT BASMATI RICE PILAF     5.75 / pound

Basmati rice, onions, carrots, and bell peppers

GRILLED SEASONAL VEGETABLES    10.50 / pound

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

BROCCOLI WITH OLIVE OIL & GARLIC    13.00 / pound

Broccoli and garlic tossed with olive oil

FROM THE BAKERY

DESSERT PLATTERS

MACARONS & MACAROONS* (VE) (WF) 36.00 | 70.00

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

BIG COOKIES (VE) 22.00 | 35.00 | 45.00

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

ASSORTED PETITE COOKIES (VE) 31.00 | 43.00 | 55.00

Chocolate chip, sables, shortbread, and our seasonal cookie

BROWNIES (VE) 31.00 | 43.00 | 55.00

Rich chocolate brownies, served bite-sized

DESSERT BARS (VE) 31.00 | 43.00 | 55.00

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

GOURMET PETITE DESSERTS (VE) 42.00 | 55.00 | 67.00

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

MINI CUPCAKES* (VE) 1.75 each, minimum 4

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

CUPCAKES* (VE) 2.50 each, minimum 4

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

SEASONAL PIE Prices Vary

Ask about our current offerings

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

***48-hour notice required**

ELEPHANTS CAKES

various sizes available 23.00 | 35.00 | 46.00 | 70.00

CHOCOLATE BUTTERMILK (VE)

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT (VE)

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

RASPBERRY CHOCOLATE (VE)

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

LEMON CURD CHIFFON (VE)

Vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON (VE)

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE (VE)

Yellow cake with milk chocolate buttercream filling and frosting

CUSTOM CAKES

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

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

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

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

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

CUSTOM CAKES BY ELEPHANTS

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

REFRESHMENTS

COLD BEVERAGES

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

Beverages delivered chilled.

HOT BEVERAGES

STUMPTOWN COFFEE <i>Delicatessen Blend or house decaf</i>	26 / airpot 28 / to-go 30 / gallon
STEVEN SMITH TEAS <i>An assortment of green, black, and herbal teas</i>	26 / airpot 28 / to-go 30 / gallon

Our airpots serve 12 | For the gallon option, there is a 2 gallon minimum for both coffee and tea
Eight ounce cups, sugar, creamer, stir sticks, and cocktail napkins are included. Please inquire about service and presentation options for larger groups.

BULK BEVERAGES

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

Our bulk beverages offer 16 servings per gallon. Cups and cocktail napkins are included. Please inquire about service and presentation options for bulk beverages.

**48-hour notice required*



LIBATIONS

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

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 5
Please inquire about our current selection

SIGNATURE DRINKS

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

PREFERRED COCKTAILS

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

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

STAFFING

EVENT MANAGER 40.00 / hour

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

SERVERS & BARTENDERS 30.00 / hour

ON-SITE CHEF 35.00 / hour

A minimum of two chefs are required

DELUXE SETUP & TEAR DOWN STAFF 30.00 / hour

Service charge of 15% of food and beverage total

Labor hours include loading, travel and setup time, plus event service and clean up time.

ADDITIONAL CHARGES

EVENT SERVICE CHARGE

Service charge of 21% of food and beverage total

WINE, BEER & BAR SERVICE

Please inquire for our current selections and service options

PAPER SERVICE & SERVICWARE

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

EQUIPMENT RENTAL

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

DELIVERY FEES

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

