

ELEPHANTS CATERING & EVENTS



FULL-SERVICE CATERING

April 8TH, 2019 through October 6TH, 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 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.*

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CHEF MENU

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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 ^(VE)

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

Focaccia 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

Northwest seasoned 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

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

SALMON WITH HAZELNUT BUTTER

Served with cabbage, fennel, and frisee

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

INVOLTINI DI MELANZANE

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

18 / dozen

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

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

Northwest seasoned 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

CHEF MENU | PLATED LUNCH

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 PEPPERONATA

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

INVOLTINI 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, 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

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 23
Full-bodied Washington Cabernet Sauvignon with blue and black fruits, leather and vanilla notes

ELIO PERRONE TASMORCAN, BARBERA D'ASTI 23
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

ELEPHANTS EOLA-AMITY PINOT NOIR 24
Classic Oregon Pinot on the nose with ripe red fruit and a core of pure dark cherry, nice acidity and notes of spice

ELEPHANTS CUVÉE ROUGE, RED BLEND 23
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

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.