



ELEPHANTS CATERING & EVENTS

FALL 2019 À LA CARTE CATERING MENU | OCTOBER 7TH THROUGH JANUARY 5TH

Delivery available 7 days a week, 6:30am to 6:30pm | Office hours: Monday-Friday, 9am to 5pm | 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 (order by 11:30am two days prior to your event).

We also offer full-service event planning, please let us know if we can help you with your event.

CHOOSE A METHOD TO CONTACT US:

- SUBMIT A CATERING REQUEST FORM

For the fastest response, go to elephantsdeli.com to start the ordering process.

- EMAIL US

Write our sales team directly (response within two business days) at cateringrequest@elephantsdeli.com.

- PHONE US

Speak with a catering representative by calling **503.937.1099**. Our office hours are Monday through Friday, 9am to 5pm.

Need other assistance?

- 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

Contact our sack lunch delivery service at **503.238.8140**.

- SAME DAY EXPRESS ORDERS

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

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À LA CARTE CATERING MENU

BEGIN YOUR ORDER TODAY

Choose which service you would like for your event:

- PICK-UP OR DROP-OFF

Once your order is ready, you can pick up your order at our Central Kitchen in SE Portland, or we can deliver it directly to your event space.

- DELUXE SETUP & BREAK DOWN

If you prefer to have extra help setting up for your event, talk to one of our catering representatives about our Deluxe Setup option.

- FULL SERVICE & EVENT PLANNING

Are you seeking to cater an event that would require servers, bartenders, or possibly even food prepared on-site by one of our top chefs? If so, please refer to our **Full-Service Events Menu**



NEED EVENT STAFFING?

EVENT MANAGER

An event manager is required for any plated dinner as well as events with 200 or more guests - 40 / hour

SERVERS & BARTENDERS - 30 / hour

ON-SITE CHEFS

A minimum of two chefs are required - 35 / hour

DELUXE SETUP & TEAR DOWN STAFF

Service charge of 15% of food and beverage total - 30 / hour

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.

MENU ALLERGEN KEY

 CONTAINS EGG

 CONTAINS FISH

 CONTAINS DAIRY

 CONTAINS PEANUTS

 CONTAINS SHELLFISH

 CONTAINS SOY

 CONTAINS TREE NUTS

 CONTAINS WHEAT

MORNING SPECIALTIES

BREAKFAST PLATTERS

GRANOLA & YOGURT PARFAIT*

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries - 5.25 each, minimum 3

SEASONAL FRESH FRUIT

Sliced melon, seasonal fruit, and fresh berries - 66 | - | 112

BREAKFAST CHEESE

Italian mascarpone, St. André, Beemster Gouda, and lemon curd, served with mini biscuits, mini croissants, scones, and fruit garnish - 72 (serves 15-25)

NOVA SCOTIA LOX AND BAGELS

Thinly sliced smoked salmon, cream cheese, Bermuda onions, capers, and lemon served with sliced Spielman bagels - 95 | - | 175

MORNING PASTRY

Fresh baked mini croissants, chocolate croissants, Danishes, mini muffins, and banana bread - 32 | 47 | 64

NEW YORK STYLE BAGELS

Assorted Spielman bagels served with cream cheese - vegan and vegetarian bagels available - 32 | 47 | 64

CONTINENTAL BREAKFAST

Elephants fresh-baked mini muffins, croissants, scones, and Spielman bagels served with cream cheese and jam - 32 | 47 | 64

Small serves 10 | Medium-serves 15 | Large serves 20

*48-hour notice required

MORNING BEVERAGES

STUMPTOWN COFFEE - 26 /airpot | 28 /to-go | 30 /gallon*

Regular or decaf - 12 servings per airpot, 16 per gallon

STEVEN SMITH TEA - 26 /airpot | 28 /to-go | 30 /gallon*

An assortment of green, black, and herbal - 12 servings per airpot

COLUMBIA GORGE ORGANIC JUICE - 5.25 / each

MARTINELLI'S APPLE JUICE - 2.25 / each

ALOHA JUICE CO. ORANGE JUICE** - 24 / gallon

* 2-gallon minimum required

**48-hour notice required

Hot beverage service includes eight ounce cups, sugar, creamer, stir sticks, and cocktail napkins.

Cold beverage service includes cups and cocktail napkins.

If needed, please inquire about service for larger groups.

HOT BREAKFAST

BREAKFAST BURRITO*

Your choice of our Bacon or Vegetarian Bean and Chili - 6.25 each, minimum 3

BACON BREAKFAST SANDWICH*

Eggs, bacon, cheddar, and creamy Cholula sauce on our ciabatta roll - 4.25 each, minimum 3

VEGGIE BREAKFAST SANDWICH*

Eggs, tomato, spinach, pepper jack cheese, and hollandaise on our ciabatta roll - 4.25 each, minimum 3

QUINOA POWER BREAKFAST

Quinoa roja and black beans served with scrambled eggs, feta, salsa mixta, guacamole, cilantro, pickled red onions, and crema - 90 (serves 10-12)

HOME FRIES

Potatoes, onion, butter, olive oil, salt, garlic, paprika, and pepper - 7 / pound

QUICHE

Your choice of our Lorraine or Vegetarian Broccoli Cheddar - 27

BREAKFAST BACON & SAUSAGE LINKS

A perfect side for any breakfast - 33 (serves 10)

HUEVOS RANCHEROS

Tomato, bell pepper, onion, New Mexico chiles, black beans, cheddar jack cheese, cilantro, and corn tortillas topped with scrambled eggs - 32 | 47

SAUSAGE & POTATO FRITTATA

Potatoes, eggs, sausage, cheddar and Swiss cheese, scallions, and chives - 50 | 70

VEGGIE FRITTATA

Potatoes, eggs, zucchini, mushrooms, cheddar and Swiss cheese, scallions, and chives - 50 | 70

BAKED OATMEAL

Rolled oats, milk, blueberries, banana, walnuts, maple syrup, egg, butter, vanilla, and cinnamon - 33 | 46

FRENCH TOAST CASSEROLE

English Muffin bread, cream cheese, blueberries, eggs, milk, maple syrup, cinnamon, and vanilla - 33 | 46

Small serves 8 - 10 | Large serves 10 - 12

*48-hour notice required

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



LUNCH

SANDWICH PLATTERS

Your choice of sandwiches in any quantity or combination.

TURKEY CLUB

Turkey, bacon, Swiss, tomato, lettuce, and mayonnaise on rustic white bread - 8.25

TURKEY & CHEDDAR

Turkey and cheddar with tomato, lettuce, and mayonnaise on multigrain bread - 7.25

ALL-AMERICAN MEATLOAF SANDWICH

Our All-American meatloaf with cheddar, mayonnaise, ketchup, onion, and lettuce on multigrain bread - 8.25

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle - 7.25

CAPRESE

Tomatoes, fresh mozzarella, basil, and herb aioli, on our ciabatta - 7.25

PEANUT BUTTER & JELLY

Peanut butter and strawberry jam on our English muffin bread - 4.5

EGG SALAD

Egg salad and lettuce on multigrain bread - 7.25

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread - 7.25

CABO TEMPEH WRAP

Cabo-marinated fried tempeh, sprouted brown rice, carrots, spinach, broccoli slaw, green onions, and Cabo mayonnaise in a flour tortilla - 8.25

Add bacon to any sandwich for \$2

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

SALADS

CHICKEN CAESAR SALAD

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

ITALIAN GREEN SALAD

Arugula, mixed greens, walnuts, and Parmesan with our fig dressing - 8.75 / quart

ARUGULA SALAD

Arugula, prosciutto, and figs with our creamy Italian dressing - 8.75 / quart

HOLIDAY WILLAMETTE VALLEY SALAD

Mixed greens, romaine, candied walnuts, blue cheese, apples, and dried cranberries with our raspberry vinaigrette - 8.75 / quart

FRESH FRUIT SALAD

Honeydew, cantaloupe, grapes, pineapple, and seasonal berries - 10 / pound

QUINOA & BLACK BEAN SALAD

Quinoa, black beans, cabbage, carrots, cilantro, and scallions in our smokey lime dressing - 9.75 / pound

SALMON CAESAR SALAD

Smoked salmon, romaine, kale, seasoned pepitas, scallions, radish, and Parmesan with our Caesar dressing - 10 / quart

FALL GREEN SALAD

Mixed greens, apples, dried cranberries, and seasoned pepitas with our apple cider vinaigrette - 8.75 / quart

3-quart or 3-pound minimum per item




We estimate there are 3 servings per quart and 4 servings per pound



MEETINGS & EVENTS




SPECIALTY PLATTERS




MEAT & CHEESE TRAY     (soy in loaf bread only)
A bounty of sliced deli meats, cheese, olives, cornichons, pickled corn, peppers, herb aioli, and Dijon with your choice of sliced baguette or loaf bread - 83 | 150

CONDIMENTS & GARNISHES   
Tomato, lettuce, hummus, guacamole, roasted peppers, red onion, cucumbers, and spinach (a perfect accompaniment to our meat and cheese tray) - 30 | 50




ROASTED POTATO & VEGETABLES    
Blanched carrots and broccoli, roasted Yukons and sweet potatoes; served with our buttermilk ranch dip - 57

SEASONAL FRESH FRUIT   
Sliced melon, seasonal fruit, and fresh berries - 66 | 112

SOUTH OF THE BORDER   
House-made tortilla chips served with our fresh salsa, guacamole, and bean dip - 38 | 65

ITALIAN TORTA*   
Cream cheese, garlic, artichokes, sun-dried tomatoes, capers, onion, Kalamata olives, and basil on a bed of arugula; served with crackers and sliced baguette - 38



GREEK FETA DIP    
Served with toasted pita chips and sliced French baguette - 35

HUMMUS WITH PITA   
House-made hummus, garnished with sundried tomatoes and served with pita - 35

Small serves 10 - 15 | Large serves 20 - 30




*48-hour notice required

MEAT, CHEESE, AND MORE

NORTHWEST CHEESE TRAY     
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 - 89 | 162

new ANTIPASTO PLATTER   
Olympia Provisions Saucisson D'Alsace salami, Copa Veneziana salami, Molinari salami, herb garlic bocconcini, grilled vegetables, house-made ricotta, honey, artichoke Parmesan spread, and Castevetrano olives; served with Focaccia, Grissini and gluten-free rice crackers - 80 (serves 15-25)






new CHARCUTERIE PLATTER    
Tails & Trotters smoked ham, Cabernet salami, Olympia Provisions Saucisson D'Arles, house-made smoked duck breast, Castelvetro olives, kosher pickles, Espelette vinegar melon, our tomato bacon jam, and creamy pea pesto spread; served with our sliced French baguette - 80 (serves 20-30)

MARKET FRESH CHEESE     
An assortment of farmstead cheeses: Isigny Ste-Mère - a classic Camembert, Ossau-Iraty - sheep's milk from the Basque region of France, Crater Lake Blue - a silky textured Oregon blue with a bold flavor, Humboldt Fog - California goat's milk, Beemster Gouda - 18 months aged Dutch Gouda; Marcona almonds, fig tapenade, served with crackers and French baguette from our bakery - 87 | 155




Small serves 10 - 15 | Large serves 20 - 30

MEETING SNACKS

WHOLE APPLES & ORANGES     - .95 minimum 3

TIKI SNACK MIX     
Candied pineapple, peanuts, sesame seeds, soy sauce, honey, and spices - 20 / 1.25 pound bowl

PRETZEL SNACK MIX   
With mixed nuts - 20 / 1.25 pound bowl

TRAIL MIX   
With whole almonds, unsalted cashews, dried cranberries, and M&Ms - 20 / 1.25 pound bowl

MARCONA ALMONDS    - 16.95 bowl

CASTELVETRANO OLIVE BOWL    - 6.5 bowl

HORS D'OEUVRES

STUFFED MUSHROOMS

ZUCCHINI & PARMESAN*

With zucchini, broccoli, carrots, cabbage, basil, Parmesan, house made ricotta, garlic, butter, and lemon – 16 / dozen

ALMOND-MUSHROOM TAPENADE*

With toasted almonds, onion, garlic, butter, lemon juice, and thyme – 16 / dozen

CRAB STUFFED MUSHROOMS*

Dungeness crab meat, mushrooms, cream cheese, sour cream, garlic, chives, and lemon juice – 24 / dozen

DRUMMETTES

TERIYAKI CHICKEN

Drumettes tossed in our apricot mustard glaze and garnished with sesame seeds – 19 / dozen

BUFFALO CHICKEN

Drumettes tossed in Frank's RedHot sauce and served with our blue cheese dressing – 19 / dozen

MEATBALLS

MEATBALLS IN ASIAN BBQ SAUCE

Made with green onions, served with fresh pineapple and bell peppers – 12 / pound

STEAK HOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – 18 / pound

ARANCINI

CLASSIC

Risotto with Parmesan, romano, and fontina cheeses served with our marinara sauce – 12 / dozen

PORCINI & TRUFFLE

Risotto with porcini mushrooms, prosciutto, truffle oil, white wine, and Parmesan cheese – 12 / dozen

BLACK GARLIC AIOLI

Risotto with Parmesan, romano, and fontina cheeses served with our fermented black garlic aioli – 12 / dozen

POTSTICKERS

PORK

Pork potstickers with cabbage, water chestnuts, green onions, and garlic, with our house-made dipping sauce – 18 / dozen

VEGAN

Vegetable potstickers with chestnuts, celery, carrot, spinach, lemongrass, ginger, and garlic, with house-made dipping sauce – 18 / dozen

ELEPHANTS FAVORITES

ASPARAGUS & PROSCIUTTO

With goat cheese, basil, pine nuts, and orange zest – 20 / dozen

INVOLTINI DI MELANZANE

Thinly sliced roasted eggplant stuffed with goat cheese, pine nuts, herbs, and spices – 16 / dozen

DUNGENESS CRAB CAKES

Dungeness Crab, shrimp, shallots, fresh cilantro, lemon zest, bread crumbs, lime, and serrano chilies served with our chili-lime aioli – 28/dozen

PETITE STUFFED BAKED POTATO

Red new potatoes, rosemary, olive oil, sour cream, bacon, and chives – 20 / dozen

CLASSIC DEVILED EGGS

Eggs, mayonnaise, mustard, capers, and a dash of pickapeppa sauce – 12 / dozen

TERIYAKI SALMON BITES

Salmon marinated in house-made teriyaki sauce and served with our wasabi dipping sauce – 27.5 / pound

FIG CANAPÉS

Dried figs stuffed with roasted jalapeños and goat cheese; topped with candied walnuts – 20 / dozen

3-dozen or 3-pound minimum per item

*48-hour notice required



SERVED HOT

HORS D'OEUVRES

SKEWERS

FRESH FRUIT

Melon, pineapple, strawberries, and mint – 20 / dozen

CAPRESE

Mozzarella, tomato, and basil with creamy pesto sauce – 20 / dozen

COCKTAIL VEGETABLE BROCHETTE

Zucchini, red bell peppers, eggplant, red onions, mushrooms, olive oil, garlic, and spices – 18 / dozen

TARTLETS

ARTICHOKE

Artichokes, sun-dried tomatoes, mayonnaise, Gruyère, and fresh basil in phyllo shells – 18 / dozen

TOMATO BASIL

Tomatoes, basil, cheddar, Swiss, and mayonnaise in phyllo shells – 18 / dozen

BRIE & CRANBERRY

Brie and cranberry compote in phyllo shells – 18 / dozen

VEGAN APPETIZERS

SWEET POTATO & COCONUT MAKI

With red bell pepper, avocado, toasted coconut, English cucumber, roasted nori, pickled ginger, and sushi rice served with soy sauce – 18 / dozen

BITE-SIZE SPRING ROLLS

With cabbage, bean sprouts, carrots, and water chestnuts; served with our sweet chili dipping sauce – 14 / dozen

3-dozen or 3-pound minimum per item

*48-hour notice required

OUR NEW FAVORITES

TOMATO & FETA GALETTES

Roma tomato, feta, kalamata olive, and fresh basil baked in puff pastry – 18 / dozen

PEAR, LEEK, & GRUYÈRE GALETTES

Pears, leeks, chives, and Gruyère cheese baked in puff pastry – 18 / dozen

STUFFED PEPPADEWS

Peppadews stuffed with green olives, garlic, capers, purple potato, basil, and lemon juice – 18 / dozen

SMASHED POTATOES

Yukon potatoes, spicy avocado hummus, black beans, corn, tomato, and olive oil – 12 / dozen

QUINOA BUFFALO BITES

With quinoa, cheddar cheese, Frank's RedHot sauce, paprika, and chipotle powder; served with Frank's RedHot sauce and Roasted garlic ranch – 9 / dozen

VARIETY PLATTERS

SATAY ASSORTMENT*

Sesame chicken, Thai beef, and lemongrass shrimp with Thai peanut dipping sauce – 92 | 175

TEA SANDWICHES*

Includes a variety of sandwiches – chicken salad, cucumber watercress, and smoked salmon – 42 | 80

SHRIMP TRIO*

Poached shrimp with Cabo sauce, herbed shrimp, and romesco shrimp – 88 (serves 20)

ASSORTED TARTLET PLATTER

A combination of our classic tartlets; a dozen and a half of each – 80 (serves 20)

Small serves 10 - 15 | Large serves 20 - 30

*48-hour notice required



FRESH FROM THE OVEN

BREADS

FRENCH BAGUETTE (VG) (DF)

Sliced or whole - 3.5 / loaf

FOCACCIA* (VG) (DF)

With olive oil and sea salt - 3.5 / each

GARLIC FOCACCIA (VE)

Served hot or ready to heat - 4 / each

DINNER ROLLS* (VE) - 1 / each

MINI COCKTAIL* (VE) - .40 / each

ELEPHANTS CRACKERS (VE)

Plain or rosemary - 6.95 / bag

BUTTER PATS (VE) - .30 / each

*48-hour notice required

SOUPS

TOMATO ORANGE (GF) (VE) (WF)

A creamy, dreamy tomato soup with a twist of orange - 45 | 70

MAMA LEONE'S (GF) (VE) (WF)

Chicken breast, tomato, vegetables, a savory blend of herbs and spices, with a touch of cream - 45 | 70

ELEPHANTS CURE CHICKEN SOUP (GF) (VE) (WF)

Chicken breast, carrots, onions, celery, garlic, ginger, lemon grass, cloves, serrano peppers, and cilantro all simmered in our house-made chicken stock - 45 | 70

WILD MUSHROOM SOUP (GF) (VE)

Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine. - 45 | 70

SEASONAL SOUP (GF)

Inquire about our current selection - 45 | 70

Small serves 8 - 10 | Large serves 18 - 20

CASSEROLES

CHICKEN POT PIE (GF) (VE) (WF)

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits - 62 | 85

JAMAICAN CHICKEN CURRY (GF) (VE) (WF)

Chicken with potatoes and carrots in coconut curry with a side of mango chutney - 42 | 65

CHICKEN ENCHILADA VERDE (GF) (VE) (WF)

With cheddar and tomatillo sauce, served with our homemade salsa - 62 | 85

VEGETARIAN ENCHILADA ROJA (GF) (VE) (WF)

With corn, zucchini, squash, pinto beans, and roja sauce; served with our homemade salsa - 62 | 85

LASAGNA BOLOGNESE (GF) (VE) (WF)

Layers of lasagna with ricotta filling and Bolognese ragú - 67 | 90

LASAGNA MARINARA (GF) (VE) (WF)

Layers of lasagna with ricotta filling, spinach, and béchamel - 57 | 80

MACARONI & CHEESE (GF) (VE) (WF)

Guest favorite - Cavatappi pasta and cheese sauce topped with seasoned bread crumbs - 40 | 62

POLENTA DOLCETTO (GF) (VE) (WF)

Layers of polenta with tomato and five cheeses - 57 | 80

ALL-AMERICAN MEATLOAF (GF) (VE) (WF)

American classic with lean ground beef and andouille sausage - 90 | 130

PORK VERDE (GF) (VE) (WF)

Our take on the Southwestern classic - 57 | 80

Small serves 8 - 10 | Large serves 10 - 12

THE MAIN COURSE

SEASONAL ENTRÉES

beef

BEEF BAVETTE DISPLAY *

Piedmontese beef served with creamy horseradish and green peppercorn sauce, balsamic roasted onions, and arugula – 120 (serves 20)

HOLIDAY BEEF BRISKET *

Beef brisket, wine, cranberries, mushrooms, garlic, onions, and rosemary – 28 / pound

poultry

CHICKEN SALTIMBOCCA

Chicken breasts with prosciutto, mushrooms, sage, Maderia wine, cream, and parsley – 14.75 / pound

OVEN ROASTED TURKEY BREAST

Oven roasted turkey served sliced – 18 / pound

pork

PORK TENDERLOIN WITH CHERRY CHUTNEY

Pork tenderloin, with our cherry chutney made with dried cherries, ginger, and lemon juice – 15.5 / pound

APPLEWOOD SMOKED HAM WITH PINEAPPLE

Oven roasted ham glazed with our pineapple bourbon sauce – 15 / pound

fish

POACHED SALMON FILET *

Seasoned side of Chinook salmon, poached, and chilled; garnished with sliced cucumbers and creamy cucumber dill sauce – served at room temperature – 26.95 / pound

vegetarian

ROASTED RED PEPPERS STUFFED WITH FARRO AND BUTTERNUT SQUASH

Stuffed with farro, butternut squash, kale, onion, garlic, serrano peppers, and rosemary – 9 / each

HARVEST STUFFED PORTOBELLA MUSHROOMS

Marinated portobella stuffed with quinoa, asparagus, onion, bell pepper, cashews, and dill – 9 / each

SIDES

HERBED POTATO SAUTÉ

Yukon gold potatoes, olive oil, and basil purée – 7.25 / pound

SPANISH RICE

Rice, onion, corn, and peas – 5.75 / pound

FRAGRANT BASMATI RICE PILAF

Basmati rice, onions, carrots, and bell peppers – 5.75 / pound

GRILLED SEASONAL VEGETABLES

Asparagus, eggplant, potatoes, zucchini, and bell peppers – 10.5 / pound

SEASONAL SIDES

GREEN BEANS

With shiitake mushrooms, shallots, garlic, butter, lemon juice, chives, parsley – 14 / pound

APRICOT ROASTED VEGETABLES

With carrots, beets, butternut squash, parsnips, fennel, olive oil, apricot preserves, and thyme – 10.5 / pound

ROASTED CAULIFLOWER WITH GOLDEN

Cauliflower, roasted with garlic, olive oil, cumin, yellow raisins, and parsley – 8 / pound

ROASTED BRUSSELS SPROUTS WITH PEARS

Tossed with olive oil and lemon juice – 13 / pound

CREAMY MASHED POTATOES

Potatoes mashed with butter and milk – 7.25 / pound

SAVORY BREAD STUFFING

Elephants breads, onions, celery, mushrooms, sage, eggs, butter, and parsley; baked until golden – 5 / pound

TURKEY GRAVY

Made with turkey stock, flour, and sage – 5 / pint | 10 / quart

NUTTED WILD RICE

With pecans, raisins, and scallions – 10 / pound

CRANBERRY ORANGE RELISH

– 5 / half pint | 10 / pint

 SERVED HOT

FROM THE BAKERY

DESSERT PLATTERS

MACARONS & MACAROONS*

Salted caramel and seasonal assortment of French macarons with our traditional coconut macaroons- 32 | 65

BIG COOKIES

Chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, peanut butter, and shortbread- 22 | 35 | 45

ASSORTED PETITE COOKIES

Chocolate chip cookies, sables, shortbread, and our gingersnaps- 31 | 43 | 55

BROWNIES

Rich chocolate brownies, served bite-sized- 31 | 43 | 55

DESSERT BARS

Our lemon, marionberry and walnut bars, and our brownies served bite-sized- 31 | 43 | 55

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, Parisian lemon tartlets, coconut truffles, lemon raspberry cheesecakes, and coconut cranberry cookies - 42 | 55 | 67

MINI CUPCAKES *

Chocolate or yellow cake with chocolate ganache or Swiss vanilla buttercream frosting- 1.5 each, minimum 4

CUPCAKES *

Chocolate or yellow cake with chocolate ganache or Swiss vanilla buttercream frosting- 2.5 each, minimum 4

SEASONAL PIE

Ask about our current offerings- prices vary

Small serves 10 | Medium serves 15 | Large serves 20

*48-hour notice required

ELEPHANTS CAKES

Elephants cakes come with classic décor and message writing. Please allow 72 hours for any custom design.

CHOCOLATE BUTTERMILK

Layered and frosted with buttercream and chocolate crumble

CHOCOLATE DECADENT

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

RASPBERRY CHOCOLATE

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

LEMON CURD CHIFFON

Our vanilla chiffon cake with lemon curd filling and lemon buttercream frosting

MARIONBERRY CHIFFON

Vanilla chiffon cake with marionberry preserve filling and marionberry buttercream frosting

CLASSIC YELLOW CAKE

Yellow cake with milk chocolate buttercream filling and frosting

CUSTOM CAKES

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

23 | 35 | 46 | 70

6" cake serves 6-8

9" cake serves 10-12

1/4 sheet cake serves 20-25

—48 hour notice required—

1/2 sheet cake serves 40-45

—72 hour notice required—

REFRESHMENTS

COLD BEVERAGES

SODAS

Coke, Diet Coke, and Sprite - 2 / each

POLAR SELTZER

Lime, grapefruit, and black cherry - 2 / each

SAN PELLEGRINO

Aranciata, limonata, and aranciata rosa - 2.25 / each

SAN PELLEGRINO

aqua minerale - 2.25 / each

GOLD PEAK TEAS

Sweetened, unsweetened, green - 3.25 / each

COLUMBIA GORGE ORGANIC JUICE - 5.25 / each

MARTINELLI'S APPLE JUICE - 2.25 / each

ELEPHANTS BOTTLED WATER - 2 / each

Beverages delivered chilled.

BULK BEVERAGES

ALOHA JUICE CO. LEMONADE*

Choice of classic or strawberry - 24 / gallon

ALOHA JUICE CO. ORANGE JUICE* - 24 / gallon

STEVEN SMITH FEZ GREEN ICED TEA - 18 / gallon

STEVEN SMITH BLACK ICED TEA - 18 / gallon

Our bulk beverages offer 16 servings per gallon. Cups and cocktail napkins are included. If needed, please inquire about service for bulk beverages.

*48-hour notice required

HOT BEVERAGES

STUMPTOWN COFFEE

Regular Delicatessen Blend or decaf

STEVEN SMITH TEAS

An assortment of green, black, and herbal teas

26 / airpot | 28 / to-go | 30 / gallon

airpots serve 12 | gallon serves 16

There is a 2-gallon minimum for both coffee and tea.

Eight ounce cups, sugar, creamer, stir sticks, and cocktail napkins are included with coffee and tea service.

If needed, please inquire about service for larger groups.

LIBATIONS

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

RED WINE

ELEPHANTS CUVÉE ROUGE, RED BLEND

An Oregon blend that is easy drinking with vibrant red fruit and a long silky finish – 23

ELEPHANTS EOLA-AMITY PINOT NOIR

Classic Oregon Pinot on the nose with ripe red fruit and a core of pure dark cherry, nice acidity and notes of spice – 24

WILLFUL VALLEY PINOT NOIR

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

WESTREY PINOT NOIR

Classic Willamette profile of pure cherry fruit, sweet clove spice and a beautiful structure – 33

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish – 26

HOUSE OF INDEPENDENT PRODUCERS

Full-bodied Washington Cabernet Sauvignon with blue and black fruits, leather and vanilla notes – 21

ELIO PERRONE TASMORCAN, BARBERA D'ASTI

An Italian red, fresh with raspberry, violet and vanilla and smooth, polished tannins – 21

OWEN ROE "SHARECROPPERS," RED BLEND

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

SPARKLING & ROSÉ

GRATIEN & MEYER, CREMANT DE LOIRE

Quince, lemon, and apricot fruit with a light brioche finish and fine bubbles in this sparkling white – 25

TREVERI, BLANC DE BLANC BRUT ZERO

A dry sparkling Washington wine with hints of citrus and apple with a creamy finish – 23

TORRE ORIA CAVA BRUT

Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright mineral finish – 17

SEASONAL ROSÉ

Please inquire about our current selection – 20

Our wine menu offers the best quality and value 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 inquire about wines beyond this list, as we wish to accommodate you in every way possible.

WHITE WINE

OWEN ROE "SHARECROPPERS," CHARDONNAY

Balanced tropical fruit and vanilla flavor this Washington wine with a hint of oak on the finish – 18

ELENA WALCH ALTO ADIGE, CHARDONNAY

This Italian white has flavors of juicy pear and peach fruit with zippy acidity and no oak – 25

ELK COVE, PINOT GRIS

Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity – 25

ERATH, PINOT GRIS

An Oregon wine with hints of silky melon and luscious fruit with a long finish – 19

J. LOHR, SAUVIGNON BLANC

Honeysuckle and lime zest flavors with balanced weight and finish in this California Sauvignon Blanc – 21

ARCA NOVA, VINO VERDE

A perfect Portuguese aperitif wine with crisp green apple, lemon and lime zest – 18

BEER & CIDER

NORTHWEST'S FAMOUS CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection – 5

SEASONAL CIDER

Please inquire about our current selection – 5

SIGNATURE DRINKS

You can choose any two preferred cocktails with our full-service bars. Please inquire about bar package pricing. An on-site bartender is required.

PREFERRED COCKTAILS

ULTIMATE GIN & TONIC

Thai-lime infused gin, FeverTree 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 juices 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 – 6.5

COCCHI SPRITZ

Cocchi Americano, sparkling wine, and soda water with a lemon slice – 6.5

LILLET ROSE SPRITZ

Lillet Rose, sparkling wine, and soda water with an orange slice – 6.5

BRUNCH COCKTAILS

MIMOSA BAR

Choice of two juices from among the following: orange, blood orange, grapefruit, peach, pear, or mango – 5 / each, minimum 25

BLOODY MARY COCKTAIL

Elephants Bloody Mary mix, Monopolowa Vodka, and seasonal pickled vegetables – 9 / each

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 punches) as a stand-alone cocktail. Full bar service is available and required for all of our cocktails and punches.

To inquire please contact:
catering@elephantsdeli.com

HOUSEMADE PUNCH

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.