

ELEPHANTS DELIVERY & PICKUP

Please order three hours ahead for delivery or pickup. Deliveries available 6:30am - 6:30pm, seven days a week.

For delivery, please allow a one-hour flexible delivery window. Need your food faster? Give us a call!

You can also pick up your order from our S. Corbett or NW 22nd locations, or our Central Kitchen in SE Portland.

Low-Contact Delivery: For our team's safety, please provide us with a contact to call/text arrival time so that you can meet at a low-contact point—such as the lobby of building or on the front porch.



Call us to place your order: Weekdays 8am to 5:30pm, Sat-Sun, 9-5pm | 503.937.1099 | catering@elephantsdeli.com

Order online anytime: elephantsdeli.com

We do include an automatic 10% service charge for all deliveries. This service charge goes towards our delivery drivers and their support staff, it is much appreciated. If you choose to add any additional gratuity for your driver, it is even more appreciated, thank you!



CELEBRATING A SPECIAL BIRTHDAY, A WEDDING, OR ANNIVERSARY? LET US HELP!

We are experts at delivering gorgeous food that travels and reheats beautifully at home—from appetizers to individual entrées to desserts. We can also recommend and deliver local wine pairings. We'll make your event a smashing success!

If you prefer, we can deliver individual meals hot and ready to eat. Or, you may opt for plated meal service with our staff plating and serving your guests. We're happy to help!

ELEVATED ENTRÉES

Served in ready to heat containers with simple reheating instructions

CHICKEN RIESLING

Roasted airline chicken breast in Riesling cream sauce and topped with pine nut grape gremolata; paired with blistered snap peas, duck-fat fried potatoes, and roasted yams

PINOT NOIR GLAZED ROASTED CHICKEN

Roasted airline chicken breast in Pinot Noir sauce; paired with blistered snap peas, duck-fat fried potatoes, and roasted yams

BRAISED PIEDMONTSE BEEF WITH BOURBON PEACH GLAZE

Braised Piedmontese beef topped with our bourbon peach glaze and fresh grilled peaches; paired with pommes Anna and primavera vegetable sauté

NORTHWEST SALMON

Spice rubbed salmon fillet with butter and lemon with our creamy cucumber dill sauce; paired with sautéed fresh corn and haricot verts, and herbed potato sauté

CAULIFLOWER STEAK

Grilled cauliflower steak served on a medley of lentils and topped with our herb verde sauce; paired with roasted carrots and sautéed radishes and blistered snap peas

COCONUT CURRY STUFFED PEPPER

Quinoa and curry stuffed red pepper served on a bed of wilted spinach; paired with sautéed fresh corn and haricot verts and roasted yams

Elevated entrées require advance notice, please call us to place your order at 503.937.1099



LUNCH—FOR THE OFFICE OR AT HOME

SALADS

Our salads are individually packed with a container of dressing.

WILLAMETTE VALLEY SALAD

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette— 9 each

SEASONAL HOUSE SALAD

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing— 9 each

CHOP CHOP SALAD

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Lil's peppers, and our balsamic vinaigrette— 9.5 each

CHICKEN CAESAR SALAD

Romaine, chicken breast, hard-boiled egg, radicchio, croutons, scallions, Parmesan, and our Caesar dressing— 9 each

CLASSIC COBB SALAD

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette— 9.5 each

LUNCHTIME SPECIALS

Individual servings of our favorite lunchtime specials.

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits— 8.75

MACARONI & CHEESE

Guest favorite — cavatappi pasta and cheese sauce topped with seasoned bread crumbs— 6.5

MACARONI & CHEESE WITH SMOKED BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon— 7.75

SANDWICHES

Sandwiches are sliced in half and individually wrapped. All sandwiches are available on a wheat-free bun for \$1.75, please allow 48-hour notice.

TURKEY CLUB

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

TURKEY & CHEDDAR

Turkey, cheddar, tomato, lettuce, and mayonnaise on multigrain bread— 7.25 each

JAMBON ET FROMAGE

Ham, Swiss, butter, and Dijon on our ficelle— 7.25 each

EGG SALAD

Egg salad and lettuce on multigrain bread— 7.25 each

NORTHERN ITALIAN

Roma tomatoes, fresh mozzarella, basil, and basil oil on our ficelle— 7.25 each

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing— 8.25 each

SMOKED SALMON SALAD

Smoked salmon, arugula, dried cranberries, pearl couscous, roasted corn, tomatoes, Parmesan, pepitas, and our creamy pesto dressing— 9.5 each

SALAD SACK LUNCH

Your choice of salad served with fresh baguette, butter, and two shortbread cookies— 12.5

SALAD BOX LUNCH

Your choice of salad served with fresh baguette & butter, a fresh fruit salad, and two shortbread cookies— 17

WHEAT-FREE OR VEGAN SALAD SACK LUNCH

Your choice of salad served with sea salt chips and a fresh fruit salad— 14

WHEAT-FREE OR VEGAN SALAD BOX LUNCH

Your choice of salad served with sea salt chips, an orange, and a fresh fruit salad— 19

MEATLOAF WITH MAC & CHEESE

Our classic meatloaf paired with another guest favorite— cavatappi pasta with cheese sauce — 8.75

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce— 7.75

LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie— 15.5

ALBACORE TUNA SALAD

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread— 7.25 each

SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and two shortbread cookies— 11.25

SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, a fresh fruit salad, and two shortbread cookies— 15.5

WHEAT-FREE OR VEGAN SANDWICH SACK LUNCH

Your choice of sandwich served with sea salt chips and a fresh fruit salad— 15.5

WHEAT-FREE OR VEGAN SANDWICH BOX LUNCH

Your choice of sandwich served with sea salt chips, an orange, and a fresh fruit salad— 19.75

LUNCH—FOR THE OFFICE OR AT HOME

SIDE SALADS & SNACKS

These items are perfect small snacks for a mid-day pick up.

KALE CHICKEN CAESAR

Kale, diced chicken breast, hard-boiled egg, and Parmesan cheese tossed in our Caesar dressing— 6 each

FRESH FRUIT SALAD — 5.5 each

VEGGIES & RANCH — 7 each

CHEESE & FRUIT

Cheddar, provolone, grapes, apples, and crackers— 7 each

CAPRESE PASTA SALAD

Tubetti pasta tossed with mozzarella, tomatoes, and basil— 6 each

SESAME NOODLES

Noodles with our sweet and spicy sesame dressing— 6 each

QUINOA & BLACK BEAN SALAD

With smoky lime dressing— 6 each

KETTLE CHIPS

Sea salt, NY cheddar, salt and pepper, honey Dijon, or barbecue— 2 / 2 oz bag

MORNING MEALS—QUICK BITES FOR ONE OR THE ENTIRE FAMILY

BREAKFAST

GRANOLA & YOGURT PARFAIT

Elephants granola with vanilla and strawberry yogurt and fresh seasonal berries— 5.5 each

BACON BREAKFAST SANDWICH

Eggs, bacon, and cheddar cheese with creamy Cholula sauce on ciabatta— 5 each

VEGGIE BREAKFAST SANDWICH

Eggs, tomato, pepper jack cheese, and spinach with hollandaise on ciabatta— 5 each

BREAKFAST BURRITO

Choice of our sausage or chili con queso— 6.25 each

BANANA BREAD

Cake-like, with pecans and a hint of vanilla— 15.5/ loaf

SAUSAGE & POTATO FRITTATA

Potatoes, eggs, sausage, cheddar and Swiss cheese, scallions, and herbs— 6.5 | 18 | 34

VEGGIE FRITTATA

Potatoes, eggs, zucchini, mushrooms, cheddar and Swiss cheese, scallions, and herbs— 6.5 | 18 | 34

Our frittatas are offered in ready-to-heat containers—the small container serves 1, a medium container serves 2-3, and a large container serves 6-8

MENU ALLERGEN KEY

 CONTAINS EGG  CONTAINS DAIRY  CONTAINS WHEAT  CONTAINS FISH  CONTAINS PEANUTS  CONTAINS TREE NUTS
 CONTAINS SOY  CONTAINS SHELLFISH  DAIRY FREE  WHEAT FREE  VEGETARIAN  VEGAN

BEGIN WITH HAPPY HOUR & DON'T FORGET DESSERT!

HAPPY HOUR

CHARCUTERIE & CHEESE TRAY

Mortadella, Cabernet salami, Molinari salami, oil cured olives, Castelvetro olives, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with our French baguette— for a group (serves 4-6) — 38 | for an individual — 8

CHICKEN SATAY TRAY

Skewers of boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce— for a group (serves 6-8) — 38 | for an individual — 6

APPETIZER SAMPLER

A trio of our favorite appetizers—cucumbers with goat cheese and pistachios, tomato basil tartlets, and teriyaki salmon bites with our wasabi dip— 12 / each

GRILLED SEASONAL VEGETABLE TRAY

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red and green bell peppers, and red onion, grilled with olive oil and served with our mustard & basil vinaigrette— 26 (serves 6-8)

HUMMUS, VEGETABLE, & PITA TRAY

Hummus, sautéed dates with sea salt, goat cheese & mascarpone spread, carrots, cucumbers, Castelvetro olives, and oil cured olives; served with seasoned pita chips— 38 (serves 6-8)

ZUCCHINI & PARMESAN STUFFED

MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta, (please note, our mushroom caps need to be cooked according to instructions)— 16

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned bread crumbs and served with our chili-lime aioli— 28

CUCUMBER WITH GOAT CHEESE AND

PISTACHIO

English cucumber topped with a mix of goat cheese, cream cheese, garlic, chives, and pistachios— 12

SWEET POTATO & COCONUT MAKI

Sweet potatoes, cucumbers, red bell peppers, avocado, and pickled ginger all seasoned with tamari and rice wine vinegar, then rolled in Japanese rice— 18

TOMATO BASIL TARTLETS

Tomatoes, basil, cheddar, Swiss, and mayonnaise in phyllo shells— 18

STEAK HOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce— 18 / 2.5 dozen

CLASSIC ARANCINI

Risotto balls made with Parmesan, Romano, and fontina cheeses served with our marinara sauce— 12 / 1.5 dozen

PORCINI & TRUFFLE ARANCINI

Risotto balls with porcini mushrooms, prosciutto, truffle oil, white wine, and Parmesan cheese— 12 / 1.5 dozen

PRIMAVERA ARANCINI

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese— 12 / dozen

QUINOA BUFFALO BITES

Spicy bites served with Frank's RedHot sauce and our blue cheese dressing— 12 / dozen

SOUPS

pint 6.25 | quart 10.25

TOMATO ORANGE

A creamy, dreamy tomato soup with a twist of orange

ELEPHANTS CURE CHICKEN SOUP

Chicken breast, carrots, onions, celery, and lemongrass simmered in our herbed house-made chicken stock

MAMA LEONE'S

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

SUMMER VEGETABLE

Tomatoes, carrot, potatoes, onion, celery, turnips, garbanzo, and lima beans simmered in a seasoned broth

BREAD

FRENCH BAGUETTE

Sliced or whole— 3.5 / loaf

BUTTER PATS — .30 / each

**BAKERY-FRESH
BREAD!**

warm 3-5 minutes
on oven rack at 350°



AL FRESCO ENTRÉES

Served chilled—perfect for a picnic lunch or dinner

BUTTERMILK FRIED CHICKEN 🍳🌱🌿— 14

Includes two pieces of our buttermilk fried chicken paired with potato salad, jalapeño bread & butter pickles, raw carrots & celery, and our roasted garlic ranch

BAVETTE STEAK SALAD 🍳🌱🥗🌿— 17

Grilled Bavette steak on top of a bed of salad greens and romaine lettuce; with walnuts, blue cheese, dried cherries, and tomatoes: served with our roasted garlic ranch

TERIYAKI SALMON & MAKI ROLLS 🍳🌱🐟🥗🌿— 19

Roasted teriyaki salmon paired with gomae (Japanese spinach salad), sweet potato & coconut maki rolls, and our wasabi dipping sauce

HUMMUS MEZZA 🌱🌿🥗— 12

Our hummus served with our goat cheese & mascarpone spread, sautéed dates with sea salt, carrots, cucumbers, Castelvetrano olives & oil cured olives, and seasoned pita chips

TUNA NIÇOISE SALAD 🍳🐟🌿— 18

Grilled Ahi tuna on top of a bed of salad greens; with olives, cherry tomatoes, haricot vert, yellow potatoes, radish, hard-boiled eggs; served with our basil garlic herb and our shallot-thyme dressing



PERFECT ENTRÉES

Ready to heat—a full meal, perfect for lunch or dinner

TERIYAKI CHICKEN 🍳🌱🌿— 11

Grilled boneless chicken thighs glazed with our wheat-free teriyaki sauce paired with bento rice, broccoli, roasted yams, and our sweet chili sauce

TANDOORI CHICKEN TIKKA 🍳🌱🥗🌿— 11

Boneless chicken thighs, simmered in our tikka masala sauce with onions, garlic, ginger, and spinach fragrant basmati rice pilaf with turmeric, raita, and seasoned pita chips

PERUVIAN JACKFRUIT 🌱🌿🥗— 11

Seasoned jackfruit, carrots, peas, and onions with Peruvian canary beans, garlic rice, roasted yam, and salsa criolla



CASSEROLES & ENTRÉES

Our casseroles are offered in three sizes, ready to heat or freeze. A small container serves 1, a medium serves 3-4, and a large serves 6-8

CHICKEN POT PIE

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 8.75 | 18.25 | 32

CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce – 7.75 | 19.25 | 32

VEGETARIAN ENCHILADA ROJA

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce – n/a | 19.25 | 32

ALL-AMERICAN MEATLOAF

Our take on a classic, made with lean ground beef and andouille sausage – 8.75 | 22 | 52

STEAK HOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – 18 / 2.5 dozen

LASAGNA BOLOGNESE

Layers of lasagna with ricotta filling and our Bolognese ragú – n/a | 19.25 | 40

LASAGNA MARINARA

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – n/a | 17.5 | 32

BUTTERMILK FRIED CHICKEN

Chicken soaked in buttermilk, tossed in our seasoned flour, and fried – 11/ half-bird | 21/ whole-bird

MACARONI & CHEESE

Guest favorite – cavatappi pasta and cheese sauce topped with seasoned bread crumbs – 6.5 | 14.25 | 28

MACARONI & CHEESE WITH SMOKED

BACON

Our creamy macaroni and cheese with Applewood-smoked bacon, caramelized onions, Parmesan cheese, parsley, and lemon – 7.75 | 19.25 | 32

TERIYAKI SALMON BITES

Roasted teriyaki salmon with our wasabi dipping sauce – 9 | 25 | n/a




















ZUNI STEW

A Southwestern stew of roasted butternut squash, corn, green beans, pinto beans, chilies, and tomato; topped with shredded muenster cheese. – n/a | 16 | 32

FRIED CHICKEN DINNER PACKAGE

Dinner feeds 3-4 people and is served in ready-to-heat containers

FRIED CHICKEN DINNER – 52

- Buttermilk fried chicken – (whole bird)  
- Dad's baked beans   
- Bread & butter pickled jalapeños   
- Broccoli salad   
- Potato salad    
- American apple pie    

SIDE DISHES

Our side dishes are ready to heat or enjoy and serve 3-4.

DAD'S BAKED BEANS

Kidney, butter, and lima beans slow cooked with onions and molasses – 14.25

BROCCOLI SALAD

Broccoli tossed with cheddar cheese, mayonnaise, onions, tomatoes, bacon, and carrots – 9

POTATO SALAD

Classic potato salad with egg – 7.5

GARLIC RICE

Jasmine rice seasoned with garlic and onion – 13

ROASTED SEASONAL VEGETABLES

Butternut squash, zucchini, tomatoes, onions, rosemary, and garlic tossed in olive oil and balsamic vinegar, then roasted – 17

SWEET TREATS

BIG COOKIES 🍪 🌱 🌿 🌾 🍌 (VE)

Half dozen of your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, or snickerdoodle—13.5/ half-dozen

SHORTBREAD COOKIES 🌱 🌿 (VE)

Delicious elephant shaped shortbreads – 9/ half-dozen

BIG COOKIE PLATTER 🍪 🌱 🌿 🍌 (VE)

Chocolate chip, cowboy (oatmeal chocolate chip), oatmeal raisin, snickerdoodle, and shortbread – 22 | 35

Small serves 10 | Medium serves 15

BANANA BREAD 🍌 🌱 🌿 🍌 (VE)

Cake-like, with pecans and a hint of vanilla – 15.5/ loaf

DING DONG CAKE 🍪 🌱 🌿 (VE)

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache – 6/ each

CHOCOLATE MOUSSE 🍪 🌱 (WF) (VE)

A light fluffy mousse made with chocolate and a hint of vanilla – 4.25/ each

AMERICAN APPLE PIE 🍌 🌱 🌿 (VE)

Spiced apples baked inside our flaky pie crust – 15.95/ each

KEY LIME PIE 🍌 🌱 🌿 (VE)

The perfect balance of tart and sweet with a graham cracker crust and topped with whipped cream – 4.75/ each

NON ALCOHOLIC BEVERAGES

SODAS

Coke and diet coke – 2 / each

POLAR SELTZER

Grapefruit and black cherry – 2 / each

SAN PELLEGRINO

Aranciata, limonata, and aqua minerale – 2.25 / each

GOLD PEAK TEA

Unsweetened – 3.25 / each

MARTINELLI'S APPLE JUICE – 2.25 / each

ELEPHANTS BOTTLED WATER – 2 / each

STUMPTOWN COFFEE

Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 28 / to-go

STEVEN SMITH TEAS

An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 28 / to-go



STAYING SAFE AND HEALTHY

We are committed to the health and safety of our community members, staff, and guests. Our team will continue to abide by all applicable state regulations and guidelines. We are fortunate to have a 16,000-square-foot kitchen and are able to keep a safe distance between our employees. Our safety and health program is being supervised by certified managers. Specifically, we are:

- Modifying food service to limit the amount of contact between food and guests to include individually portioned and sealed meals, and individually plated dinners delivered covered to guests
- Taking staff temperature readings and interviewing staff members on health history before each shift to check for any illness symptoms or contact with infected persons
- Wearing masks, gloves and practicing social distancing
- Providing company-paid quarantine leave to any employee possibly showing symptoms

WINE & BEER

red wine

ELEPHANTS CUVÉE ROUGE, RED BLEND

An Oregon blend that is easy drinking with vibrant red fruit and a long silky finish– 21

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– 22

MCKINLAY VINEYARDS PINOT NOIR

This light and juicy Oregon Pinot has hints of cherry-berry fruit and an elegant finish– 22

CMS HEDGES CABERNET SAUVIGNON

Full-bodied Washington Cabernet Sauvignon with aromas of dark toast, clove, peppermint, wild blackberry, plum, and a touch of dark cocoa powder– 19.5

ELIO PERRONE TASMORCAN, BARBERA D’ASTI

An Italian red, fresh with raspberry, violet and vanilla and smooth, polished tannins– 19.75

SERBAL MALBEC

This Argentinian wine has a dense berry fruit with savory herbal notes and velvety tannins– 19.5

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

TORRE ORIA CAVA BRUT

Green apple and juicy citrus fruits highlight this Spanish cava brut with a bright mineral finish– 13

SEASONAL ROSÉ

Please inquire about our current selection– 17

white wine

OWEN ROE “SHARECROPPERS,” CHARDONNAY

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

ELK COVE, PINOT GRIS

Aromatic stone fruit flavors of nectarine and peach highlight this Oregon wine with good weight and acidity– 20

ERATH, PINOT GRIS

An Oregon wine with hints of silky melon and luscious fruit with a long finish– 17

ARCA NOVA, VINO VERDE

A perfect Portuguese aperitif wine with crisp green apple, lemon and lime zest– 14

beer & cider

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection– 15/ 6-pack