



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

2025 Spring menu—April 16th through July 8th


Place your order online or contact us at:
cateringrequest@elephantsdeli.com | 503.937.1099










Delivery available! Or pick up your order from our NW 22nd, Cedar Hills,
and Lake Oswego stores or our Central Kitchen in SE Portland.





Availability is subject to change day-to-day.
Please, order no later than 2pm two days prior to your event.

We include an automatic 16% service charge for all deliveries and a 5% service charge for all pick-ups.
This service charge helps to provide pay equity throughout our team, and it is much appreciated. If you choose to add additional
gratuuity for your driver, it is even more appreciated and will go directly to those individuals. Thank you!



 served hot

 egg  dairy  wheat  fish  peanuts  tree nuts  sesame  soy  shellfish

 DF dairy-free  WF wheat-free  VE vegetarian  VG vegan

Items are prepared in a kitchen that uses soy, wheat, dairy, nuts, and seeds.

Consuming raw or under-cooked eggs, meats, or seafood
may increase the risk of food-borne illness.

BREAKFAST



Breakfast sandwiches, burritos, frittatas, and quiche are served hot.

BACON BREAKFAST SANDWICH

Eggs, bacon, and Tillamook cheddar cheese with creamy Cholula sauce on a Dos Hermanos English muffin— 8

EGG & CHEESE BAGEL

Eggs, American cheese, and herb aioli on a Bowery bagel— 7

SAUSAGE, EGG, & CHEESE BAGEL

Eggs, pork sausage patty, and American cheese on a Bowery bagel— 8

new

SUNRISE BREAKFAST BURRITO

Eggs, black beans, zucchini, bell peppers, onions, jalapeños, cheddar cheese, sour cream, and cilantro in a flour tortilla with bacon— 8.25 | vegetarian— 7.25

SAUSAGE & POTATO FRITTATA

A baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs— (serves 8-10) — 75

VEGGIE FRITTATA

A baked breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs— (serves 8-10) — 75

QUICHE LORRAINE

With eggs, bacon, and Gruyère— (serves 6-8) — 40

new

GREEK YOGURT PARFAIT

Elephants granola with Greek yogurt and blueberry chia compote— 6.95

new

COCONUT CHIA PARFAIT

Bob's Red Mill Paleo Muesli with coconut chia pudding and mango— 7.95

BANANA BREAD

Cake-like, with pecans and a hint of vanilla— 19.95 / loaf

MARIONBERRY SCONE

Full of marionberries and a touch of vanilla— 4.5

CONTINENTAL BREAKFAST TRAY

Marionberry scones, biscuits, croissants, and bagels served with strawberry jam and cream cheese—
small (serves 8-10) — 35 | large (serves 10-15) — 45

MORNING PASTRY TRAY

An assortment of fresh baked treats—banana bread slices, mini muffins, and marionberry scones—
small (serves 8-10) — 35 | large (serves 10-15) — 45

FRESH FRUIT TRAY

Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—
small (serves 10-15) — 70 | large (serves 20-30) — 120

SANDWICH BOXES



In traditional deli style, each sandwich is wrapped in deli paper and cut in half, so they're easy to serve or grab right out of the box.

ELEPHANTS CLASSIC SANDWICH BOX

small— (serves 5-7) — 55

- 1 Turkey & Cheddar
- 1 Ham & Swiss
- 1 Turkey Club
- 1 Caprese
- 1 seasonal vegan wrap

medium— (serves 12-16) — 125

- 3 Turkey & Cheddar
- 3 Ham & Swiss
- 3 Turkey Club
- 2 Caprese
- 1 seasonal vegan wrap

large— (serves 20-30) — 205

- 5 Turkey & Cheddar
- 4 Ham & Swiss
- 4 Turkey Club
- 4 Caprese
- 3 seasonal vegan wraps

VERY VEGGIE SANDWICH BOX

(serves 5-8) — 45

- 2 Caprese
- 1 Curried Chickpea
- 2 seasonal vegan wraps

DELI SALAD SANDWICH BOX

(serves 5-8) — 45

- 2 Chicken Salad
- 2 Albacore Tuna Salad
- 1 Egg Salad

CUSTOM SANDWICH BOX

Sandwiches are \$10.5 each

Select any combination or variety of sandwiches from the list below

Wheat-free buns available for \$3 each

TURKEY CLUB

bacon, mayonnaise, Swiss, tomato, and lettuce on French white

TURKEY & CHEDDAR

Turkey, mayonnaise, cheddar, tomato, and lettuce on multigrain

JAMBON DE PARIS

with ham, Gruyère, butter, and Dijon on multigrain

HAM & SWISS

with mayonnaise, mustard, and lettuce on multigrain

CHICKEN SALAD SANDWICH

with celery, capers, and a touch of tarragon on multigrain

CURRIED CHICKPEA SANDWICH

with celery, raisins, and Major Grey's chutney on French white

CAPRESE

Roma tomatoes, fresh mozzarella, basil, and basil oil on ciabatta

ALBACORE TUNA SALAD

with tomato, pickle, and lettuce on multigrain

EGG SALAD

Egg salad on multigrain

TEMPEH & QUINOA WRAP

Quinoa, marinated tempeh, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing

We respectfully decline substitutions and limit subtractions to allergy and dietary needs only. Thank you!

SALADS



Three-pound or three-quart minimum per item

FRESH FRUIT SALAD (DF) (WF) (VG)

A mix of honeydew, cantaloupe, pineapple, grapes, and blueberries – 13 / pound

GREEK METALA ORZO SALAD (GF) (V) (VE)

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices – 13.5 / pound

new

CAPRESE PASTA SALAD (GF) (V) (VE)

Ditalini pasta tossed with fresh mozzarella, tomatoes, and basil – 13.5 / pound

new

AMERICAN POTATO SALAD (O) (DF) (WF) (VE)

Potatoes tossed with mayonnaise and seasonings along with onions, eggs, and pickle relish – 9 / pound

SESAME NOODLES (V) (WF) (VG)

Noodles with our sweet and spicy sesame dressing – 14 / pound

QUINOA & BLACK BEAN SALAD (GF) (DF) (WF) (VG)

With smoky lime dressing – 13.5 / pound

WILLAMETTE VALLEY SALAD (GF) (V) (WF) (VE)

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – 12.95 / quart

new

SEASONAL HOUSE SALAD (DF) (WF) (VG)

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 11.95 / quart

CHOP CHOP SALAD (GF) (WF)

Turkey, salami, Parmesan and provolone cheese, garbanzo beans, romaine, olives, scallions, Mama Li's peppers, and our balsamic vinaigrette – 12.95 / quart

CHICKEN CAESAR SALAD (O) (GF) (V) (WF)

Romaine, chicken breast, hard-boiled egg, croutons, Parmesan, and our Caesar dressing – 12.95 / quart

CLASSIC COBB SALAD (O) (GF) (WF)

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 12.95 / quart

We respectfully decline substitutions and limit subtractions to allergy and dietary needs only. Thank you!

SOUPS



Our soups arrive hot and serve 6-8 people – 34

TOMATO ORANGE 🌱 🌱 🌱 🌱

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S 🌱 🌱 🌱

Our signature Italian chicken soup with tomato, onion, celery, spinach, and herbs, and a touch of cream

ELEPHANTS CURE CHICKEN SOUP 🌱 🌱 🌱

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

new

CARROT RED LENTIL 🌱 🌱 🌱 🌱

Red lentils, carrots, tomato, and basmati rice, with coconut milk and vegetable stock

new

CLAM CHOWDER 🌱 🌱 🌱 🌱

A creamy chowder with, potatoes, leeks, onions, celery, and just the right seasonings—available April 16th until May 13th

new

POTATO LEEK SOUP 🌱 🌱 🌱

A creamy medley of potatoes, leeks, and spices—available May 14th until June 10th

CHICKEN LIME TORTILLA 🌱 🌱 🌱

Chicken simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings—available June 11th until August 5th

BREAD

DINNER ROLLS 🌱 🌱 🌱 🌱

Package of six rolls – 11

FOCACCIA 🌱 🌱 🌱

Sliced or whole – 5 / loaf

BUTTER PATS 🌱 🌱 – .30 / each

BAKERY-FRESH BREAD!

warm 3-5 minutes
on oven rack at 350°



HORS D'OEUVRES & PARTY TRAYS



The following hors d'oeuvres require a three-dozen or three-pound minimum per item

TERIYAKI SALMON BITES

Roasted teriyaki salmon served with our tangy wasabi dipping sauce – 41 / pound

new

GINGER HOISIN BBQ MEATBALLS

Made with ground pork, spices, scallions, cilantro, and fresh ginger; served with hoisin barbecue sauce – 25 / pound

ZUCCHINI & PARMESAN STUFFED MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – 29 / dozen

DUNGENESS CRAB CAKES

Dungeness crab and shrimp with seasoned breadcrumbs; served with our chili-lime aioli – 40 / dozen

new

ARANCINI PRIMAVERA

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese – 20 / dozen

DEVILED EGGS

A picnic classic with mayonnaise, capers, mustard, and a touch of Pickapeppa sauce – 36 / dozen

SMASHED POTATOES

Roasted potatoes topped with a spicy avocado hummus and garnished with cilantro, corn, and black beans – 20 / dozen

new

BLACK BEAN CAKES

Bite-sized black bean cakes with scallions, bell pepper, cilantro, and seasonings, served with our tangy cabo sauce – 20 / dozen

SHRIMP WITH MUSTARD BASIL VINAIGRETTE

Shrimp and pancetta tossed in our basil vinaigrette – 38 / pound

HORS D'OEUVRES & PARTY TRAYS



The following trays have no minimum per item

new

ASIAN BITE TRIO 🌱 🥥 🥑 (DF) (WF) (VG)

Rainbow veggie sushi rolls, spring rolls, and sesame rice canapés; served with pickled zucchini and tamari— (serves 10-15) — 70

CHICKEN SATAY TRAY 🍗 🥥 🥑 (DF) (WF) 🔥

Boneless chicken thighs marinated in spiced coconut milk; served with our peanut dipping sauce—
small (serves 6-10) — 60 | large (serves 15-25) — 110

CHARCUTERIE & CHEESE TRAY 🍷 🥖 | 🌱 🥥 🥑 **

Cabernet salami, Molinari salami, Castelvetro olives, Marcona almonds, sharp white aged Tillamook cheddar, Ossau-Iraty cheese, goat cheese & pistachio dip, and sautéed dates with sea salt; served with crackers (** only crackers contain wheat, sesame, or soy)— small (serves 6-10) — 70 | large (serves 12-20) — 120

MARCONA ALMONDS 🥜 (DF) (WF) (VG)

Spanish almonds—perfect to pair with charcuterie— (serves 10-20) — 24 / bowl

HOUSE TORTILLA CHIPS & DIPS (DF) (WF) (VG)

Our fresh salsa, guacamole, and bean dip; served with our house-made tortilla chips— (serves 10-15) — 40

HUMMUS, VEGETABLE, & PITA TRAY 🍷 🥖 🌱 🥥 🥑 (VE)

Hummus, sautéed dates with sea salt, Greek feta dip, carrots, cucumbers, Castelvetro olives, and oil cured olives; with seasoned pita chips—
small (serves 6-10) — 60 | large (serves 12-20) — 110

ANTIPASTO TRAY 🍷 🥖 🌱 🥥 🥑 | 🍷 🥖 **

Molinari salami, Daniele prosciutto, Castelvetro olives, oil cured olives, mascarpone, bocconcini, marinated shrimp, giardiniera (with pepperoncini, peppadews, cauliflower, carrots, and olives), bacon jam; served with focaccia and sesame rice crackers (** only crackers contain sesame)—
small (serves 6-10) — 70 | large (serves 12-20) — 120

CHEESE BOARD 🍷 🥖 (VE) | 🌱 🥥 🥑 **

Ossau-Iraty Cheese, aged white Tillamook cheddar, Camembert le Pommier, Marcona almonds, dried apricots, cucumber slices, goat cheese and pistachio spread, and grapes; served with crackers (** only crackers contain wheat, sesame, or soy)—
small (serves 6-10) — 70 | large (serves 12-20) — 120

TEA SANDWICHES 🍷 🥖 🌱 🥥 🥑

A delicious variety of sandwiches including chicken salad, egg salad, curried chickpea, and cucumber—
small (serves 8-15) — 70 | large (serves 12-25) — 105

ENTRÉES



Three-pound minimum per item—except for the stuffed pepper and the beef bavette

BOURBON PEACH GLAZED BEEF

Braised beef topped with our bourbon peach glaze and fresh grilled peaches – 40 / pound

BUTTERMILK FRIED CHICKEN

Fried chicken breasts coated with seasoned bread crumbs, and served with our roasted garlic ranch – 22 / pound

new

HONEY-GLAZED CITRUS CHICKEN

Boneless chicken thighs with honey, lemon, green onions, a splash of coconut milk, and seasonings – 24 / pound

new

COCONUT CURRY STUFFED PEPPER

Quinoa, sweet potatoes, spinach, carrots, asparagus, and other vegetables simmered in our coconut curry sauce served in a red bell pepper – 12 / each

FLANK STEAK DISPLAY

Served with our green peppercorn sauce – (serves 10-20) – 180 / platter

new

CATALAN SALMON

Roasted salmon with orange juice, sherry vinegar, anchovies, capers, and orange zest – 41 / pound

SIDE DISHES



Three-pound minimum per item—except for the grilled seasonal vegetable tray

FREEKEH & SAUTÉED VEGETABLES (DF) (WF) (VG) (A)

Roasted freekeh tossed with zucchini, onions, carrots, and bell peppers— 12 / pound

ROSÉ GLAZED SPRING VEGETABLES (DF) (WF) (VG) (A)

Carrots, bok choy, turnips, potatoes, shiitake mushrooms, and seasonings tossed in a Rosé wine glaze— 18 / pound

BROCCOLINI (DF) (WF) (VG)

with garlic and red pepper— 20 / pound

GARLIC RICE (DF) (WF) (VG) (A)

Jasmine rice seasoned with garlic and onion— 14 / pound

GRILLED SEASONAL VEGETABLE TRAY (DF) (WF) (VG)

Yukon potatoes, broccolini, zucchini, portobella mushrooms, red bell peppers, and red onion, grilled with olive oil and served with our mustard & basil vinaigrette—

small (serves 8-10) — 70 | large (serves 15-25) — 120

FRESH FRUIT TRAY (DF) (WF) (VG)

Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—

small (serves 10-15) — 70 | large (serves 20-30) — 120

CASSEROLES



Our casseroles arrive hot and serve 8-10 people.

CHICKEN ENCHILADA VERDE 🌱 🌾 🔥

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce – 75

VEGETARIAN ENCHILADA ROJA 🌱 🌾 🌿 🔥

Black bean and vegetable stuffed corn tortillas topped with cheddar cheese and roja sauce – 75

CHICKEN POT PIE 🌱 🌾 🌿 🔥

Chicken, root vegetables, and creamy herb sauce topped with Elephants homemade biscuits – 75

LASAGNA BOLOGNESE 🌱 🌾 🌿 🔥

Layers of lasagna with ricotta filling and our Bolognese ragù – 75

LASAGNA MARINARA 🌱 🌾 🌿 🌱 🔥

Layers of lasagna with ricotta filling, spinach, and our béchamel sauce – 75

MACARONI & CHEESE 🌱 🌾 🌿 🔥

Guest favorite – cavatappi pasta and cheese sauce topped with seasoned breadcrumbs – 68

A large platter of assorted cookies, including chocolate chip, chocolate, and sugar cookies, with some shaped like animals. The cookies are arranged in layers on a white platter, which is being held by a person wearing a blue and white checkered shirt. The background is a solid blue color.



WINE & MORE

red wine

AYRES PERSPECTIVE RIBBON RIDGE

An Oregon wine, juicy berries and cherries with notes of boysenberry, cinnamon, and tobacco— 33

BOOKWALTER NOTEBOOK RED

This Washington red is bright and vibrant with notes of Rainer cherry, plum, and spice— 20

MCKINLAY VINEYARDS PINOT NOIR

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

PAMPLIN JRG RED BLEND

An Oregon blend with notes of raspberry, black cherry, melted butter, graphite and flower; polished and rich— 30

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 minerally finish— 18

DUCHÉ DE LONGUEVILLE FRENCH SPARKLING CIDER ZERO PROOF

A dry cider that offers lots of freshness, apple aromas, and lively effervescence— 12

VETRICCE ROSÉ

This French rosé has aromas of peaches, cherries and red currants—refreshing, pleasant, and harmonious— 21

white wine

PIKE ROAD PINOT GRIS

A Willamette Valley wine, fruit-forward and vibrant with character and complexity— 22

FOSSIL POINT CHARDONNAY

Juicy white nectarine, bursting with spice tones of star anise, ginger and orange peel with bright natural acidity— 24

ROCKS OF BAWN SHAFTS AND FURROW

From Washington—styled after a White Bordeaux with fig flavors that contrast beautifully with the fragrant aromas— 26

craft hard seltzers

STRAIGHTAWAY ORGANIC BLACK TEA VODKA SODA

Organic vodka, black tea, lemon, currant— 10/ each

STRAIGHTAWAY GIN FIZZ

House gin blend, lemon, lime, orange flower water— 10/ each

beer, cider, and zero proof

NORTHWEST CRAFT BREWS

We offer a rotating selection of local beers. Please inquire about our current selection— 6/ each

SEASONAL CIDER

Portland Cider Co.—Kinda Dry— 6/ each

HAPPY MOUNTAIN KOMBUCHA—ZERO PROOF

Passionfruit— 6/ each

ATHLETIC BREWING—ZERO PROOF BEER

Please inquire about our current selection— 6/ each

SIGNATURE COCKTAILS

bourbon

MAPLE OLD FASHIONED

Bourbon, Angostura, and maple syrup

BOULEVARDIER

Bourbon, Campari, and sweet vermouth

WHISKEY GINGER LEMONADE

Bourbon, Angostura ginger syrup, and lemon juice

BOURBON RENEWAL

Bourbon, Cassis, simple syrup, lemon juice, and Angostura bitters

gin

NEGRONI

Gin, Campari, sweet Vermouth

THAI GIN & TONIC

Thai lime gin, Fever Tree Tonic, peach bitters, and lime

BEES KNEES

Gin, honey syrup, and lemon juice

rum

DARK & STORMY

Rum, Cock 'n Bull ginger beer, and lime

PINEAPPLE DAIQUIRI

Rum, pineapple juice, and lime juice

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

BLOODY MARY

with house-made bloody mary mix, and lime

MOSCOW MULE

Vodka, Cock 'n Bull ginger beer, and lime

ST. GERMAIN COCKTAIL

Vodka, St. Germain, lemon juice, and sparkling wine

tequila

STRAWBERRY MARGARITA

Strawberry Tequila, Harlequin orange liqueur, and lime juice

OTRA VEZ

Tequila, Campari, grapefruit juice, and lime juice

RANCH WATER

Blanco Tequila, Topo Chico sparkling water, and lime juice

ZERO-PROOF COCKTAIL

CUCUMBER ELDERFLOWER FIZZ

Cucumber juice, elderflower syrup, lime juice, soda

BEVERAGES

SODAS

Coke and diet coke – 2.25 / each

POLAR SELTZER

Ginger lime, grapefruit, lemon, and black cherry – 2.25 / each

SAN PELLEGRINO

Aranciata, limonata – 2.5 / each

GOLD PEAK TEA

Unsweetened – 3.25 / each

APPLE JUICE – 3.25 / each

ELEPHANTS BOTTLED WATER – 2 / each

STUMPTOWN COFFEE

Regular Delicatessen Blend or decaf; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 34 / to-go (serves 12)

STEVEN SMITH TEAS

An assortment of green, black, and herbal teas; served with cups, sugar, creamer, stir sticks, and cocktail napkins – 34 / to-go (serves 12)