



CORPORATE LUNCH

BREAKFAST | SANDWICHES | SALADS | SOUPS

2025 Spring menu—April 16th through July 8th

We respectfully decline substitutions. If modifications are needed, please order at least two days ahead.

For weekday events, place your order by noon the day prior to your event. For weekend events, we require a two-day lead-time—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.

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 gratuity for your driver, it is even more appreciated and will go directly to those individuals. Thank you!

BREAKFAST



Breakfast frittatas are served hot.

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

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

We respectfully decline substitutions. 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 items may increase the risk of food-borne illness.

SANDWICHES



INDIVIDUAL SANDWICHES

Your choice in any quantity or combination. 🌱 These sandwiches available as wheat-free for additional \$3 (48-hour notice required).

TURKEY CLUB 🌱 🌱 🌱

Turkey, mayonnaise, bacon, Swiss, tomato, and lettuce on French white bread – 9.95

TURKEY & CHEDDAR 🌱 🌱 🌱

Turkey, mayonnaise, cheddar, tomato, and lettuce on multigrain bread – 9.95

JAMBON DE PARIS 🌱 🌱

with ham, Gruyère, butter, and Dijon on multigrain bread – 9.95

HAM & SWISS 🌱 🌱 🌱

Ham, Swiss, mayonnaise, mustard, and lettuce on multigrain bread – 9.95

CHICKEN SALAD SANDWICH 🌱 🌱 🌱 🌱

Chicken with celery, capers, and a touch of tarragon on multigrain bread – 8.95

EGG SALAD 🌱 🌱 🌱 🌱

🌱 Egg salad and lettuce on multigrain bread – 8.95

CURRIED CHICKPEA SANDWICH 🌱 🌱 🌱

🌱 Chickpeas with celery, raisins, and Major Grey's chutney on French white bread – 8.95

🌱 CAPRESE 🌱 🌱 🌱

Roma tomatoes, fresh mozzarella, basil, and basil oil on Dos Hermanos ciabatta – 9.95

ALBACORE TUNA SALAD 🌱 🌱 🌱 🌱

Tuna, mayonnaise, tomato, pickle, and lettuce on multigrain bread – 9.95

TEMPEH & QUINOA WRAP 🌱 🌱 🌱 🌱 🌱

Quinoa, marinated tempeh, spinach, arugula, mixed greens, carrots, scallions, vegan mayonnaise, and our soy ginger dressing – 9.95

SACK & BOX LUNCH OPTIONS

SANDWICH SACK LUNCH

Served with sea salt chips and two shortbread cookies – 14

SANDWICH BOX LUNCH

With sea salt chips, fruit salad, and two shortbread – 19.5

WHEAT-FREE OR VEGAN SANDWICH LUNCH

Served with sea salt chips, and fruit salad – 21

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

We respectfully decline substitutions. Thank you!

SALADS



INDIVIDUAL SALADS

CHICKEN CAESAR SALAD 🌱 🥚 🍗 🥗

With hard-boiled egg, croutons, and our Caesar dressing – 13.95

CLASSIC COBB SALAD 🌱 🥚 🍗 🥗

Chicken breast, romaine, hard-boiled egg, blue cheese, bacon, tomato, scallions, and our French vinaigrette – 13.95

SMOKED SALMON SALAD 🌱 🥚 🍗 🥗 🥑

Smoked salmon, arugula, dried cranberries, pearl couscous, tomatoes, Parmesan, and our creamy pesto dressing – 13.95

WILLAMETTE VALLEY SALAD 🌱 🥚 🍗 🥗 🥑

With hazelnuts, blue cheese, apples, and raspberry vinaigrette – 13.95

CHOP CHOP SALAD 🌱 🥚

Turkey, salami, provolone cheese, garbanzos, romaine, scallions, Mama Lil's peppers, and our balsamic vinaigrette – 13.95

SEASONAL HOUSE SALAD 🌱 🥚 🍗 🥗

Arugula, radicchio, red leaf lettuce, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 12.95

SACK & BOX LUNCH OPTIONS

SALAD SACK LUNCH (contains dairy & wheat)

Served with a roll, butter, and two shortbread cookies – 16.5

SALAD BOX LUNCH (contains dairy & wheat)

With a roll & butter, fresh fruit salad, and two shortbread – 22

WHEAT-FREE OR VEGAN SALAD LUNCH

Served with sea salt chips and fresh fruit salad – 22

SALADS FOR GROUPS

WILLAMETTE VALLEY SALAD 🌱 🥚 🍗 🥗 🥑

Mixed greens, romaine, hazelnuts, blue cheese, apples, grapes, and our raspberry vinaigrette – (serves 8-15) – 42

SEASONAL HOUSE SALAD 🌱 🥚 🍗 🥗

Arugula, mixed greens, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – (serves 8-15) – 39

CHICKEN CAESAR SALAD 🌱 🥚 🍗 🥗

Romaine, chicken breast, hard-boiled egg, croutons, Parmesan, and our Caesar dressing – (serves 8-15) – 42

We respectfully decline substitutions. Thank you!

LUNCH ENTRÉES



CHICKEN ENCHILADA VERDE

Seasoned chicken and cheese enchiladas baked in our tomatillo sauce served with Spanish rice – 11.95

MACARONI & CHEESE

topped with seasoned breadcrumbs – 9.95

BEEF STROGANOFF

Tender slices of locally sourced flank steak, mushrooms, and noodles in a tangy cream sauce – 12.95

VEGGIE COCONUT CURRY

Sweet potatoes stewed with vegetables; served with garlic rice and garnished with golden raisins, almonds, and shredded coconut – 11.95



PENNE BOLOGNESE

With our Bolognese ragù, Parmesean cheese, and peas – 12.95

TERIYAKI CHICKEN

Grilled boneless chicken thighs glazed with our teriyaki sauce; served with garlic rice and garnished with pineapple – 11.95

CHICKEN POT PIE

Chicken, root vegetables, and an Elephants biscuit – 11.95



LUNCHTIME SPECIAL

Your choice of entrée served with a fresh fruit salad, and a big chocolate chip cookie – 20

CASSEROLES FOR GROUPS



Our casseroles arrive hot and serve 8-12 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

We respectfully decline substitutions. Thank you!

SOUP



Our soups arrive hot – 9 / pint

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

CARROT RED LENTIL 🌱 🌾 🌿 🔥

CLAM CHOWDER 🌱 🌾 🌿 🔥

A creamy chowder—available April 16th until May 13th

POTATO LEEK SOUP 🌱 🌿 🔥

Available May 14th until June 10th

CHICKEN LIME TORTILLA 🌱 🌾 🔥

Available June 11th until August 5th

LIGHT LUNCH & SNACKS



KALE CHICKEN CAESAR 🌱 🌾 🌿 🌱

Kale, diced chicken breast, hard-boiled egg, and Parmesan cheese tossed in our Caesar dressing— 8.5

FRESH FRUIT SALAD 🌱 🌾 🌿

A mix of melon, pineapple, grapes, and blueberries— 4.5

GREEK METALA ORZO SALAD 🌱 🌾 🌿

Orzo pasta, onions, bell peppers, cucumber, Kalamata olives, feta, tomato, olive oil, lemon, garlic, and spices— 8.5

SESAME NOODLES 🌱 🌾 🌿 🌱 🌱

Noodles with our sweet and spicy sesame dressing— 8.5

TERIYAKI SALMON BITES 🌱 🌾 🌿 🌱 🌱

Roasted teriyaki salmon bites on a bed of coleslaw mix; served with our wasabi dipping sauce— 11.95

KETTLE CHIPS

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

We respectfully decline substitutions. Thank you!

HAPPY HOUR



TERIYAKI SALMON BITES

With our tangy wasabi dipping sauce – (serves 10-20) — 110

ARANCINI PRIMAVERA

Risotto balls with carrots, red bell pepper, leeks, broccoli, cream, and Parmesan cheese – (serves 10-20) — 60

GINGER HOISIN BBQ MEATBALLS

Pork meatballs with scallions, cilantro, and fresh ginger; with red bell peppers, pineapple, and hoisin sauce – (serves 10-20) — 75

ZUCCHINI STUFFED MUSHROOMS

With zucchini, broccoli, carrots, cabbage, spices, Parmesan cheese, and house-made ricotta – (serves 10-20) — 90



HUMMUS, VEGETABLE, & PITA TRAY

Hummus, sautéed dates with sea salt, Greek feta dip, carrots, cucumbers, Castelvetrano olives, and oil cured olives; with seasoned pita chips –

small (serves 6-10) — 60 | large (serves 12-20) — 110

CHARCUTERIE & CHEESE TRAY

Cabernet salami, Molinari salami, Castelvetrano 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

CHEESE BOARD

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



COOKIES



BIG CHOCOLATE CHIP COOKIES



Chewy, chocolatey, and delicious— each — 3.5

SHORTBREAD COOKIES



Elephant shaped shortbreads— 2.5 / each | 15 / half-dozen



PETITE COOKIE TRAY



Four of our favorites— chocolate chip, double chocolate, oatmeal raisin, and elephant shaped shortbreads— small (serves 10-15) — 35 | large (serves 15-25) — 55

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)