



Certified
B
Corporation



CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

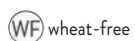
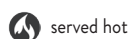
2025 Summer menu—July 9th through October 28th

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 3pm 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!



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

VEGGIE SAUSAGE BREAKFAST SANDWICH

Eggs, jackfruit black bean veggie sausage, Tillamook cheddar, spinach, and hollandaise on a Dos Hermanos English muffin— 8

SAUSAGE, EGG, & CHEESE BAGEL

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

SUNRISE BREAKFAST BURRITO

Eggs, black beans, zucchini, bell peppers, onions, jalapeños, cheddar cheese, sour cream, and cilantro in a flour tortilla with bacon— 8.95 | vegetarian— 7.95

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

GREEK YOGURT PARFAIT

Elephants granola with Greek yogurt and blueberry chia compote— 6.95

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

BUFFALO CAULIFLOWER & CHICKPEA WRAP

with red cabbage, kale, red onion, and Mama Lil's peppers in a flour tortilla

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 (V) (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 – 13.95 / quart

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

Arugula, mixed greens, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing – 13.95 / 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 – 13.95 / quart

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

Romaine, chicken breast, hard-boiled egg, croutons, Parmesan, and our Caesar dressing – 13.95 / quart

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

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

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

SOUPS



Our soups arrive hot and serve 8-12 people – 52

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

SUMMER VEGETABLE

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

CHICKEN LIME TORTILLA

Chicken simmered in our house-made chicken stock with poblanos, jalapeños, onions, tomatoes, corn, and seasonings—available July 9th until August 5th

CORN CHOWDER

A creamy chowder full of corn, potatoes, bacon, onions, celery, and a few poblano peppers for a slight kick—available August 6th until September 30th

INDIAN SPICED LENTIL SOUP

Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock—available beginning October 1st

NIGERIAN CHICKEN PEANUT

Chicken simmered with sweet potatoes, turnips, yams, in our house-made chicken stock—available beginning October 1st

WILD MUSHROOM SOUP

Our creamy mushroom soup seasoned with onions, vinegar, and a touch of Madeira wine—available beginning October 1st

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

Served with our tangy wasabi dipping sauce– 41 / pound

GINGER HOISIN BBQ MEATBALLS

Pork meatballs with scallions, cilantro, and fresh ginger; with red bell peppers, pineapple, and hoisin sauce– 25 / pound

ZUCCHINI 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

MISO EGGPLANT ROUNDS

Fried Japanese eggplant slices drizzled with a miso sake glaze and topped with Peppadew peppers and green onions– 24 / dozen

SHRIMP WITH MUSTARD BASIL VINAIGRETTE

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

ZUCCHINI & PINE NUT BITES

Rounds of zucchini topped with vegan cream cheese spread, red onions, pine nuts, and a dash of balsamic vinegar– 24 / dozen

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

BLACK BEAN CAKES

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

HORS D'OEUVRES & PARTY TRAYS



The following trays have no minimum per item

SESAME RICE & SUSHI BITES 🌱🌱🌱🌱🌱🌱

Rainbow veggie sushi rolls, spring rolls, and sesame rice canapes; served with pickled zucchini and teriyaki dipping sauce – (serves 10-15) – 70

CHICKEN SATAY TRAY 🌱🌱🌱🌱🌱🌱

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 🌱🌱🌱🌱🌱🌱

3-Month Manchego, 2-Year aged white cheddar, Goat Cheese & Pistachio Spread, Toscano salami, Calabrese salami, sweet coppa, Greek olive mix, Valencia almonds, dried apricots, fig spread, mustard, garnished with rosemary and edible flowers; served with crackers (** only crackers contain wheat, sesame, or soy) – small (serves 6-15) – 80 | large (serves 12-25) – 140

HOUSE TORTILLA CHIPS & DIPS 🌱🌱🌱🌱🌱🌱

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

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

ANTIPASTO TRAY 🌱🌱🌱🌱🌱🌱

Molinari salami, Daniele prosciutto, Castelvetrano 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 🌱🌱🌱🌱🌱🌱

Camembert le Pommier, 3-Month Manchego, Gouda Lekker, Danish blue cheese, 2-Year aged white cheddar, Greek olive mix, Valencia almonds, dried apricots, fig spread, honey, garnished with rosemary and edible flowers; served with crackers (** only crackers contain wheat, sesame, or soy) – small (serves 6-15) – 80 | large (serves 12-25) – 140

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 / dozen minimum per item—except for the stuffed pepper, brisket, and the flank steak

SMOKED BBQ BRISKET

Perfectly seasoned and slow smoked brisket served with Carolina bbq sauce and pickled jalepeños & carrots— (serves 6-15) — 180 / platter

SPICE-RUBBED BBQ CHICKEN

Grilled boneless chicken thighs topped with summer barbecue sauce — 24 / pound

new PINOT NOIR GLAZED CHICKEN

Boneless chicken thighs in our Pinot Noir Sauce made with shallots, balsamic vinegar, cherry jam, and ginger— 24 / pound

ROASTED STUFFED PEPPERS

Red bell peppers stuffed with a mix of spiced rice, lentils, tempeh, carrots, and broccoli, then drizzled with our tahini sauce— 15 / each

new CHILI-GLAZED TOFU SKEWERS

Skewers of marinated tofu with red bell peppers and onions, pineapple, and cilantro, roasted with our teriyaki sauce— 24 / dozen

FLANK STEAK DISPLAY

Sliced flank steak served with chimichurri sauce, balsamic roasted onions, and arugula— (serves 10-20) — 180 / platter

HONEY GARLIC SALMON

Baked with butter, honey, garlic, parsley, and lemon— 41 / pound

SIDE DISHES



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

SPICED RICE & LENTILS (DF) (WF) (VG) (F)

Basmati rice tossed with lentils, tempeh, carrots, and broccoli, and seasonings with a spiced tomato sauce— 14 / pound

MEXICAN STREET CORN SALAD (GF) (F) (WF) (VE)

Corn, jicama, red bell peppers, and cotija cheese tossed with cilantro, chilies, and seasonings in a light dressing made with lime juice and mayonnaise— 20 / pound

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

BROCCOLINI (DF) (WF) (VG)

with garlic and red pepper— 20 / pound

GARLIC RICE (DF) (WF) (VG) (F)

Jasmine rice seasoned with garlic and onion— 14 / pound

SPICE-ROASTED CAULIFLOWER WITH GOLDEN RAISINS (DF) (WF) (VG) (F)— 18 / 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

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

SWEET TREATS



BIG COOKIES

Pick your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate, oatmeal raisin, peanut butter, or our seasonal cookies, (chocolate chips contain soy, and seasonal cookies may contain peanuts, nuts, or soy)—each — 3.5 | half-dozen — 21

SHORTBREAD COOKIES

Delicious elephant shaped shortbreads— 15 / half-dozen

FROSTED SHORTBREAD COOKIES

— three days notice required —

Our seasonally decorated shortbread cookies half-dipped in frosting— 19.5 / half-dozen

DING DONG CAKE

Rich chocolate cake with a vanilla whipped cream filling encased in chocolate ganache— 11.95

KEY LIME PIE

The perfect balance of tart and sweet with a graham cracker crust and topped with whipped cream — 6 / individual pie

CHOCOLATE MOUSSE

Light fluffy mousse made with chocolate and a hint of vanilla— 6

MINI CUPCAKES

— three days notice required —
Your choice of yellow or chocolate cupcake with either Swiss vanilla or chocolate buttercream frosting— 3 / each

BIG COOKIE PLATTER

Our favorites—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate, oatmeal raisin, and elephant shaped shortbreads— small (serves 10) — 30 | medium (serves 15) — 40 | large (serves 20) — 50

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

MACARON TRAY

— three days notice required —

Farina Bakery's French macarons—raspberry, lemon, pistachio, and salted caramel— (serves 15-20) — 75

GOURMET PETITE DESSERTS

Chocolate mousse tartlets, chocolate coconut truffles, lemon raspberry cheesecakes, ricciarelli, and Italian thumbprints with raspberry jam— small (serves 10-15) — 60 | large (serves 20-30) — 110

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

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

PATZ & HALL CHARDONNAY

From the Sonoma Coast – fresh fruit abounds with aromas of granny smith apple, orange spritz and bosque pear. – 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

summer sipping

SANGRIA

red wine, strawberries, lemon juice, and pink peppercorn tincture

APEROL SPRITZ

with aperol, soda, cava, and an orange wheel

bourbon

BOURBON RENEWAL

with cassis, lemon juice, and Angostura bitters

DEMERARA OLD FASHIONED

Buffalo Trace bourbon, Demerara syrup, Angostura bitters, orange

gin

PARISIAN GIN FIZZ

Gin, St. Germain, lemon juice, soda water

CARDAMOM HONEY BEES KNEES

Gin, cardamom-honey syrup, lemon juice

THAI GIN & TONIC *(available until August 5th)*

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

BEES KNEES *(available until August 5th)*

Gin, honey syrup, and lemon juice

rum

BLUEBERRY BASIL DAIQUIRI DAIQUIRI

with lime juice, blueberry basil puree, and basil tincture

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

BLOODY MARY

with house-made bloody mary mix, and lime

CUCUMBER ELDERFLOWER SPRITZ

with cucumber & lime juices, elderflower syrup, and splash of Cava

tequila

BALSAMIC STRAWBERRY MARGARITA

with fresh strawberries, lime juice, and balsamic vinegar

PALOMA

with grapefruit juice, lime juice, and soda water

ZERO-PROOF COCKTAILS

ELDERFLOWER LEMON DROP

Stirrings Lemon Drop syrup, Giffard elderflower liqueur

MULE'S ON THE WAGON

DHOS gin-free spirit, Cock & Bull ginger beer, and lime juice

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)