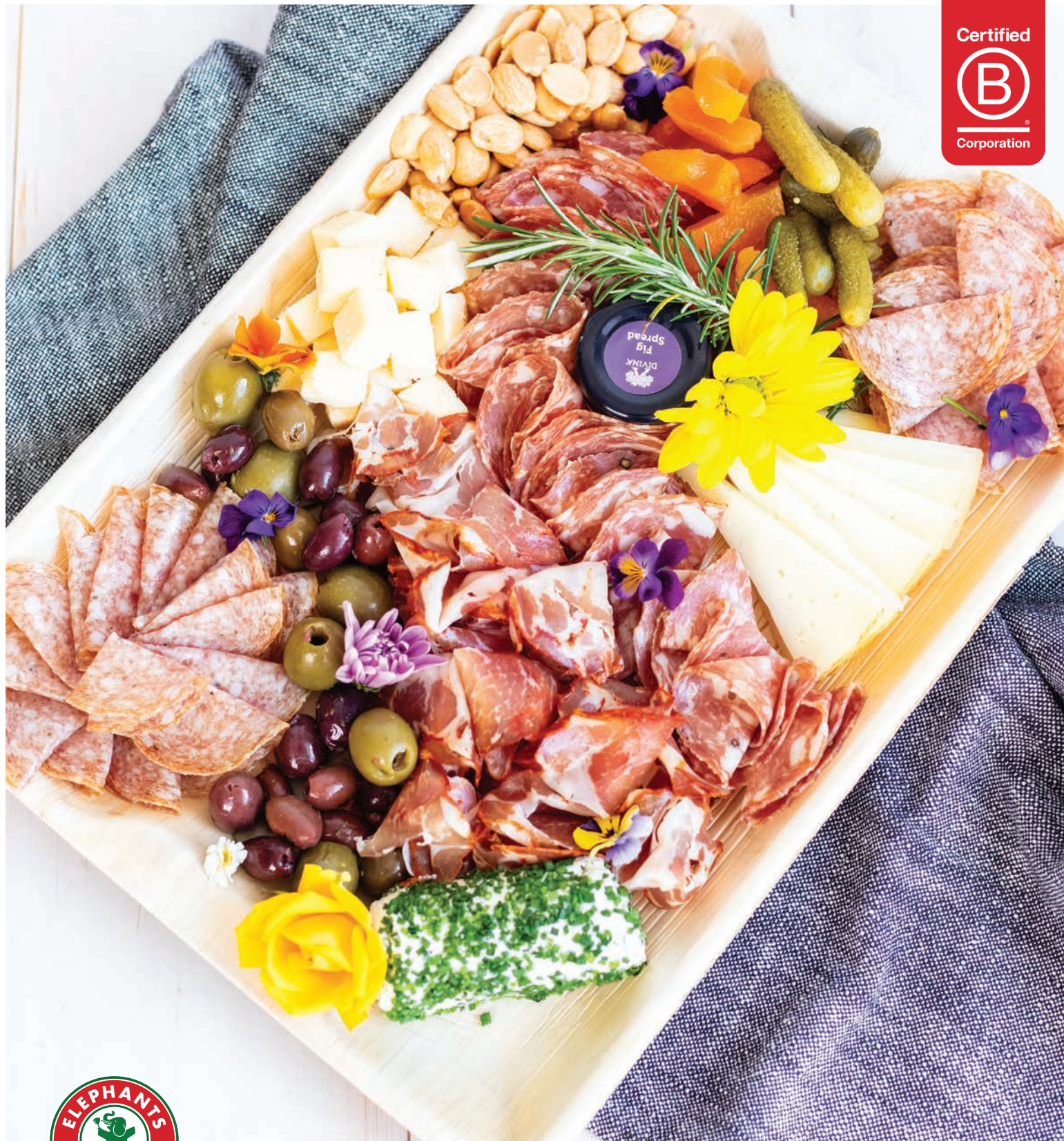




CATERING & EVENTS

PARTIES | EVENTS | BUFFETS

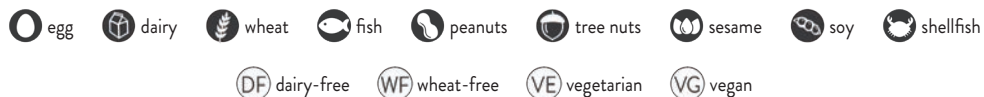
2025 Fall menu—October 29th through December 30th

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

SUNRISE BACON BURRITO

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

BLACK BEAN BREAKFAST BURRITO

Plant-based eggs, black beans, hashbrowns, vegan cream cheese, bell peppers, onions, jalapeños, Cholula sauce, and cilantro in a flour tortilla— 8.95

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

A classic treat 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 a demi baguette

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 VE

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

SESAME NOODLES DF VG

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

QUINOA & BLACK BEAN SALAD DF WF VG

With smoky lime dressing – 13.5 / pound

new HOLIDAY WILLAMETTE VALLEY SALAD GF VE WF VG

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette – 12.95 / quart

new SEASONAL HOUSE SALAD DF WF VG

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 11.95 / quart

CHOP CHOP SALAD GF WF

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

CHICKEN CAESAR SALAD GF VE WF VG

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

CLASSIC COBB SALAD GF VE WF VG

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 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

WILD MUSHROOM SOUP

With porcini mushrooms, cream, onions, vinegar, and a touch of Madeira wine

INDIAN SPICED LENTIL SOUP

Red lentils simmered with tomatoes, garlic, chili flakes, and cilantro in vegetable stock

BUTTERNUT SQUASH & PEAR SOUP

A delicately flavored squash soup with hints of pear and ginger

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

STEAKHOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – 25 / pound

ZUCCHINI STUFFED MUSHROOMS

Now vegan! Stuffed with zucchini, kale, and mixed vegetables with vegan cream cheese and lemon – 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

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 WITH PORCINI & TRUFFLE

Risotto balls with Parmesan cheese, porcini mushrooms, truffle oil, and panko breadcrumbs; served with fermented black garlic aioli – 20 / 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 (V) (GF) (DF) (VG)

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

new

CRUDITÉS TRAY (V) (GF) (DF) (WF) (VE)

An array of fresh vegetables including carrots, bell peppers, jicama, romanesco, Belgian endive, and watermelon radishes served with house-marinated artichokes, hummus, and Greek feta dip – small (serves 5-10) – 70 | large (serves 20-30) – 120

CHARCUTERIE & CHEESE TRAY (V) (GF) (DF) (WF) (VE) **

3-Month Manchego, 2-Year aged white cheddar, Goat Cheese & Pistachio Spread, Toscano salami, Calabrese salami, coppa, Greek olive mix, Valencia almonds, dried apricots, fig spread, Dijon mustard, garnished with rosemary and edible flowers; served with crackers (** only crackers contain wheat, sesame, or soy) – small (serves 6-15) – 90 | large (serves 12-25) – 150

HUMMUS, VEGETABLE, & PITA TRAY (V) (GF) (DF) (WF) (VE)

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

new

CROSTINI TRAY WITH SPREADS (V) (GF) (DF) (WF) (VE)

Slices of toasted baguette served with mushroom almond pâté, truffled pea farce, and sundried tomato tapenade – (serves 20-30) – 60

CHEESE BOARD (V) (GF) (DF) (WF) (VE) **

Camembert le Pommier, 3-Month Manchego, aged Gouda, 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) – 90 | large (serves 12-25) – 150

HORS D'OEUVRES & PARTY TRAYS



The following trays have no minimum per item

new

MINI LATKES TRAY 🥞🥞🥞🥞

Bite-sized latkes with a pair of toppings—a classic take with cream cheese and lox, plus a flavorful option topped with date and tamarind chutney— (serves 10-25) — 60

new

DEVILED EGGS TRIO 🥚🥚🥚🥚🥚

An assortment of flavors including curried eggs with a touch of Major Grey's chutney, beautiful beet-colored eggs topped with flaky lox, and the traditional classic with mustard, a dash of hot sauce, and pomegranate seeds— (serves 10-20) — 110

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

new

POACHED SHRIMP TRAY 🍤🍤🍤🍤

Tail-on poached shrimp, garnished with lemon and dill and served with three tangy sauces—traditional cocktail sauce with horseradish; a lemongrass dipping sauce with tamari, cilantro, and ginger; plus a bang bang sauce with sriracha and sweet chili sauce— (serves 10-20) — 110

new

POKE TRAY 🍣🍣🍣🍣🍣

Creamy poke and Hawaiian style poke are alongside a sweet & spicy zucchini salad and wasabi dipping sauce; served with wonton chips and sesame rice crackers— (serves 10-20) — 110

new

SATAY ASSORTMENT 🍢🍢🍢🍢🍢

A trio of our favorite satay skewers—Thai beef, Indonesian chicken, and Lemongrass shrimp garnished with fresh lime slices and cilantro; served with our peanut dipping sauce— small (serves 10-15) — 100 | large (serves 20-30) — 180

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

ENTRÉES



Three-pound / dozen minimum per item—except for the Wagyu steak

new

BEEF BOURGUIGNON

Tender beef braised with Pinot Noir wine, carrots, shallots, mushrooms, and bacon lardons— 45 / pound

CHICKEN SALTIMBOCCA

Boneless chicken thighs, mushrooms, fontina cheese, and prosciutto in our saltimbocca sauce— 24 / pound

OVEN ROASTED TURKEY BREAST

Deliciously seasoned, sliced, and ready to eat— 34 / pound

new

SMOKED HAM WITH CUMBERLAND SAUCE

Perfectly smoked ham served with our Cumberland sauce made with Port wine, red currant jam, ginger, and lemon zest— 28 / pound

ROASTED SQUASH WITH LENTILS

Roasted delicata squash tossed with kale, seasoned lentils, and pepitas; drizzled with soy tahini sauce— 21 / pound

new

WAGYU FLAT IRON STEAK TRAY

Expertly grilled flat iron steak served with green peppercorn sauce and creamy horseradish— (serves 10-20) — 220 / platter

MAPLE CHILI GLAZED SALMON

Roasted salmon with maple syrup, rice vinegar, and gochugaru chili flakes, served with crispy rice cakes— 41 / pound

SIDE DISHES



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

new

GREEN BEAN CASSEROLE

DF WF VG

A traditional favorite, made with green beans, mushrooms, and fried onions—and it's vegan— 22 / pound

new

BRUSSELS SPROUT SALAD

DF WF VG

Shredded brussels sprouts tossed with pistachios, dried cranberries, pepitas, pomegranate seeds, radishes tossed in a Dijon vinaigrette— 25 / pound

APRICOT ROASTED VEGETABLES

DF WF VG

With carrots, beets, butternut squash, parsnips, fennel, olive oil, apricot preserves, and thyme— 18 / pound

NUTTED WILD RICE

DF WF VG

Wild rice tossed with pecans, raisins, scallions, a dash of orange juice, and olive oil— 15 / pound

CREAMY MASHED POTATOES

WF VE

Fluffy potatoes seasoned with butter, cream, and nutmeg— 12 / pound

SAVORY STUFFING

DF WF VG

Elephants breads combined with onions, celery, mushrooms, butter, turkey stock, and seasonings— 14 / pound

TURKEY GRAVY

DF WF VG

Rich, savory, and perfectly seasoned— 9/ pint | 17/ quart

CRANBERRY ORANGE RELISH

DF WF VG

A citrus twist on the tart favorite— 9/ half-pint | 17/ pint

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 🌱 🌾 🔥

Chicken layered with tortillas and cheddar and Monterey Jack cheeses smothered in a bright green salsa with cilantro and cumin – 75

VEGETARIAN ENCHILADA ROJA 🌱 🌾 🌿 🔥

Corn tortillas filled with sautéed vegetables and cheese, covered in a zesty red sauce, and topped with cheddar and Monterey Jack cheeses – 75

CHICKEN POT PIE 🌱 🌾 🌿 🔥

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

LASAGNA BOLOGNESE 🌱 🌾 🌿 🔥

Tender lasagna noodles layered with meaty Bolognese ragu, mozzarella, provolone, and Romano cheeses, topped with Parmesan cheese – 75

LASAGNA MARINARA 🌱 🌾 🌿 🌱 🔥

Tender lasagna noodles layered with a bright, tangy marinara sauce and soft herbed cheese, topped with Parmesan – 75

MACARONI & CHEESE 🌱 🌾 🌿 🔥

Cavatappi pasta in a cheddar cheese sauce with a hint of Dijon mustard and topped with breadcrumbs and parsley – 68

SWEET TREATS



BIG COOKIES ○●●●●VE | ●●●●●

Pick your favorite flavor—chocolate chip, cowboy (oatmeal chocolate chip), double chocolate, oatmeal raisin, 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 ●●●●●VE

Delicious elephant shaped shortbread— 15 / half-dozen

FROSTED SHORTBREAD COOKIES ○●●●●VE

— three days notice required —
Our seasonally decorated shortbread cookies half-dipped in frosting— 19.5 / half-dozen

DING DONG CAKE ○●●●●VE

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

BUTTERSCOTCH BUDINO ○●●●●WF

A rich and creamy custard topped with caramel sauce— 6

CHOCOLATE MOUSSE ○●●●●WF VE

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

SWEET POTATO PUMPKIN PIE ○●●●●VE

A fall classic— 7 / individual pie | 35/ large pie

MINI CUPCAKES ○●●●●VE — three days notice required —

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

BIG COOKIE PLATTER ○●●●●VE

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

PETITE COOKIE TRAY ○●●●●VE

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

MACARON TRAY ○●●●●WF VE

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

GOURMET PETITE DESSERTS ○●●●●VE

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

HOLIDAY COOKIE TRAY ●●●●●VE

— three days notice required —
A tray of gingerbread folk, chocolate sables with peppermint, tree- shaped shortbread, and frosted holiday shortbread— small (serves 10) — 40 | large (serves 20-30) — 70
available November 29th until December 24th

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

bourbon

BOULEVARDIER

with bourbon, campari, sweet vermouth

DEMERARA OLD FASHIONED

Buffalo Trace bourbon, Demerara syrup, Angostura bitters, orange

gin

PARISIAN GIN FIZZ

Gin, St. Germain, lemon juice, soda water

NEGRONI

Gin, Campari, sweet Vermouth

rum

DARK & STORMY

Rum, Cock 'n Bull ginger beer, and lime

CARIBBEAN TEA PARTY

Rum, Meyer Limoncello, OJ, Earl Grey tincture, and honey

vodka

PROVENCE LEMON DROP

Vodka, lemon juice, and lavender syrup

BLOODY MARY

with house-made bloody mary mix, and lime

POMEGRANATE COSMO

Vodka, POM juice, lime juice, and orange liqueur

tequila

PINK PEPPERCORN PALOMA

Tequila, pink peppercorn tincture, grapefruit juice, lime juice, simple syrup, and soda water

MEZCAL MARGARITA

Mezcal, Harlequin, lime juice, orange juice, and agave

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)