



CORPORATE LUNCH

BREAKFAST | SANDWICHES | SALADS | SOUPS

2025 Fall menu—October 29th through December 31st

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 a demi baguette – 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

HOLIDAY WILLAMETTE VALLEY SALAD

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our 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

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – 13.95

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

HOLIDAY WILLAMETTE VALLEY SALAD

Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, and our raspberry vinaigrette – (serves 8-15) – 42

SEASONAL HOUSE SALAD

Mixed greens, apples, dried cranberries, seasoned pepitas with our apple cider vinaigrette – (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



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 (GF) (WF) (VE) (F)

A creamy, dreamy tomato soup with a twist of orange

MAMA LEONE'S (GF) (F) (F)

Italian chicken soup with a touch of cream

ELEPHANTS CURE CHICKEN SOUP (DF) (WF) (F)

With chicken, carrots, onions, celery, and lemongrass

WILD MUSHROOM SOUP (GF) (F) (VE) (F)

Available through December 31st

INDIAN SPICED LENTIL SOUP (DF) (WF) (VG) (F)

Available until December 31st

BUTTERNUT SQUASH & PEAR SOUP (GF) (WF) (VE) (F)

Available until December 31st

LIGHT LUNCH & SNACKS



KALE CHICKEN CAESAR (GF) (GF) (F) (WF)

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

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

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

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

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

SESAME NOODLES (F) (F) (F) (DF) (VG)

Noodles with our sweet and spicy sesame dressing – 8.5

TERIYAKI SALMON BITES (GF) (F) (F) (F) (DF) (WF)

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, jalapeño, 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 WITH PORCINI & TRUFFLE

Risotto balls with Parmesan cheese, porcini mushrooms, truffle oil, and panko breadcrumbs; served with fermented black garlic aioli – (serves 10-20) — 60

STEAKHOUSE MEATBALLS

Made with bacon, onion, cheddar and jack cheese, topped with Elephants steak sauce – (serves 10-20) — 75

ZUCCHINI STUFFED MUSHROOMS

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

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

CHEESE BOARD |

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

We respectfully decline substitutions. Thank you!

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)