Easter

ELEPHANTS DELICATESSEN

starters & salads

DEVILED EGGS — 36.00 (serves 6-8)
*A classic favorite with mustard and a dash of hot sauce, topped with capers—**df, wf, v** **contains: egg***

DUNGENESS CRAB CAKES — 45.00 (dozen)
*Dungeness crab and shrimp with seasoned breadcrumbs; served with our chili-lime aioli—**df** **contains: egg, wheat, fish, shellfish***

ZUCCHINI STUFFED MUSHROOMS — 29.00 (dozen)
*Now vegan! Stuffed with zucchini, kale, and mixed vegetables with vegan cream cheese and lemon—**df, wf, vg***

CHARCUTERIE & CHEESE TRAY — 90.00 (serves 6-8)
*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—**contains: milk, tree nut (only crackers contain wheat, sesame, or soy)***

entrées

APPLEWOOD-SMOKED HAM — 30.00 (serves 2)
*Slices of smoked ham topped with our pineapple bourbon sauce made with a hint of clove and orange—**df, wf***

SALMON WITH CUCUMBER DILL SAUCE — 35.00 (serves 2)
*Roasted salmon fillets, delicately seasoned and served with our creamy cucumber dill sauce—**wf** **contains: egg, milk, fish***

complete dinner

APPLEWOOD-SMOKED HAM DINNER — 95.00 (serves 4)
Slices of smoked ham with pineapple bourbon sauce, potatoes au gratin, broccolini, and a strawberry rhubarb pie **contains: egg, milk, wheat**

sides

SEASONAL HOUSE SALAD — 12.95 (serves 2-4)
*Arugula, mixed greens, fresh fennel, dried cranberries, seasoned pepitas, and our rosé dressing—**df, wf, vg***

POTATOES AU GRATIN — 33.00 (serves 2-4)
*Sliced Yukon gold potatoes baked with crème fraîche and Gruyère cheese until tender and golden— **wf, v** **contains: milk***

BROCCOLINI — 24.00 (serves 2-4)
*Tender broccolini tossed with olive oil, garlic, and red pepper—**df, wf, vg***

df:dairy-free, wf:wheat-free, v:vegetarian, vg:vegan

morning brunch

HOT CROSS BUNS — 12.00 *(serves 2-4)*
Six baked buns with vanilla, a hint of lemon, currants, apricots, and a sweet frosting cross—v **contains: egg, milk, wheat**

KYRA'S BAKE SHOP CINNAMON ROLL — 10.00
Gluten-free! A delicious baked swirl full of cinnamon and brown sugar; topped with a cream cheese frosting—wf, v **contains: egg, milk**

SAUSAGE FRITTATA — 25.00 *(serves 2-4)* / 75.00 *(serves 8-10)*
Baked breakfast casserole with eggs, grated potatoes, breakfast sausage, cheddar and Swiss cheese, scallions, and herbs—wf **contains: egg, milk**

VEGGIE FRITTATA — 25.00 *(serves 2-4)* / 75.00 *(serves 8-10)*
With eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs—wf, v **contains: egg, milk**

QUICHE LORRAINE — 40.00 *(serves 6-8)*
With eggs, bacon, and Gruyère— **contains: egg, milk, wheat**

FRESH FRUIT TRAY — 70.00 *(serves 8-10)*
Slices of honeydew, cantaloupe, and pineapple with grapes, strawberries, and blueberries—df, wf, vg

BANANA BREAD — 20.00 *(serves 2-4)*
A classic treat with pecans and a hint of vanilla—v **contains: egg, wheat, milk, tree nut**

MORNING PASTRY TRAY — 35.00 *(serves 8-10)*
An assortment of fresh baked treats—banana bread slices, mini muffins, and marionberry scones—v **contains: egg, wheat, milk, tree nut**

bakery & desserts

FROSTED SHORTBREAD COOKIES — 13.00
A four-pack of our classic, crumbly frosted shortbread cookies in Easter egg and baby chick shapes—v **contains: egg, wheat, milk**

STRAWBERRY RHUBARB PIE — 35.00 *(serves 6-8)*
Strawberries and tart rhubarb sprinkled with cinnamon, sugar, and orange zest, then baked in a flaky pie crust with a crumbly streusel topping—v **contains: egg, wheat, milk**

KYRA'S PRINCESS CUPCAKES — 28.00
A four-pack of gluten-free, vanilla cupcakes with cream cheese frosting and pink jimmies—wf, v **contains: egg, milk**

FARINA BAKERY MACARONS — 13.50
A five-pack of our favorite French macarons flavors: salty caramel, pistachio, raspberry, chocolate, and animal cracker—wf, v
contains: egg, milk, tree nut, soy

Delivery or Pick up Available!

Menu available **Saturday, April 4th** & **Sunday, April 5th**, 9am–3pm
All orders must be placed two days prior by 2pm.

Pickup is available from these locations:
Cedar Hills, Corbett, Lake Oswego, and our SE Central Kitchen.

elephantsdeli.com | 503.937.1099