

Thanksgiving Menu





starters, soups, & salad

Classic Deviled Eggs	m-38
<i>Rich and creamy with capers and a hint of tangy mustard —df, wf, v</i>	
Dungeness Crab Cakes	m-47
<i>Savory breaded cakes with shrimp, cilantro, and chili-lime aioli—df</i>	
Zucchini Stuffed Mushrooms	m-30
<i>Baked with a kale, vegetable, and vegan cream cheese filling —df, wf, vg</i>	
Arancini with Porcini & Truffle	m-27
<i>Parmesan risotto balls served with fermented black garlic aioli —v</i>	
Charcuterie & Cheese Tray	m-105
<i>A selection of aged cheese, cured meats, fruits, and nuts; served with crackers</i>	
Butternut Squash & Pear Soup	s-13
<i>A delicious blend of squash, pears, and cream —wf, v</i>	
Holiday Willamette Valley Salad	s-15
<i>Mixed greens, candied walnuts, blue cheese, apples, dried cranberries, raspberry vinaigrette —wf, v</i>	

side dishes

Holiday Side Dish Bundle	100
<i>Creamy mashed potatoes savory bread stuffing green bean casserole pint of turkey gravy half-pint cranberry-orange relish</i>	
Savory Bread Stuffing	s-20
<i>Our hearth-baked breads with onions, celery, mushrooms, spices, eggs, butter, and turkey stock</i>	
Creamy Mashed Potatoes	s-26
<i>Fluffy potatoes seasoned with butter, cream, and nutmeg—wf, v</i>	
Brussels Sprout Gratin	s-36
<i>Roasted brussels sprouts with cream and Gruyère cheese, topped with panko bread crumbs, fried onions, and lemon zest—v</i>	
Green Bean Casserole	s-36
<i>Traditional casserole with mushrooms and fried onions—df, wf, vg</i>	
Apricot Roasted Vegetables	s-34
<i>A colorful medley of carrots, beets, butternut squash, parsnips, fennel, olive oil, apricot preserves, and thyme—df, wf, vg</i>	
Macaroni & Cheese	s-20
<i>Cavatappi pasta and rich cheese sauce with seasoned breadcrumbs—v</i>	

sauces

Turkey Gravy	pint-9 quart-18
Cranberry Orange Relish	half-pint-9 pint-18
<i>df, wf, vg</i>	

with your family's favorites.



medium- serves 6-8

entrées

Featuring award-winning turkey from our friends at Diestel Family Ranch.

Heirloom Whole Roasted Turkey 158

14 pounds, fully cooked; serves 8 to 10—df, wf

Oven Roasted Turkey Breast s-36

Sliced and ready to eat—df, wf m-71

Smoked Turkey Thighs 38

Two thighs, ready to eat—df, wf

Smoked Turkey Drumsticks 38

Two hardwood smoked drumsticks, ready to eat—df, wf

Roasted Squash with Lentils s-22

Delicata squash tossed with kale, seasoned lentils, pepitas, and topped with soy tahini sauce—df, wf, vg

bakery & desserts

Sweet Potato Pumpkin Pie individual-7

A traditional favorite with cinnamon, clove, and nutmeg—v 9"-37

Kentucky Bourbon Pecan Pie 9"-41

Rich and decadent, the perfect end to a holiday meal—v

Kyra's Apple Cranberry Pie 9"-53

A delicious apple cranberry filling with a crumble topping baked in Kyra's gluten and dairy-free crust—gf, wf, vg

Dinner Rolls—four pack 8

Baked by our friends at Dos Hermanos—v

complete dinners

Individual Holiday Turkey Entrée 41

Sliced turkey breast | mashed potatoes | savory bread stuffing
green bean casserole | turkey gravy | cranberry orange relish
+ roll 2 | + individual sweet potato pie 7

Holiday Turkey Dinner for Four 163

Sliced turkey breast | mashed potatoes | savory bread stuffing
green bean casserole | turkey gravy | cranberry orange relish | dinner rolls

Holiday Turkey Dinner for Eight 378

Sliced turkey breast | mashed potatoes | savory bread stuffing
green bean casserole | turkey gravy | cranberry orange relish | dinner rolls |
sweet potato pumpkin pie | Kentucky bourbon pie

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morning brunch

small- serves 2-4 | large- serves 6-8

Sausage Frittata

Baked breakfast casserole with eggs, grated potatoes, sausage, cheddar and Swiss cheese, scallions, and herbs—wf

s-32

l-75

Veggie Frittata

Savory breakfast casserole with eggs, grated potatoes, zucchini, mushrooms, cheddar & Swiss cheese, scallions, and herbs—wf, v

s-32

l-75

Pumpkin Chocolate Chip Bread

Baked with cinnamon, dark rum, and speckled with chocolate chips—v

22

Banana Bread

Cake-like, with pecans and a hint of vanilla—v

22

wine

Holiday Wine Bundle

A versatile three pack for your holiday table featuring a Willamette Valley Pinot Noir, an intriguing white wine from Southern Oregon, and an elegant French sparkler.

89



Order at elephantsdeli.com. Delivery available or pick up at:

Cedar Hills

2905 SW Cedar Hills Blvd
503.937.1071

Corbett

5221 S Corbett Ave
503.937.1075

Lake Oswego

3970 Mercantile Dr
503.620.2444

SE Central Kitchen

1611 SE 7th Ave
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