

## **Large Party Menus**

The Crane & Pelican serves classy comfort food in an 1851 river pilot home in beautiful & historic Le Claire IA. We can accommodate parties up to 75 people. We have an ideal location for weddings, rehearsal dinners, showers, bus trips, anniversary parties, holiday parties, or just about any special occasion. Private parties of 25 or more guests will be limited to between 3-5 entree options, & can include up to five courses of appetizers, soups, salads, entrees, & desserts. We proudly offer the following pre-set menu options for private parties. Once you have selected the menu you would like to offer your guests, we will e-mail you a copy to approve, we will print your menu & have it on the table on the day of your event. If you don't see a pre-set menu that you like, we will be happy to create a special menu for your event. Please contact Mandy for more information at (563)289-8774, or at [mandyharv@gmail.com](mailto:mandyharv@gmail.com).

**Private Room** – Our private room can accommodate up to 35 guests & can be reserved for lunch (11am-4:30pm) or for dinner (5pm-11pm). There is no room charge, but there is a sales minimum: Monday – Thursday \$350 minimum, Friday & Saturday \$450 minimum. This means you must agree to spend at least this amount on food & beverages before a 7% sales tax & a 20% gratuity.

**Reserving the Whole Restaurant-** You may want to consider reserving the entire restaurant for your event. This way you have our entire parking lot, & the staff's undivided attention for your guests. We can accommodate up to 75 guests. We require a \$500 non-refundable deposit to hold the date for you. The deposit goes towards your bill on the day of your event. There is no room charge, but there is a sales minimum: Monday – Thursday \$1500 minimum, Friday & Saturday \$2000 minimum. This means you must agree to spend at least this amount on food & beverages before a 7% sales tax & a 20% gratuity.

**Linens & Candles** – We would be happy to provide black table cloths & tea light candles for your tables. \$15 for the private room, \$30 for the entire restaurant.

### **Lunch Menu #1**

\$11 per person

½ salad with cup of soup, served with bread

#### **Soup & Salad**

**Dawley House Salad** – Crisp romaine lettuce with red onion, tomato, & cucumber. Your choice of blue cheese, red wine vinaigrette, ranch, or Boetjes & honey

**Caesar Salad** – Romaine lettuce tossed in our house Caesar dressing with croutons, & parmesan cheese.

**Freda's Chicken & Dumplings** – Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth.

**Soup du Jour** – The soup made fresh that day. Your choice of Corn Chowder, Chicken & Wild Rice, Roasted Red Pepper, or your favorite soup. (One week notice required for special ordered soup)

### **Lunch Menu #2**

\$11.95 per person

**Meatloaf Sandwich**- Home-style meatloaf on a brioche bun topped with our homemade BBQ sauce, pickle slices, & onions, served with kettle chips.

**Chicken Salad Sandwich** – Chicken with almonds, cranberries, bacon, onion, & celery on a croissant, served with kettle chips.

**Midshipman** – Avocado, cucumber, mixed greens, red onion, & tomatoes, drizzled with a sweet Thai glaze, on warm pita bread seasoned with herbs de Provence & truffle salt, served with kettle chips.

### **Lunch Menu #3**

\$13.95 per person

**Beef Tenderloin Sandwich** – Thin strips of prime Angus beef tenderloin, topped with Monterey Jack cheese, sautéed red onions, arugula, & tomato, horseradish mayo on a brioche bun, served with smashed potatoes.

**Grilled Vegetable Pita** – Portobello mushroom, roasted red pepper, asparagus, balsamic reduction, served with kettle chips.

**Seared Tuna Salad** – Lightly seared sesame crusted Ahi Tuna with mixed greens, cashews, & red peppers, tossed in an Asian vinaigrette.

### **Dinner Menu #1**

\$18.95 per person

**Sautéed Beef Tips** – Sautéed beef tips, mushrooms, onions, & red peppers, garlic, in a red wine demi-glace, served with rice pilaf.

**Chicken Tarragon** - Sautéed chicken breast topped with a tarragon cream sauce with smashed potatoes, & seasonal vegetables.

**Salmon** – Pan seared salmon filet complimented with béarnaise, Israeli couscous sautéed vegetables, & bread.

**Vegetable pasta** –Zucchini, squash, red peppers & mushrooms sautéed in white wine, olive oil & garlic on fettucine.

### **Dinner Menu #2**

\$20.95 per person

**Sirloin Steak** – 8 oz. prime cut Angus sirloin steak grilled to medium rare, served with smashed potatoes, seasonal vegetables, & bread.

**Chicken Piccata** – Sautéed chicken breast with capers, lemon, & white wine, served with rice pilaf, seasonal vegetables, & bread.

**Lobster Mac & Cheese** - Pasta shells, lobster meat, mushrooms, & red peppers in a smoked Gouda & cheddar cheese sauce, topped with bread crumbs and baked until bubbly, served with bread

### **Dinner Menu #3**

\$28.95 per person

**Filet of Beef Tenderloin** – 7oz Melt in your mouth, tender, flavorful steak wrapped in bacon, grilled to medium rare & served with a baked potato, grilled asparagus, & bread.

**Duck** – Maple Leaf Farms duck breast pan seared, topped with a cherry demi-glace, served with smashed potatoes, vegetables, & bread.

**Seared Ahi Tuna** – Lightly pan seared Ahi Tuna with tomatoes, capers, black olives, garlic & scallions, served with Israeli couscous, seasonal vegetables, & bread.

## Additions to preset Menus

### Party Starters

Pick as many as you would like. Each starter is \$3.95/person and will be served on an appetizer table.

**Cheese & Fruit** - Sharp cheddar, blue cheese, & smoked gouda served with fresh seasonal fruit & crackers.

**Hummus Spread** – Our “made from scratch” hummus flavored with roasted garlic, drizzled with extra virgin olive oil with pita chips & fresh vegetables.

**Steak & Maytag Blue Crostini** – Thinly sliced Prime-Cut Sirloin, topped with crumbled Blue Cheese & caramelized onion on baguette.

**Swedish Meatballs** – Meatballs in traditional Swedish gravy.

**Shrimp Cocktail** – Poached & chilled shrimp served with our made from scratch orange chipotle cocktail sauce.

### Salad

\$3.95/person

**Family Style Dawley House Salad** – Large bowls of fresh Romaine lettuce with tomatoes, cucumbers, red onions served with your choice of two of our home-made dressings; Ranch, Blue Cheese, Boetjes & Honey, Red Wine Vinaigrette.

### Desserts

**Whole Cakes** – Four layers of any flavor your heart desires. Requires 1 week or more notice.  
12-20 servings \$84.95

**Home-made Ice-cream** – Chocolate, Butter Pecan, or Blueberry Cheesecake. (One week notice special flavor) for a \$4/scoop

**Dawley House Brownies** – Our delicious made from scratch chocolate brownies drizzled with chocolate sauce & nuts. \$4/serving