



The Crane & Pelican serves classy comfort food in an 1851 river pilot home in beautiful & historic Le Claire IA. We can accommodate parties from 6 to 75 people, with private rooms available, and we would love to be considered for your upcoming events. You can book our private room for up to 35 guests with no room charge and a \$300 minimum, or consider booking the whole restaurant for a \$1500 minimum. We have an ideal location for weddings, rehearsal dinners, showers, bus trips, anniversary parties, holiday parties, or just about any special occasion. We will be happy to design a menu to fit your tastes and budget. Private party menus are limited to between 3-5 entree options, and we would be happy to offer appetizers, soup or salads, entrees, and desserts. We proudly offer the following menu options in addition to anything on our regular menu for private parties.

Party Starters

Party Ryes - Simple... but delicious. Savory farm fresh sausage and melted cheese served hot on mini rye slices. 20 servings \$50

Arepas - Crunchy corn cakes filled with shredded chicken & cilantro, seasoned with cumin & lime juice. 20 servings \$50

Maytag Meatballs - The worlds best blue cheese from Newton Iowa stuffed into hand rolled meatballs and topped with a creamy sauce. (also available with cheddar cheese or Barbeque sauce) 20 servings \$50

Chicken Osso Bucco - Meaty chicken legs topped with your choice of sauce. (describe 3 glazes) 20 servings \$50

Cheese & Fruit - Cubes of sharp cheddar, wedges of creamy brie, and cuts of smoked gouda served with fresh fruit and an assortment of imported European crackers. 20 servings \$50

Party Salads & Soups

House Salad - Romaine lettuce, red and green pepper, red onions, radishes, & fresh mozzarella. Your choice of dressing. \$5/serving

Garlic Salad - Vampires BEWARE! Romaine lettuce tossed with our homemade SPICY garlic dressing, onions, parmesan cheese and Dawley house croutons. \$5/serving

Smoked Gouda Soup - Creamy & smokey gouda cheese complimented with roasted red peppers. \$4.5/cup

Freda's Chicken & Dumplings Soup- Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth. \$4.5/cup

Party Entrees

Sides listed with entrees are what the chef recommends but substitutions are allowed

Filet Mignon - Tender & juicy center cut angus filet of beef tenderloin, wrapped in bacon & slow grilled to order, served with smashed potatoes and steamed asparagus.

6oz \$25/serving, 8oz \$29/serving

Holiday Chicken - Airline cut grilled chicken breast smothered in a savory made from scratch cranberry sauce topped with a slice of creamy brie cheese, served with sherry potatoes, & roasted vegetables. \$17/serving

Spaghetti & Meatballs - Spaghetti noodles with our home-made tomato sauce & hand rolled meatballs, served with buttery garlic bread. \$13/serving

Fettuccini Alfredo - Fettuccini noodles in our rich creamy alfredo sauce, served with buttery garlic bread. \$13/serving

Greenie Linguine - Imported spinach linguine with garden fresh basil and cilantro, garlic pesto, & artichoke hearts. A divine vegan friendly recipe. \$14/serving

Tuscan Vegetable Ravioli - Huge, hearty, & healthy raviolis stuffed with peppers, onions, & ricotta cheese, topped with a red wine cream sauce with shallots & mushrooms, served with buttery garlic bread. \$15/serving

Peas & Cod- Buttery cod is accented with a creamy pea purée & crushed mustard seeds, served with roasted new potatoes & vegetables. \$15/serving

Shrimp Creole - Sauteed jumbo shrimp served in a spicy, slowly simmered Louisiana creole tomato sauce & served on a bed of white rice. \$14/serving

Honey Soy Glazed Salmon - Rich & healthy salmon filet stuffed with fresh herbs & lightly glazed with salty soy & sweet honey, served with wild rice & vegetables. \$16/serving

Lobster Tail - A 6oz lobster tail broiled to perfection, served with drawn butter, corn on the cob, & boiled new potatoes. \$28/serving

Surf & Turf - A 6oz lobster tail served with a 6oz filet mignon. The cadillac of suppers, served with corn on the cobb & smashed potatoes. \$48/serving

Party Desserts

Whole Cakes- Cut into up to 20 slices for \$80

Carrot, Chocolate, Classic White, Coffee Cream, German Chocolate, Strawberry...

We do allow outside cakes for a \$10 fee

Homemade Ice Cream - in any flavor you can imagine. \$4/scoop

Don't forget to check our regular menu for even more options to offer your guests.

Our menu is available on our website at

www.craneandpelican.com

We also have a full service bar available, including some of the finest cocktails in the Quad Cities, a diverse selection of beers, and high quality and affordable wines available by the case with a 10% discount. We also offer open bar, or cash bar options. Yes we can do separate checks! A 20% gratuity will be included for parties of 6 or more.

Please contact owner

Mandy Harvey

with any questions or to book your party.

(563)289-8774

Thank you for considering us!

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