

Large Party Menus

The Crane & Pelican serves classy comfort food in an 1851 river pilot home in beautiful & historic Le Claire IA. 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.

Private Room – Our private room can accommodate up to 20 guests & can be reserved for lunch (11am-2:30pm) or for dinner (5pm-11pm). There is no room charge, but there is a sales minimum: Monday – Thursday \$350 minimum, Friday & Saturday \$300 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 90 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

\$12.95 per person

½ salad with cup of soup

Soup & Salad

Orange Chicken Salad– Marinated grilled chicken breast on arugula blended with romaine, topped with pistachios, mandarin oranges, & dried cranberries drizzled with a peanut dressing.

Garlic Salad – Romaine lettuce tossed in our house Garlic dressing with garlic bagel chips, & parmesan cheese.

Tomato Basil soup – Creamy & complex tomato soup with savory basil.

Lunch Menu #2

\$11.95 per person

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

Asparagus Sandwich – Blanched asparagus with roasted red peppers, cream cheese, arugula, & lemon aioli on pumpernickel rye bread with kettle chips.

Portobello Sandwich – Grilled Portobello mushroom cap on a ciabatta bun with Pesto, roasted red peppers & Swiss cheese, served with kettle chips.

Lunch Menu #3

\$14.95 per person

Mom's Meatloaf – A huge slice of meatloaf topped with a red wine demi-glace served with smashed potatoes, & grilled asparagus.

Lobster Mac & Cheese - Pasta shells, lobster meat, mushrooms, & roasted red peppers in a smoked Gouda & cheddar cheese sauce, topped with panko bread crumbs. Served with our homemade herbs de province bread. (Lunch Portion)

Beef Brisket Sandwich – Our slow roasted beef brisket served on a ciabatta bun with Swiss cheese, arugula, sautéed onions & an aioli.

Dinner Menu #1

\$16.95 per person

Chicken Marsala - Tender sautéed chicken breast topped with Marsala mushroom sauce, served with smashed potatoes, & seasonal vegetables.

Mom's Meatloaf - A huge slab of our meatloaf topped with red wine & mushroom demi-glace, served with smashed potatoes, & seasonal vegetables.

Shrimp & Angel - Large sautéed shrimp & mushrooms in a cognac cream sauce with angel hair pasta with freshly grated parmesan cheese on top.

Dinner Menu #2

\$25.95 per person

Brisket Supper - Our slow roasted beef brisket with smashed potatoes open faced on our soda bread dripping with our pan gravy, served with grilled asparagus drizzled with hollandaise.

Chicken Piccata - Sautéed chicken breast with capers, lemon, & white wine, served with mushroom risotto, & seasonal vegetables.

Crusted Salmon - Salmon Filet topped with toasted pecans & a Blueberry compote served with mushroom risotto, & seasonal vegetables.

Dinner Menu #3

\$29.95 per person

Filet of Beef - 6oz Filet of Beef tenderloin grilled to order, served with seasonal vegetables, & smashed potatoes.

Parmesan Crusted Chicken - Tender boneless chicken breast coated with panko breading & parmesan cheese, topped with a white wine Dijon Sauce, served with mushroom risotto, seasonal vegetables.

Lobster Mac & Cheese - Pasta shells, lobster meat, wild mushroom blend, & roasted red peppers in a smoked Gouda & cheddar cheese sauce, topped with panko bread crumbs & baked until bubbly.

Vegetarian, vegan, or gluten free options can be added to any menu!

Don't see what you had in mind? Want to mix and match from a couple of menus? Want something from an old menu? We would love to work with you to create the perfect menu for your event. Making sure you get exactly what you want is our highest priority and we pride ourselves in taking care of every detail... Just ask!

Additional courses for preset Menus

Party Starters

Pick as many as you would like. Each starter is \$4.95/person and will be served on an appetizer table.

Cheese & Fruit – Selection of delicious cheeses served with fresh seasonal fruit & crackers.

Spinach & Artichoke Dip – Hot Cream Cheese chopped spinach, & artichoke dip with fresh pita chips.

Swedish Meatballs – Meatballs in traditional Swedish gravy.

Corn Dip – Cream cheese dip with sweet corn. Served with pita chips.

Shrimp Cocktail – Chilled jumbo shrimp with cocktail sauce.

Salad

\$4.95/person

Dawley House Salad – Romaine lettuce blended with Arugula, celery, cucumbers, carrots, onions, croutons served with your choice of two of our homemade dressings; ranch, French, blue cheese, balsamic vinaigrette.

Soup

\$3.95/cup

Tomato Basil soup – Rich and savory tomato soup.

We can make just about any soup you can imagine, as we make soup from scratch every day. Want Cream of Basil, Italian Wedding, Clam Chowder, Pumpkin & Sausage, Chili, or Beer Cheese? We've made them all! Just give us 48 hour notice.

Desserts

Outside Cakes – We do allow outside cake for a flat \$10 cake cutting fee.

Home-made Ice-cream – Chocolate, Butter Pecan, Blueberry, Vanilla, Rocky Road, Pistachio, etc. (One week notice special flavor) for a \$4/scoop

Fudge Brownies – Chocolate brownies drizzled with chocolate sauce & a dollop of whipped cream. \$4/serving

Tiramisu – Espresso & rum soaked ladyfingers topped with whipped mascarpone and espresso powder. 20 servings \$89.95

Private Party Bar options

Open Bar – Your guests can order whatever they want and all drinks will go on the main bill.

Cash Bar – Your guests can order whatever they want but they are responsible for paying for their own alcoholic beverages. You may still choose to host non-alcoholic beverages. These sales will still go towards your minimum.

Drink Tickets – This allows you to buy one or two or more rounds, but not have an unlimited bar. If you select this option we will place tickets at each place setting. You can choose to limit what you would like the server to offer your guests as well.

Cases of Wine – When you commit to a case of wine you will get a 10% discount. A case of house wine comes to \$183.60. You get 12 bottles in a case and 4 glasses from a bottle giving you 48 glasses in a case. House wine is CK Mondavi from California and is available in Cabernet, Merlot, Chardonnay, Pinot Grigio, & White Zinfandel. When you purchase a house case you can split it any way you would like and any bottles left over will be sent home with you. You can opt to only host wine, and have guests pay for any additional alcohol.