

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

Dawley House Salad – Artichokes, celery, & radish with a basil sweet corn salad on a bed of mixed greens with choice of lemon vinaigrette or house ranch.

Garlic Salad – Romaine lettuce tossed in our house Garlic dressing with melba toast, & shaved parmesan cheese.

Dill Pickle Soup – Chef Jeana's specialty. Cream base with bright & crunchy Schwartz pickles. \$3.95 cup \$4.95 bowl

Soup of the Day – Ask your server about today's soup.

Lunch Menu #2

\$13.95 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.

Croque Daniel– Our Dawley house version of the infamous Croque Monsieur. Black forest ham open faced on sour dough with a cherry tomato jam, topped with Swiss cheese & a béchamel sauce, served with south side kettle chips.

Lunch Menu #3

\$15.95 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)

Salmon Sandwich Grilled Salmon filet on toasted pumpernickel with a cream cheese, caper, lemon spread & raw red onion, served with south side kettle chips

Dinner Menu #1

\$16.95 per person

Chicken Marsala - Tender sautéed chicken breast topped with Marsala mushroom sauce, served with a baked potato, & seasonal vegetables.

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

Cajun Shrimp Pasta - Rigatoni noodles in a Cajun cream sauce with blackened shrimp.

Dinner Menu #2

\$25.95 per person

Naked Steak - Seasoned Sirloin grilled to order served with a baked potato, & seasonal vegetables.

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

The Grouch - Sirloin steak grilled to order topped with lobster, sautéed asparagus spears, & béarnaise served with a baked potato & seasonal vegetables.

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 \$3.95/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.

Beef Skewers – Marinated tender beef tips skewered & grilled, served with a peanut sauce.

Hummus – Chef Jeana's sweet potato hummus with a kick. Served with a selection of fresh vegetables and our pita chips.

Shrimp Cocktail – Chilled jumbo shrimp with cocktail sauce.

Salad

\$6.95/person for small plated salads

OR serve salads family style for \$4.95/person

Dawley House Salad – Artichokes, Celery, sweet corn & basil salad, & Radish on a bed of mixed greens with a lemon vinaigrette or house ranch.

Garlic Salad – Vampires Beware. House garlic dressing, tossed with romaine lettuce, Melba toast, & shaved parmesan cheese.

Soup

\$3.95/cup

Dill Pickle Soup – Chef Jeana's specialty. Cream base with bright & crunchy pickles.

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.