



THE
CRANE & PELICAN
CAFE

Off-site Catering Menu

These options are intended for OFF SITE catering only. If you want something catered off of our regular menu that you do not see listed here just ask! We are very flexible and want to provide you with exactly what you want. We are happy to provide all necessary serving utensils, disposable plates & napkins at your event at no charge. Free delivery to the new MRDC Celebration center.

Call Mandy today to arrange your catering at 563-289-8774.

Starters

Spinach & Artichoke Dip – Hot cream cheese, chopped spinach, & artichoke dip with fresh pita chips. ½ Pan (15-25 servings) \$35.95 , Full Pan (30-50 Servings) \$65.95

Steak Skewers – Marinated skewers of steak grilled & served with a peanut dipping sauce.
\$3.95/skewer

Cheese & Fruit – A full array of cheese selections served with fresh seasonal fruit & crackers.
\$2.95/person

Onion Fritters – Cornmeal onion fritter served with a creamy horseradish sauce.
\$1.95/fritter

Salmon Croquettes – Fried Salmon croquettes with a horseradish dipping sauce.
\$1.95/croquette

Swedish Meatballs – Meatballs in traditional Swedish gravy. ½ Pan (25 meatballs) \$35.95 , Full Pan (50 meatballs) \$65.95

Salads

Big bowls of freshly prepared salad! 20-25 servings/bowl

Dawley House Salad – Bowl of Romaine lettuce with tomatoes, cucumbers, red onions, croutons served with your choice of two of our homemade dressings; Ranch, French, Blue Cheese, Balsamic Vinaigrette. \$29.95

Garlic Salad - Romaine lettuce tossed in our house Garlic dressing with garlic bagel chips, & parmesan cheese. \$33.95

Entrees

Drunken Shepherd's Pie – Filet of beef in a hearty red wine sauce with peas, & carrots, topped with our loaded mashed potatoes & broiled. . ½ Pan (8-10 servings) \$160.95, Full Pan (16-20 Servings) \$299.95

Smothered Meatloaf Sliders – Thick slices of our famous meatloaf smothered with sautéed onions, Portobello mushrooms, & Swiss cheese, on a toasted slider bun. \$7.95/serving

Salmon Sandwich Sliders – Grilled Salmon with a cream cheese caper spread, red onions, & lettuce on a toasted slider bun. \$6.95/serving

Mushroom Sliders – Baked baby Portobello mushrooms on a toasted slider bun with pesto, sliced tomato, Swiss cheese. \$5.95/serving

Lobster Mac & Cheese – Pasta shells, lobster meat, mushrooms & roasted red peppers in a smoked Gouda & cheddar cheese sauce topped with panko bread crumbs. ½ Pan (8-10 servings) \$160.95, Full Pan (16-20 Servings) \$299.95

Mini Chicken Salad Sandwiches – Our Chicken Salad on a mini croissant. \$5.95/serving

Shrimp & Angel – Sautéed Shrimp & Mushrooms in a Cognac cream sauce. ½ Pan (8-10 servings) \$150.95, Full Pan (16-20 Servings) \$249.95

Parmesan Crusted Chicken - Tender boneless chicken breast coated with panko breading & parmesan cheese, Served with a white wine Dijon Sauce on the side. ½ Pan (10 servings) \$199.95, Full Pan (20 Servings) \$379.95

Sides

Smashed Potatoes – ½ pan (15-20 servings) \$40, full pan 30-40 servings) \$75

Mushroom/Butternut Squash Risotto - ½ pan (15-20 servings) \$40, full pan 30-40 servings) \$75

Vegetables (Green Beans, Brussel Sprouts, Broccoli, you name it) ½ pan (15-20 servings)\$35, full pan 30-40 servings) \$65

Desserts

Brownies – Chocolate brownies with chunks of milk chocolate. Tray of brownies 20 servings for \$65.95

Tiramisu – Lady Fingers soaked in espresso and rum topped with whipped mascarpone. Tray of Tiramisu 20 servings for \$89.95

Lemon Bars – Sweet lemon filling in a crumbly crust. Tart, rich, perfection. 20 servings \$89.95

Orange Crepes – Our signature dessert. Sweet thin crepe with an orange cream filling, served warm in an orange liqueur caramel pecan sauce. Served in a chafing dish. \$5.50/crepe