



# THE CRANE & PELICAN CAFE

## PRIVATE PARTY MENU

The Crane & Pelican serves classy comfort food in an 1851 river pilot home in beautiful & historic Le Claire IA, & our service is second to none. We have an ideal location for weddings, rehearsal dinners, showers, bus trips, anniversary parties, holiday parties, or 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. We also offer a full-service bar & several party bar options. 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 [mandybarv@gmail.com](mailto:mandybarv@gmail.com).*

### *Private Room*

Our private room can accommodate up to 36 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 \$400 minimum, Friday & Saturday \$600 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 can reserve the entire restaurant for your event. You get 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.

### *Tablecloths*

We would be happy to provide black tablecloths. \$15 private room, \$30 whole restaurant

# LUNCH MENU OPTIONS

## *#1 -Soup & Salad - \$13.95/person*

### *House Salad*

Mixed greens topped with tomatoes, crumbled bacon & shredded cheddar, served with your choice of ranch, or Greek vinaigrette.

### *Garlic Salad*

Vampire's Beware! House garlic dressing tossed with romaine lettuce, melba toast, & shaved parmesan.

### *Lobster Bisque*

Rich & creamy bisque with a subtle hint of earthy saffron & lobster meat.

### *Soup Du Jour*

Today's soup, ask your server for details.

## *#2 -Sandwiches - \$14.95/person*

### *Chicken Salad Sandwich*

Oven roasted chicken with dried cranberries, bacon, toasted almonds, & celery in a creamy dressing on a buttery croissant.

### *Meatloaf Sandwich*

A huge slab of our homestyle meatloaf topped with arugula, & Jeana's tomato jam on a toasted brioche bun.

### *Veggie Pita*

Warm pita filled with grilled vegetables, feta cheese, tzatziki, tomatoes, & red onions.

## *#3 -Specialties - \$16.95/person*

### *Lobster Mac & Cheese*

Pasta shells in a smoked gouda & cheddar cheese sauce with sauteed mushrooms, roasted red peppers, & lobster topped with panko & baked – lunch portion.

### *Salmon Sandwich*

Grilled Salmon filet on pumpernickel rye with a caper cream cheese, red onions, & romaine lettuce.

### *Asparagus Sandwich*

Blanched asparagus spears on pumpernickel rye with cream cheese, lemon aioli, roasted red peppers, & arugula microgreens. (Substitute hummus to make it vegan)

# DINNER MENU OPTIONS

## #1 -Supper - \$23.95/person

### *Cajun Pasta*

Blackened Chicken breast on rigatoni noodles with our Cajun cream sauce, served with buttered toast points. (Dinner portion)

### *Port of LeClaire*

Pan seared sea scallops served swimming in our amazing "Repeat Offender" (from Wide River Winery) Port garlic sauce served with garlic & herb grits, & seasonal vegetables.

### *Bourbon Meatloaf*

A huge slab of meatloaf topped with Cody Road Bourbon gravy, with loaded mashed potatoes, & vegetables.

## #2 -Dinner - \$27.95/person

### *Naked Steak*

Seasoned Sirloin grilled to order served with loaded mashed potatoes & seasonal vegetables.

### *Pesto Pasta*

Jean's fresh pesto sauce tossed with broccoli, asparagus & linguine noodles, topped with feta cheese & roasted pine nuts, served with buttered toast points.

### *Pecan Crusted Salmon*

Salmon Filet topped with toasted pecans & blueberry compote served with mushroom risotto, & vegetables.

## #3 -Chef's Choice – \$35.95/person

### *The Grouch*

6oz Filet of beef tenderloin grilled to order topped with lobster meat, bearnaise, served with loaded mashed potatoes & grilled asparagus.

### *Lobster Mac & Cheese*

Pasta shells in a smoked gouda & cheddar cheese sauce with sauteed mushrooms, roasted red peppers, & lobster topped with panko & baked, served with buttered toast points. (Dinner portion)

### *Chicken Piccata*

Sautéed chicken breast with capers, lemon, & white wine, served with garlic & herb grits, & seasonal vegetables.

*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 & 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 – Beef meatballs in traditional Swedish gravy.

Iowa 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 red peppers hummus. Served with a selection of fresh vegetables & our pita chips.

### *Party Salads*

*\$7.95/person for plated salads or \$4.95/person for family style salads.*

Dawley House Salad – Tomatoes with crumbled bacon, & shredded sharp cheddar on a bed of mixed greens with Greek vinaigrette, or house ranch.

Garlic Salad – Romaine lettuce tossed in our house garlic dressing with shaved parmesan & Melba toast.

### *Party Soups*

*\$5.95/cup or \$9.95/bowl*

Lobster Bisque – Rich & creamy bisque with a subtle hint of earthy saffron & lobster meat.

Soup Du Jour – Today's from scratch soup, ask your server for details. (We can make just about any soup your heart desires with 48-hour notice. Italian wedding, beer cheese, tomato basil, creamy pickle, etc. Just ask).

## *Party Desserts*

Outside Cake – We do allow you to bring in outside cake for a flat \$10 cake cutting fee.

Home-made Ice cream – Chocolate, Butter Pecan, Blueberry, Vanilla, Pistachio, etc. You name the flavor & we will gladly make it for you. (One week notice required) \$4/scoop

Orange Crepes – Our signature dessert. A pair of sweet thin crepes with an orange crème filling, gently warmed in a caramel pecan sauce. \$5.50/crepe

Fudge Brownies – Chocolate brownies with chunks of milk chocolate, drizzled with chocolate sauce & a dollop of whipped cream. \$5/serving

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

Tiramisu – Espresso & rum-soaked lady fingers topped with whipped mascarpone & espresso powder. 20 servings \$89.95

## PARTY BAR OPTIONS

*We proudly offer a full-service bar with beer wine & liquor.*

### *Open Bar*

Your guests can order anything they want, & all drinks go on the main bill.

### *Cash Bar*

Your guests can order anything they want, & guests 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*

You can buy one or more rounds for your guests but not worry about having an unlimited bar. If you select this option, we will place the number of tickets you have selected at each place setting. You can choose to limit the bar to just beer, or wine as well.

### *Case of wine*

When you commit to a case of wine you will get a 10% discount, & any wine left over goes home with you. You get 12 bottles in a case & 4 glasses from a bottle yielding 48 glasses in a case. We have a full wine list on our website at [craneandpelican.com](http://craneandpelican.com), & we will gladly special order your favorite wine or champagne, just ask!