



THE CRANE & PELICAN CAFE

CATERING MENU

When you hire the Crane & Pelican to cater your events, we take care of every detail with quality & service. We include delivery, plates, napkins, chafing dishes, tongs, & service ware at no additional cost, because we want you to hire us again & again. We are family owned & operated; we have decades of experience, & a second to none staff of Quad City restaurant greats.

Call Mandy 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 (25-50 servings) \$65.95, Full Pan (50-75 Servings) \$105.95

Cheese & Fruit – A full array of cheese selections served with fresh seasonal fruit & crackers. \$4.95/person

Iowa Corn Dip – Cream cheese dip with sweet corn. Served with pita chips. ½ Pan (25-50 servings) \$65.95, Full Pan (50-75 Servings) \$105.95

Hummus – Chef Jeana's red peppers hummus. Served with a selection of fresh vegetables & our pita chips. \$4.95/person

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

Swedish Meatballs – Meatballs in traditional Swedish gravy. ½ Pan (25 meatballs) \$49.95, Full Pan (50 meatballs) \$89.95

Salads

Big bowls of freshly prepared salad. 15-20 servings/ bowl

Dawley House Salad – Romaine lettuce with tomatoes, cucumbers, red onions, served with our homemade dressing, Ranch & Vinaigrette. \$39.95

Garlic Salad - Romaine lettuce tossed in our house Garlic dressing with garlic bagel chips, & parmesan cheese. \$39.95

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) \$165.95, Full Pan (16-20 Servings) \$299.95

Chicken Piccata – Grilled boneless chicken breasts, served with a white wine, caper piccata sauce on the side. ½ Pan (10 servings) \$189.95, Full Pan (20 Servings) \$349.95

Whole Roasted Beef Brisket – Slow cooked and super tender, served with a pan gravy. 15-20 servings \$169.95

Pecan Crusted Salmon - Grilled salmon filet topped with toasted pecans & a blueberry compote on the side. ½ Pan (8 servings) \$129.95, Full Pan (16 Servings) \$249.95

Sandwiches

Meatloaf Sliders – Thick slices of our famous meatloaf topped with Arugula, & Jeana's tomato jam, on a toasted slider bun. \$7.95/serving

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

Asparagus Tea Sandwiches – Blanched asparagus on mini party rye bread with cream cheese spread, lemon aioli, roasted red peppers, & arugula. \$5.95/serving

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

Pastas

Lobster Mac & Cheese – Pasta shells, lobster meat, mushrooms & roasted red peppers in a smoked Gouda & cheddar cheese sauce topped with panko. ½ Pan (10-15 servings) \$160.95, Full Pan (20-30 Servings) \$299.95

Pesto Pasta - Jeana's fresh pesto sauce tossed with broccoli, asparagus & linguine noodles, topped with feta cheese & roasted pine nuts. ½ Pan (10-15 servings) \$90.95, Full Pan (20 - 30 Servings) \$169.95

Cajun Chicken - Blackened Chicken breast on rigatoni noodles with our Cajun cream sauce. ½ Pan (10-15 servings) 120.95, Full Pan (20 - 30 Servings) \$230.95

Sides

Smashed Potatoes – ½ pan (15-20 servings) \$50, full pan (30-40 servings) \$80

Mushroom/Roasted Red Pepper Risotto - ½ pan (15-20 servings) \$49.95, full pan (30-40 servings) \$99.95

Vegetables (Green Beans, Brussel Sprouts, Broccoli, you name it!) ½ pan (20-30 servings) \$50.95, full pan (40-60 servings) \$100.95

Garlic & Herb Grits – ½ pan (15-20 servings) \$50, full pan (30-40 servings) \$80

Desserts

Brownies – Chocolate brownies with chunks of milk chocolate. Tray of brownies 20 servings for \$80.95

Tiramisu – Lady Fingers soaked in espresso & rum topped with whipped mascarpone. Tray of 20 servings for \$99.95

Lemon Bars – Sweet lemon filling in a crumbly crust. Tart, rich, perfection. 20 servings \$99.95

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