



THE CRANE & PELICAN CAFE

PRIVATE PARTY MENU

The Crane & Pelican serves classy comfort food in an 1851 river pilot's 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.

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 vinaigrette.

Garlic Salad

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

Chicken & Dumplings

All white meat chicken in a rich broth with carrots & handmade dumplings.

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 served with loaded mashed potatoes.

Meatloaf Sandwich

A huge slab of our homestyle meatloaf topped with Swiss cheese & sautéed mushrooms, on a toasted brioche bun served with loaded mashed potatoes.

Veggie Pita

Warm pita filled with grilled vegetables, feta cheese, tzatziki, tomatoes, & red onions served with loaded mashed potatoes.

#3 -Specialties - \$16.95/person

Pesto Pasta

Pesto sauce tossed with, mushrooms, roasted red peppers, asparagus & spinach linguine noodles, topped with feta cheese & roasted pine nuts, served with buttered toast points – Lunch Portion

Dreamy Chicken Sandwich

Hand breaded fried chicken topped with lettuce, tomato, brown sugar bacon, & dripping in our buttermilk ranch on a toasted brioche bun.

Croque Daniel

Toasted sourdough bread topped with ham, melted Swiss cheese, Jeana's tomato jam, & bechamel.

DINNER MENU OPTIONS

#1 -Supper - \$22.95/person

Chicken Piccata

Sauteed chicken breast with a lemony caper & white wine sauce, served with mushroom risotto & seasonal vegetables.

Veggie Pita

Sauteed asparagus, minced garlic, roasted red peppers, & mushrooms served in a warm pita with Feta & tzatziki, served with goat cheese & chive grits.

Bourbon Meatloaf

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

#2 -Dinner - \$29.95/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 – \$40.95/person

Steak Diane

6oz Filet of beef tenderloin pan seared to order topped with our quintessential American pan sauce with cognac, red wine, mushrooms, & Dijon, served with loaded mashed potatoes & seasonal vegetables.

Ahi Tuna

Blackened Ahi Tuna steak pan seared & served with mushroom risotto & seasonal vegetables.

Parmesan Chicken

Hand breaded & fried chicken breast topped with our white wine Dijon sauce, served with goat cheese & chive 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 \$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 – Beef meatballs in traditional Swedish gravy.

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

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

Party Salads

\$8.95/person for plated salads or \$5.95/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

\$6.95/cup or \$10.95/bowl

Chicken & Dumplings – All white meat chicken in a rich broth with carrots & handmade dumplings.

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) \$7.95/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 \$99.95

Tiramisu – Espresso & rum-soaked lady fingers topped with whipped mascarpone & espresso powder. 20 servings \$99.95

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, & we will gladly special order your favorite wine or champagne, just ask!