



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) \$75.95, Full Pan (50-75 Servings) \$130.95

Cheese & Fruit – A full array of cheese selections served with fresh seasonal fruit & crackers. \$5.95/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) \$115.95

Veggies & Dip – Carrots, Celery, & pita chips with a Ranch veggie dip. \$3.95/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. \$44.95

Garlic Salad - Romaine lettuce tossed in our house Garlic dressing with garlic bagel chips, & parmesan cheese. \$44.95

Plated Salads - \$8.95/person Mixed greens topped with heirloom cherry tomatoes, Shredded sharp cheddar cheese & red onions. (served on disposable plates) Ranch & Vinaigrette dressing on table.

Buffet Style Catering Options

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 bed of white rice. ½ Pan (10 servings) \$189.95, Full Pan (20 Servings) \$349.95

Whole Roasted Beef Brisket – Slow cooked & super tender, served with a pan gravy. 15-20 servings \$179.95

Pecan Crusted Salmon - Grilled salmon filet topped with toasted pecans & a blueberry compote. ½ Pan (8 servings) \$139.95, Full Pan (16 Servings) \$259.95

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. \$7.95/serving

Asparagus Tea Sandwiches – Blanched asparagus on mini party rye bread with cream cheese spread, lemon aioli, roasted red peppers, & arugula. \$6.95/serving

Mini Chicken Salad Sandwiches – Our Cranberry Chicken Salad on a mini croissant. \$6.95/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 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 \$85.95

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

Plated Catering Options

These options are exclusively available at our preferred locations of

MRS Celebration Center in LeClaire

& the Stardust in Davenport

Plated Lunch

\$24.95/person

Add plated salads for \$6.95/person, Pre-order Required – Ask Mandy for details

Chicken Salad – Our famous cranberry pecan chicken salad on a Croissant served with fresh fruit, & chips.

Meatloaf Sliders - Mom's Meatloaf on a pair of slider buns topped with tomato jam & arugula served with fresh fruit & chips.

Asparagus Sandwich - Blanched asparagus spears with cream cheese, lemon aioli, roasted red peppers on pumpernickel with fresh fruit, & chips.

Dawley House Dinner Option

\$35.95/person

Add plated salads for \$6.95/person, Pre-order Required – Ask Mandy for details

Slow Roasted Beef Brisket – Melt in your mouth tender roasted beef brisket topped with a pan gravy served on a bed of our loaded mashed potatoes with glazed carrots.

Pesto Pasta – Spinach linguine in a pesto sauce with roasted pine nuts & feta cheese (vegan preparation available upon request), served with multi grain baguette.

Jeana's Italian Chicken – Grilled Chicken breast topped with Chef's fresh bruschetta, served with mushroom risotto, & glazed carrots.

The Top Shelf Menu

\$60/person

Add plated salads for \$6.95/person, Pre-order Required – Ask Mandy for details

The Oscar Filet – 6oz Filet of Beef Tenderloin grilled to medium served on a bed of buttery Lobster topped with grilled asparagus & drizzled with Hollandaise.

Pecan Crusted Salmon – Pan seared Atlantic Salmon served with mushroom risotto, & grilled asparagus.

Stuffed Portobello Caps – Oven roasted portobello caps stuffed with Jeana's savory, sage stuffing, served with mushroom risotto, & grilled asparagus.

When You hire the Crane & Pelican to plate your dinner the price will include delivery, plates, napkins, silverware, service, setup, and cleanup. You will have a detailed quote from Mandy that will include timing and execution plans so there will be no surprises on the day of your event. We always take payment on the day of your event to ensure your complete satisfaction and we accept all major credit cards, checks and cash.

- Schedule your tasting NOW for \$10/person – the price of your tasting will be subtracted from your bill when you hire us to cater your event! Call Mandy at 563-289-8774 to schedule your tasting TODAY!
- Why Hire US? We will make sure all of the details are right? Yes we accommodate Gluten Free, and vegetarians, and vegans, and any food allergy.
- See our website for more information at craneandpelican.com

