



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

Three sliders in an order – Pick any combination of the following & then pick a side option **\$18.95**

Meatloaf Sliders

Thick slices of our famous meatloaf topped with port wine braised onions & Swiss cheese on a toasted slider bun. *also available on Meatloaf Mondays

Avocado Tea Sandwiches

Avocado Slices topped with roasted red peppers, cream cheese, Arugula, drizzled with balsamic reduction nestled between two slices of fresh focaccia bread. (sub hummus for the vegan preparation).

Chicken Salad Sliders

Our famous Cranberry Chicken Salad with celery, bacon, & roasted chicken breast on a butter croissant.

Sides

Horseradish Smashed Potatoes, Saffron Risotto, Jeana's Collard Greens,
Kettle Chips

Mandy would love to work with you to make a custom menu that fits your tastes and budget!!! Call today to book your private lunch event at our beautiful location in LeClaire Iowa!!!! 563-289-8774

DINNER MENU OPTIONS

#1 -Supper - \$26.95/person

Chicken Piccata

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

Lobster Mac & Cheese

Pasta shells with big chunks of real lobster in a rich sharp cheddar & smoked gouda cream sauce with mushrooms, roasted red peppers & sherry, served with toasted baguette.

Meatloaf Supper

A huge slab of our famous meatloaf smothered in a red wine & mushroom demi-glace, served with horseradish smashed potatoes & Jeana's collard greens.

#2 -Dinner - \$32.95/person

Sirloin Steak

6oz seasoned sirloin grilled to order served with loaded mashed potatoes & seasonal vegetables.

Tilapia Etouffee

Blackened tilapia filet smothered in a Cajun lobster & crawfish stew with a kick, served on a bed of white rice garnished with green onions.

Pasta Della California

We use a vegan & gluten free Fusilli noodle to make this delicious avocado inspired dish with broccoli, white wine, garlic, & spinach.

#3 -Chef's Choice – \$47.95/person

Bourbon & Blue New York Strip

Grilled New York Strip steak marinated in bourbon topped with a blue cheese crust, served with glazed carrots, & loaded mashed potatoes.

Ahi Tuna

Blackened Ahi tuna steak pan seared & served with mushroom risotto & glazed carrots.

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.

Veggies with Ranch Dip – Chef's sliced & beautifully displayed veggie spread with cottage cheese & ranch dip.

Party Salads

\$8.95/person for plated salads or \$5.95/person for family style salads.

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

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

Party Soups

\$7.95/cup or \$12.95/bowl

Lobster Bisque – Lobster meat in a rich creamy bisque.

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 \$15 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 \$120.95

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!