



# THE CRANE & PELICAN CAFE

## CATERING MENU

When you hire the Crane & Pelican to cater for 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 top notch 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) \$89.95, Full Pan (50-75 Servings) \$139.95

**Cheese & Fruit** – A full array of cheese selections served with fresh seasonal fruit & crackers. \$6.95/person Add uncured Meats & Olives to your spread for Charcuterie for \$10.95/person

**Iowa Corn Dip** – Cream cheese dip with sweet corn. Served with pita chips. ½ Pan (25-50 servings) \$89.95, Full Pan (50-75 Servings) \$139.95

**Swedish Meatballs** – Meatballs in traditional Swedish gravy. ½ Pan (25 meatballs) \$69.95, Full Pan (50 meatballs) \$119.95

### Salads

*Big bowls of freshly prepared salad. 8-10 servings/bowl*

**Dawley House Salad** – Romaine lettuce with tomatoes, cucumbers, red onions, served with our homemade dressing, Ranch & Vinaigrette. \$28.95

**Garlic Salad** - Romaine lettuce tossed in our house Garlic dressing with garlic bagel chips, & parmesan cheese. \$28.95

**Plated Salads** - \$10.95/person Mixed greens topped with tomatoes, Shredded sharp cheddar cheese, & tomatoes. (served on disposable plates) Ranch & Vinaigrette dressing on table.

## Buffet Style Catering Options

### Entrees

**Drunken Shepherd's Pie** – Beef tenderloin in a hearty red wine sauce with peas, & carrots, topped with our loaded mashed potatoes & broiled. ½ Pan (8-10 servings) \$179.95, Full Pan (16-20 Servings) \$315.95

**Chicken/Salmon Piccata** – Grilled boneless chicken breasts, served with a white wine & caper piccata sauce on bed of white rice. ½ Pan (10 servings) \$199.95, Full Pan (20 Servings) \$359.95

**Whole Roasted Beef Brisket** – Slow cooked & super tender, served with a pan gravy. 15-20 servings \$229.95

**Pecan Crusted Salmon** - Grilled salmon filet topped with toasted pecans & a blueberry compote. ½ Pan (10 servings) \$199.95, Full Pan (20 Servings) \$359.95

### Sandwiches

**Meatloaf Sliders** – Thick slices of our famous meatloaf topped sauteed onions, Gruyere on a toasted slider bun. \$8.95/serving

**Prime Ribeye Sliders** – Slices of our roasted prime rib topped sauteed onions, Gruyere on a toasted slider bun. \$9.50/serving

**Salmon Sandwich Sliders** – Grilled Salmon with a caper spread, red onions, & lettuce on a slider bun. \$8.95/serving

**Herbivore Tea Sandwiches** – Choice of cucumber slices or blanched asparagus on mini rye bread with a lemon cream cheese spread, roasted red peppers, & arugula . \$7.95/serving

**Mini Chicken Salad Sandwiches** – Our famous bacon & cranberry chicken salad on a mini croissant. \$7.95/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) \$184.95, Full Pan (20-30 Servings) \$330.95

**Pappardelle Pasta** - Large & broad pappardelle noodles in chef's from scratch heirloom tomato sauce. This delicious dish is vegan until we put the fresh grated parm. ½ Pan (10-15 servings) \$120.95, Full Pan (20 - 30 Servings) \$199.95

**Cajun Chicken** - Blackened Chicken breast or Blackened Sirloin Steak on rigatoni noodles with our Cajun cream sauce. ½ Pan (10-15 servings) 184.95, Full Pan (20 - 30 Servings) \$330.95

### Sides

**Smashed Potatoes** – ½ pan (15-20 servings) \$72.95, full pan (30-40 servings) \$115.95

**Spinach Risotto** - ½ pan (15-20 servings) \$72.95, full pan (30-40 servings) \$115.95

**Vegetables** (Green Beans, Brussel Sprouts, Broccoli, you name it!) ½ pan (20-30 servings) \$72.95, full pan (40-60 servings) \$115.95

### Desserts

**Brownies** – Chocolate brownies with chunks of milk chocolate. Tray of brownies 20 servings for \$105.95

**Tiramisu** – Lady Fingers soaked in espresso & rum topped with whipped mascarpone. Tray of 20 servings for \$124.95

**Lemon Bars** – Sweet lemon filling in a crumbly crust. Tart, rich, perfection. 20 servings \$105.95

**Rainbow Cake** – 14 giant slices of beautiful Rainbow Cake. \$105.95

**Jeana's Lavendar Lemon Cake** – 12 pieces \$59.95

**CAKE SERVICE** – We cut and serve your cake for you. We will provide a plate, napkin & fork for each guest for \$1/person

# Plated Catering Options

*These options are only available at our preferred locations*

## Plated Lunch

**\$26.95/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.

**Herbivore Sandwich** – Cucumber Tea sandwiches on mini rye bread with a lemon cream cheese spread, arugula, and roasted red peppers served with fresh fruit & chips.

## Dawley House Dinner Option

**\$36.95/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 asparagus.

**Pappardelle Pasta** – Large & broad pappardelle noodles in chef's from scratch heirloom tomato sauce. This delicious dish is vegan until we put the fresh grated parm

**Dijon Chicken** – Grilled chicken breast topped with chef's amazing white wine Dijon, served with spinach risotto, blistered tomatoes, and grilled asparagus.

## The Top Shelf Menu

**\$69.95/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 topped with roasted pecans and a blueberry compote served with mushroom risotto, & grilled asparagus.

**Eggplant Parmesan** – Chef's from scratch recipe for this classic dish on a bed of pappardelle noodles with heirloom tomato sauce.

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 & 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. Our catering schedule is filling fast so don't wait to book us to cater your next event! We accept all major credit cards, checks & cash.

- Schedule your tasting for 2 guests 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!
- Plates are nice white melamine. I have dinner and appetizer plates and silverware for 200 guests
- Why Hire US? We will make sure the details are right. We accommodate gluten free, vegetarians, vegans, & any food allergy.
- See our website for more information at [craneandpelican.com](http://craneandpelican.com)



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