



# 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***

***(563)289- 8774***

***mandyharv@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. \$20 private room, \$40 whole restaurant

# LUNCH MENU OPTIONS

## **#1 -SOUP & SALAD - \$15.95/PERSON**

### *Dawley House Salad*

Romaine topped with heirloom cherry tomatoes, crumbled bacon & shredded cheddar, served with your choice of house made ranch or balsamic vinaigrette.

### *Garlic Salad*

Vampires beware! House garlic dressing tossed with romaine, croutons, & shaved parmesan.

### *Basil Soup*

Chef's famous recipe with a cream base, and fresh bright basil.

### *Soup du Jour*

Chef's soup of the day!!

## **#2 -ADORABLE TEA SANDWICHES - \$18.95/PERSON**

*Pick 2 sandwiches and each will come with Sterzings Potato Chips*

### *Spring Herbivore Sandwich*

Your choice of sliced cucumber, or blanched asparagus on mini rye cocktail bread with lemon cream cheese spread, & roasted red peppers

\*sub hummus for a vegan preparation.

### *Sliced Prime Rib Slider*

Slow roasted prime rib thinly sliced and served on a slider bun with chef's black garlic remoulade, pickled red onion, and a side of au jus for dipping.

### *Chicken Salad on Mini Croissant*

Our famous recipe for chicken salad uses crumbled bacon, celery, onions, toasted almonds in a creamy dressing.

### *Smoked Salmon Slider*

Sliced smoked salmon on mini rye cocktail bread layered with lettuce, red onion, chef's dill caper cream cheese spread.

*Mandy would love to work with you to make a custom menu that fits your tastes & budget!!! Call today to book your private event at our beautiful location in LeClaire Iowa!!!!*

**563-289- 8774**

# DINNER MENU OPTIONS

## **#1 -SUPPER - \$26.95/PERSON**

### *Dijon Chicken*

6oz grilled chicken breast served on a bed of spinach risotto and topped with a luxurious white wine Dijon sauce, served with blistered tomatoes & grilled 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 on top!

### *Meatloaf Supper*

A huge slab of our famous meatloaf smothered in a red wine demi-glace, served with mashed potatoes & grilled asparagus.

## **#2 -DINNER - \$36.95/PERSON**

### *Slow Roasted Beef Brisket*

Roasted for a minimum of six hours our brisket will melt in your mouth, topped with Jeana's amazing pan gravy, served with mashed potatoes & grilled asparagus.

### *Pesto Pasta*

Linguini Noodles with chef's pesto sauce, roasted pine nuts, & pistachios. Grated Parmesan cheese will be offered table side.

### *Lobster Mac & Cheese*

Cavatappi noodles with big chunks of lobster meat tossed in chef's famous cheddar & smoked gouda sauce with roasted red peppers, topped with panko & baked until bubbly, served with buttered baguette bread.

## **#3 -CHEF'S CHOICE – \$55.95/PERSON**

### *Filet of Beef Tenderloin*

Filet of beef tenderloin, or sirloin grilled to order, topped with Chef's amazing port sauce, served with mashed potatoes & grilled asparagus.

### *Chicken Piccata*

6oz grilled chicken breast topped with a lemon white wine & caper sauce, served with spinach risotto and grilled asparagus.

### *Pecan Crusted Salmon*

Salmon filet topped with toasted pecans & blueberry compote served with mushroom risotto, & bacon brussels sprouts.

## ***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 \$5.95/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*

**Pickle soup** - Chef's famous recipe with a cream base, potatoes, carrots, and dill pickles.

**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 sweet thin crepe 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](http://craneandpelican.com), & we will gladly special order your favorite wine or champagne, just ask!

*Thanks for considering hiring the Crane & Pelican Café! Weve been serving the Quad Cities Area since 2009 and we absolutely LOVE what we do. We pride ourselves on taking care of the details and making sure our customers are 100% happy with our amazing food. When you hire us you will work directly with me, Mandy Harvey, and I will make sure we make your special gathering unforgettable.*