
The Crane & Pelican is proud to offer the following options for catering at your next event. We will provide disposable plates, silverware, and napkins at no extra charge, and we would be happy to include banquet tables for the food as well. We do require a minimum of one week notice prior to catering. We offer free delivery to the Quad Cities, and can provide service as well for \$25/hr/server. We look forward to working with you to make your event one to remember!

Please call (563)289-8774 and ask for Mandy. Thank you!

Starters

Maytag Meatballs - The worlds best blue cheese from Newton Iowa stuffed into hand rolled meatballs and topped with a creamy sauce. (also available with cheddar cheese or Barbeque sauce) 40 servings \$50

Chicken Osso Bucco - Meaty chicken legs topped with your choice of sauce. Glazes include (but are not limited to) Thai Spice, Traditional Buffalo, or Honey Ginger. 20 servings \$50

Cheese & Fruit - Cubes of sharp cheddar, wedges of creamy brie, and cuts of smoked gouda served with fresh fruit and an assortment of imported European crackers. 20 servings \$50

Soup

Freda's Chicken & Dumplings Soup- Our family heirloom recipe handed down for three generations. Delectable dumplings with shredded chicken in a thick broth. 50 servings \$150

Entrees

Spaghetti & Meatballs - Spaghetti noodles with our home-made tomato sauce & hand rolled meatballs, served with buttery garlic bread. 15 servings \$150

Fettuccini Alfredo - Fettuccini noodles in our rich creamy alfredo sauce, served with buttery garlic bread. 15 servings \$150

Greenie Linguine - Imported spinach linguine with garden fresh basil and cilantro, garlic pesto, & artichoke hearts. A divine vegan friendly recipe. 15 servings \$150

Tuscan Vegetable Ravioli - Huge, hearty, & healthy raviolis stuffed with peppers, onions, & ricotta cheese, topped with a red wine cream sauce with shallots & mushrooms, served with buttery garlic bread. 15 servings \$180

Lobster Mac & Cheese - Pasta shells, lobster meat, cremini mushrooms, and red peppers in with smoked gouda & cheddar cheese alfredo sauce, topped with bread crumbs and baked until bubbly. 15 servings \$240

Port of LeClaire - Grilled chicken breasts in our scrumptious tawny port, onions, & garlic cream sauce served on a bed of wild rice. 15 servings \$225

Whole Meatloaf - Our famous made from scratch meatloaf ready to pop in the oven and amaze your friends. 10-15 servings (depending on how thick you slice it) \$80

Sawyer Beef Swiss Steak - Locally raised grass fed steaks slow roasted until tender & juicy. Served on a bed of potatoes and topped with a savory gravy. 15 servings \$330

Cranberry Chicken - Airline cut grilled chicken breasts smothered in a made from scratch cranberry sauce topped with a slice of creamy brie cheese, served on a bed of sherry potatoes. 15 servings \$240

Sides

Cucumber Salad - Fresh cucumbers, tomatoes, and red onions tossed in our homemade vinaigrette. 15 servings \$40

Horseradish Smashed Potatoes (or Boetjes smashed potatoes) - Boiled & smashed skin on potatoes. 15 servings \$40

Cottage Cheese - 15 servings \$30

Party Desserts

Cakes- Cut into up to 20 slices \$80

Carrot, Chocolate, Classic White, Coffee Cream, German Chocolate, Strawberry...

Pies - Yes, we bake our pies from scratch and we can make just about any pie you can imagine. For catering we put them in disposable pie tins and they serve 6 large slices \$20