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BANQUET INFORMATION

Thank You for choosing Gentelin's to help you in executing the perfect celebration of any type. We specialize in anniversaries, wedding rehearsals, birthdays, and showers. Our banquet facilities are also popular for businesses wanting to conduct meetings over dinner.

Our banquet room holds up to 50 people while the front of the restaurant holds up to 80 people. The front dining room can be used during the daytime, or can be reserved at night under special circumstances. Luncheons are welcomed for groups of 15 people and larger.

Bar and beverage service can be customized to fit your needs. Unlimited tea, coffee and soda is available for \$1 per person. Bar beverages can be restricted entirely, available for purchase by guests individually (cash bar), or be included on the dinner bill. You may select to only provide certain items (beer/wine) or only one drink per person.

SEATED DINNER SELECTIONS

CHOOSING YOUR MENU

For groups of 20 or fewer guests you may order directly from our dinner menu. A select menu can be created at your request.

For groups of 20 to 35 people a select menu must be created. Select up to three salads and/or soup, four entrees, and three desserts off of the following dinner menu. A custom menu will be printed for each of your guests to order from.

Groups of 36 or more people will need to only have one entree choice or pre-order off of a select menu. Special entrees can be designed to give your guests two proteins. An example would be a petite steak and a small portion of fish or chicken with a starch and vegetable.

If you do have guests pre-order from a select, place cards will be necessary to ensure efficient service.

Please choose your menu at least one week before your event and have a final guest count 48 hours prior.

SALADS

House, Greek, Caesar and Baby Greens and Apple Salads or a Cup of Soup can be added to any entrée for \$2

♥**House Greens** - Mixed field greens tossed with Roma tomatoes, shallots, mozzarella cheese, thyme croutons, and house balsamic vinaigrette

♥**Greek** - Romaine lettuce tossed with red onions, tomatoes, and kalamata olives in a red wine oregano vinaigrette and topped with feta cheese

♥**Baby Greens and Apple**-Baby greens tossed with blue cheese, granny smith apples, pecans and apple cider vinaigrette, topped with crisp onions

Caesar- Romaine lettuce tossed with Caesar dressing, parmesan cheese and thyme croutons

♥**Goat Cheese** - Panko breadcrumb and herb encrusted goat cheese tokens served with mixed greens tossed with spiced walnuts, poached pears, and dried cranberries in white balsamic vinaigrette. Garnished with cracked pepper and sea-salt crackers- 7

Oriental Chicken Salad - Mixed greens, Napa cabbage, cashews, julienned red peppers, carrots, and snow peas tossed with a sesame ginger vinaigrette and topped with hoisin glazed chicken breast and garnished with crisp rice noodles - **9**, substitute with salmon - **13**

Wedge Salad - Grilled Shaved beef tenderloin served with a wedge of iceberg lettuce with roasted red peppers, blue cheese crumbles, bacon and a horseradish vinaigrette- **7**

ENTREES

Filet Mignon - 8oz. Filet mignon lightly seasoned with sea-salt and grilled to your taste, topped with maitre'd butter and crisp potatoes. Served with a blue cheese potato gratin and sautéed spinach - **26**

New York Strip - 12 oz. New York strip grilled and topped with maître d'butter and crisp onion straws. Served with green beans forestiere and Yukon gold and sage smashed potatoes - **25**

Bone in Pork Chop - 12 oz. Bone in pork chop lightly Mesquite smoked and served over whipped sweet potatoes and with a cranberry barbecue sauce. Accompanied by fresh asparagus - **21**⁵⁰

Oven Roasted Half Duck - Lightly smoked and roasted half duck served with a savoy cabbage and bacon potato puree in a light natural jus with fresh asparagus - **26**

Aunt Jayne's Chicken - Lightly blackened grilled chicken breast served with Yukon gold and sage smashed potatoes and green beans forestiere. Topped with crisp onion straws- **16**

Grilled Chicken Pasta - Herb marinated grilled chicken breast served over angel hair pasta tossed with crisp bacon, ham, peas, mushrooms, and fresh herbs finished in a light chardonnay garlic cream sauce and topped with parmesan cheese - **16**

Chicken Two Ways - An oven roasted chicken breast served over a creamy risotto made with lightly smoked leg and thigh meat, roasted shitake mushrooms, sun dried tomatoes, red peppers and scallions. Finished with a white truffle butter broth and parmesan curls - **18**

Toasted Cannelloni - House made beef and spinach stuffed lasagna noodles served golden brown over an oven roasted tomato sauce with mozzarella cheese - **17**

Peppercorn Seared Ahi Tuna - Sashimi grade yellow fin tuna lightly dusted with cracked peppercorns. Served over an Asian noodle and vegetable salad tossed with soy-ginger vinaigrette and garnished with wasabi aioli and crisp rice noodles - **22**

Hoisin Glazed Grilled Salmon -Served over a basmati and wild rice pilaf then topped with a grilled pineapple salsa- **22**

Pan Seared Sea Scallops - Served over fingerling potatoes with Andouille sausage, red peppers, and scallions then finished with a touch of cream and drizzled with paprika infused oil and topped with sweet potato hay - **24**

Sautéed Shrimp - Served over a spinach and Parmesan polenta surrounded with marinated artichoke hearts, sundried tomatoes, chiffonade spinach, fresh mozzarella, toasted pine nuts and a white wine garlic butter broth- **21**

Sesame Encrusted Grouper - Pan seared and sesame encrusted grouper filet served over a cashew and basmati rice pilaf topped with wok-fired Asian vegetables and finished in a light sesame-soy broth. Garnished with crisp wontons - **23**

♥ **Sesame Encrusted Tofu** - Pan seared and sesame encrusted tofu steak served over a cashew and basmati rice pilaf and topped with wok-fired Asian vegetables. Finished in a light sesame-soy broth and garnished with crisp wontons - **15**

♥**Black Bean Cakes** - Black bean cakes served over a southwestern cilantro and roasted red pepper sauce with house made guacamole, fire roasted corn relish, drizzled with chipotle sour cream and garnished with tempura fried avocados and crisp tortilla strips - **15**

SANDWICHES

All are served with your choice of shoestring French fries or house made potato chips. Small salad or soup can be added for \$2

Broadway Burger - 100% Angus beef, grilled and served with the works on an onion Kaiser roll- **8** With American, pepper jack, cheddar, provolone, Swiss - **9**, With blue cheese - **10**

The Oz - Pan seared blackened Florida Grouper served on an onion Kaiser roll with a lettuce, tomato and red onion salad with a side of horseradish-barbecue sauce - **11**

Turkey Wrap - Warm peppered turkey, bacon and Swiss cheese served with mixed greens, roma tomatoes and ranch dressing rolled in garlic and herb tortilla - **8**

Fish and Chips - House battered Cod fillets served with a side of tartar sauce -**11**

DESSERTS

♥ **White Chocolate and Walnut Bread Pudding** - Warm white chocolate and walnut bread pudding served with house made vanilla bean ice cream, bourbon caramel sauce, Chantilly cream and a crisp tuile cookie - **7**

♥Raspberry Sorbet -Served with a chocolate michelletes cookie - 4

♥ Trio of Crème Brulee - Vanilla Bean, Cappuccino and Bailey's Irish Cream - 7

♥Caramelized Bananas Fosters - Caramelized bananas served with a spiced rum sauce and then topped with a cashew Dutch crumb and house made chocolate ice cream. Garnished with fresh Chantilly cream and a michelletes cookie - 7

Chocolate Two Ways - A milk chocolate cup filled with a dark chocolate and Chambord mousse and garnished with fresh raspberries, Chantilly cream and a michelletes cookie served along with a chocolate ganache brownie topped with vanilla bean ice cream and a cashew Dutch crumb - 8

♥Vegetarian

APPETIZER BUFFET

Makes a great start to a full dinner or stands alone for cocktail parties

(Prices are per person)

Hot Hors d'oeuvres

Oriental Chicken Kabobs - With a hoisin glaze and basmati rice-\$2.50

Toasted Beef Ravioli - *With marinara sauce* - \$2.00

Fresh House Made Crab Cakes - **With a basil remulade** - \$2.25

Spanikopita - *Feta Cheese and Spinach wrapped in phyllo dough* - \$3.00

Santa Fe Wraps - *Southwestern Spring Rolls* - \$2.00

Chicken Drummies - *Served with Hot Sauce* -\$2.00

Cold Hors d'oeuvres

Marinated Olives - *With fresh herbs and feta cheese* -\$2.00

Fruit Tray- *Fresh,seasonal fruit* -\$2.00

Wild Mushroom Phyllo Cups-*Boursin and feta cheese mousse topped with a truffled mushroom salad* - \$2.00

Vegetable Tray -\$2.00

Ahi Tuna Wontons- \$2.25

Assorted Cheese Tray- *with Lavasch crackers*- \$2.00

Shrimp Cocktail or BBQ Roasted Glazed Shrimp - \$ 3.00

Beef Tenderloin Sandwiches- *Served with a horseradish mousse* - \$3.00

Anti pasta platter - *Fresh Mozzarella cheese, Volpi Salami and marinated olives* - \$2.50

LUNCHEONS

Full Sandwich and Salad or Soup, with Side- 11

Half Sandwich, Soup and Salad (no Side) - 9

Full Sandwich, Soup, and Salad (no Side)- 11

Includes unlimited tea, soda and coffee

~Prices do not include tax and gratuity~

You may pick up to two choices per category, but we recommend guests all having the same meal to ensure faster, more discreet service. This is particularly desirable during luncheons such as meetings or showers where having food orders taken takes away from the focus of the event.

SALAD CHOICES

House Greens

Baby Greens and Apple

Greek

Caesar

SOUP CHOICES

Artichoke Bisque

Tomato Basil

Broccoli Cheddar

Asparagus Bisque

Shrimp Bisque (add \$1.00)

Truffled Wild Mushroom

Potato Leek

Corn Chowder

Roasted Red Pepper

SANDWICH CHOICES

Curried Chicken Salad

Portobello

Blackened Chicken Breast

Turkey Wrap

SIDE CHOICES

House Made Potato Chips

Shoestring French Fries

Fresh Fruit

DESSERTS

Raspberry Sorbet - 3

Smores - 4

Carrot Cake - 4

A \$20 fee will be charged if you choose to bring your own cake; however, we will cut, plate and serve it for you.