Giancarlo's
Sicilian Steakhouse & Pizzeria

PRIVATE DINING MENU

Experience Western New York's premier spot for
Business Meetings and Elegant Private Dinners.

Giancarlo's
Sicilian Steakhouse & Pizzeria

Call us today at **[716] 650-5566** to plan your next private dinner.

GINA LADUCA
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PRIVATE DINING POLICIES

- 20% gratuity and 8.75% tax are automatically added.
- Gratuity is divided amongst the staff at management's discretion.
- $500 deposit required for events over $1,500.
- Deposit is non-refundable within 15 days of the event.
- We require guaranteed guest count 3 days prior to your event.
- The final bill reflects the final guest count, unless there are additional guests.
- Final payment must be made at the event.
- Personal checks are not accepted and the preferred payment is credit card.

FOLLOW US @GIANCARLOS5110 | See what's new and what's happening at Giancarlo's on Facebook, Instagram, LinkedIn, OpenTable, Yelp, and Google+.

THE CENTO CLUB ROOM

MINIMUMS
**Minimums don't include tax or gratuity*

$100 Per Guest *[Food & Beverage]*

$3,500 for groups under 35 guests

HOLIDAY MINIMUM
**12/1/22 - 12/22/22*

$7,500 or $100/Guest for 75+ Guests
[Food & Beverage]

FULL SERVICE BAR
The focal point of the Cento Room is it's beautiful 30' curved bar. The layout and design ensures that your guests have an enjoyable and seamless bar experience.

PRIVATE ENTRANCE
The Cento Club Room has a separate entrance Giancarlo's that we encourage event guests to use.

EXPERIENCE WNY'S PREMIER BANQUET FACILITY
Conveniently located at the heart of WNY, the Cento Club Room by Giancarlo's is a world class boutique banquet facility. Designed for corporate events and special ocassions, it is perfect for up to **100 guests seated**, and up to **200 guests for cocktail parties**.

- BUSINESS MEETINGS
- PHARMACEUTICAL DINNERS
- HOLIDAY PARTIES
- SEMINARS AND TRAININGS
- CORPORATE COCKTAIL PARTIES
- BOUTIQUE WEDDINGS
- REHEARSAL DINNERS
- BIRTHDAY PARTIES
- ENGAGEMENT PARTIES
- ANNIVERSARY PARTIES
- CELEBRATIONS OF LIFE

PRIVATE DINING ROOMS

CAPO ROOM | The Capo Room is a lively and luxurious semi-private room connected to the main bar area. It is comfortable for up to 18 guests seated and features an 80" HDTV for slideshows or videos.

FOOD AND BEVERAGE MINIMUM

Monday - Thursday | $1,500 **Friday - Saturday** | $2,000
December | $2,000

VANTAGGIO ROOM | The Vantaggio Room is comfortable for up to 25 guests seated. It is an intimate room with beautiful white wood paneling. It also features an 75" HDTV for slideshows or videos.

FOOD AND BEVERAGE MINIMUM

Monday - Thursday | $2,000 **Friday - Saturday** | $2,500
December | $3,000

THE LOUNGE | The Lounge is an elegant fully private dining space for dinners up to 12 guests maximum. It features an 80' HDTV for presentations and seminars.

FOOD AND BEVERAGE MINIMUM

Monday - Thursday | $1,000 **Friday - Saturday** | $1,000
December | $1,000

BOARD ROOM | The Board Room is our smallest private area for intimate dinners up to 10 guests maximum. It is perfect for meetings and special ocassions.

FOOD AND BEVERAGE MINIMUM

Monday - Thursday | $800 **Friday - Saturday** | $1,000
December | $1,000

OPEN BAR

BEER AND WINE BAR

$20 **Per Guest** for Two Hours
$6 **Per Guest** for each Additional Hour

Albariño ***Ana Blu***	Chardonnay ***Ana Blu***
Sauvignon Blanc ***Disrupt***	Pinot Noir ***Ana Blu***
Langhe Rosso ***Grivani***	Cabernet ***Disrupt***
Labatt Blue Light Southern Tier IPA	Michelob Ultra Corona

View our wine list for additional options.

PREMIUM BAR

$22 **Per Guest** for Two Hours
$6 **Per Guest** for Additional Hours

Tito's Vodka	Bombay Gin
Bacardi Rum	Captain Morgan
Libélula Tequila	Jim Beam
Canadian Club	Dewars White

+ Beer and Wine Bar Selections

TOP SHELF BAR

$24 **Per Guest** for Two Hours
$8 **Per Guest** for Additional Hours

Grey Goose	Tito's Vodka
Tanqueray	Captain Morgan
Casamigos	Woodford
Crown Royal	JW Black

+ Beer and Wine Bar Selections

ALCOHOL POLICIES

Giancarlo's **DOES NOT** allow shots.

We maintain the right to refuse service of alcohol to anyone who may jeopardize his or her safety and the safety of others.

Under no circumstance is any customer under the age of 21 able to consume alcohol.

We recommend the use of car services for your guests to and from Giancarlo's.

HORS D'OEUVRES

CHILLED HORS D'OEUVRES

priced per piece [bite-sized]

RICOTTA BRUSCHETTA | $3
house made focaccia crostini, tomato, house made ricotta, garlic, balsamic glaze

HUMMUS & PITA | $3
house made hummus, crispy pita, feta, cucumber, kalamata olives

BUFFALO CHICKEN CRISP | $3
braised buffalo chicken, creamy bleu cheese, crispy wonton, celery

PROSCIUTTO WRAPPED MOZZARELLA | $4
san daniele prosciutto, bufala mozzarella, tomato confit, balsamic glaze

FILET CARPACCIO CROSTINI | $4.50
thinly sliced herb crusted filet mignon, truffle oil, arugula, caesar dressing, capers, pecorino toscano, crostini

LOBSTER CRISP | $4.50
boston style lobster and shrimp salad, sriracha, pickled onion, pretzel crostini

AHI TUNA TARTARE | $3.50
marinated yellowfin tuna, cucumber, bell pepper, pickled red onion, crispy wonton

HOT HORS D'OEUVRES

priced per piece [bite-sized]

ARANCINI | $3
lightly fried sweet pea and fontal cheese risotto, vodka sauce

STUFFED PEPPER ARANCINI | $3
lightly fried banana pepper and pork sausage risotto, served with pomodoro

STUFFED MUSHROOMS | $3
cremini mushrooms stuffed with fennel, artichoke, and cashew filling [vegan]

STEAK SKEWERS | $3.50
grilled soy marinated beef tenderloin

MINI MEATBALLS | $3
mini mamma's meatballs, sunday sauce, parmigiano reggiano

CRAB CAKES | $4.50
house made crab cakes, chipotle aioli, lime creme fraiche

BACON WRAPPED SCALLOPS | $4.50
seared day boat scallops, crispy bacon, blood orange gastrique

PLATED DINNER MENU

Entree price includes salad, coffee, tea, and fountain beverages. **We allow up to 3 entree selections for your custom menu.**
Hors d'Oeuvres and Dessert are not included in the entree price. 20% Gratuity and 8.75% Sales Tax are additional fees to the subtotal.

APPETIZERS *- Served family style - price is in addition to entrees.*

[12] OYSTERS | served with lemon, mignonette, tabasco | $35

[8] SHRIMP COCKTAIL | $30

AHI TUNA PLATTER | pepper crusted ahi tuna, arugula, sesame vinaigrette, cucumbers, carrots, pickled red onion, wasabi aioli, soy gastrique | $22

PROSCIUTTO WRAPPED MOZZARELLA | panko crusted artichokes, prosciutto wrapped fresh mozzarella, tomato bruschetta, balsamic glaze | $22

CALAMARI | crispy calamari, red pepper agrodolce, garlic aioli, lemon | $19

NEAPOLITAN PIZZA | your choice of margherita, pepperoni, buffalo chicken, or steak pizza | $18 - $24

SALADS *- Choose 2 options for your guests to select from [included in entree price].*

HOUSE SALAD | mixed greens, carrots, artichokes, cucumbers, parmigiano, white balsamic vinaigrette

CAESAR SALAD | romaine lettuce, sicilian bread crumbs, parmigiano, Giancarlo's caesar dressing

CARANI SALAD | arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, evoo

**Additional salads and soups are available upon request.*

ENTREES *- Choose 2-3 entrees for your guests to select from.*

PASTA

PASTA SARATOGA | rigatoni, spicy pork bolognese, house made ricotta | $38

SHORT RIB AND RAVIOLI | braised beef short rib, house made butternut squash ravioli, roasted butternut squash, bordelaise, pecorino toscano | $55

MAMMA'S MEATBALL | bucatini, sunday sauce, mamma's meatball | $38

CORN AND CRAB RAVIOLI house made corn and crab ravioli, chipotle cream sauce | $40

MUSHROOM RAVIOLI | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, caramelized onions, shaved asparagus, parmigiano | $40

SEAFOOD & CHICKEN

SEA BASS & RISOTTO | pan seared sea bass, bay shrimp and artichoke risotto, red pepper coulis | $59

MEDITERRANEAN SALMON blackened salmon, hummus, quinoa, chopped mixed greens, shaved fennel, cherry tomatoes, pine nuts | $47

CRAB CRUSTED SALMON mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | $47

CHICKEN TARTUFO | grilled chicken, sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved asparagus, crispy parmigiano | $48

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano | $45
grilled chicken substitute is an option

STEAK

8OZ FILET MIGNON | $65
Certified Angus Beef

12OZ FILET MIGNON | $80
Certified Angus Beef

14OZ NY STRIP | $80
Certified Angus Beef Prime

17OZ DELMONICO | $82
Certified Angus Beef Prime

CHOOSE A PREPARATION

COUNTRYSIDE | mashed potatoes, grilled asparagus, bordelaise

PIEDMONT | sherry porcini sauce, roasted wild mushrooms, truffle frites

MAKE IT SURF N' TURF

TIGER SHRIMP | $15

CRAB CAKE | $15

4OZ LOBSTER TAIL | $25

DESSERTS *- Choose 2 options for your guests to select from - price is in addition to entrees.*

CHOCOLATE MOUSSE CAKE | $8

CHEESECAKE | $8

TIRAMISU | $7

CANNOLI | $5

RASPBERRY, COCONUT OR LEMON SORBET | $5

VANILLA, CHOCOLATE, OR COFFEE GELATO | $5

ELEGANT BUFFET DINNER

SALADS
price per guest

HOUSE SALAD $7
mixed greens, cucumbers, artichokes, carrots, parmigiano, white balsamic vinaigrette

CAESAR SALAD $7
romaine, sicilian bread crumbs, parmigiano, caesar dressing

PLATTERS
price per guest

HUMMUS $7
cucumbers, carrtos, kalamata olives, celery, cherry tomatoes, pepperoncini, toasted pita, marinated feta

ANTIPASTI $10
parmigiano-reggiano, pecorino toscano, fontal, finocchiona and pink peppercorn salami, olives, artichokes, red pepper agrodolce, crostini

AHI TUNA $8
black pepper crusted ahi tuna, arugula, pickled onions, cucumbers, carrots, wasabi aioli, soy gastrique

OYSTER BAR
price per piece

OYSTERS $3
lemon, mignonette, tobasco

SHRIMP COCKTAIL $4
cocktail sauce, lemon

CARVING STATION

TENDERLOIN
certified angus beef tenderloin, herb crust, pretzel rolls, sherry porcini sauce, horseradish aioli | $22 / guest

**add roasted turkey breast for $3 / guest*
[served with gravy and cranberry aioli]

SIDES
price per guest

MASHED POTATOES $4

AU GRATIN POTATOES $6

TRUFFLE FRITES $4

GRILLED VEGETABLES $4

PASTA
price per guest

RIGATONI ALLA VODKA $8
house made rigatoni, spicy vodka sauce, shaved parmigiano
**substitute GF stuffed shells for $2*

SUNDAY BUCATINI $8
house made bucatini, tomato and pork ragu, shaved parmigiano-reggiano
**substitute GF stuffed shells for $2*

PASTA SARATOGA $8.50
house made rigatoni, spicy pork bolognese, house made ricotta

CORN AND CRAB RAVIOLI $9
filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce

****fresh gluten free rigatoni is available***

ENTREES
price per piece

TUSCAN CHICKEN $7
marinated chicken thigh, lemon and herb sauce

CHICKEN MILANESE $11
4oz herb and panko crusted chicken

MAMMA'S MEATBALLS $9
signature 5oz meatballs, sunday sauce, parmigiano

SHORT RIBS $10
braised certified angus beef short rib, shaved parmigianao

SALMON $12
4oz pan seared organic salmon
**blackened upon request*

CRAB CRUSTED SALMON $14
4oz crab crusted organic salmon

BLACKENED SEA BASS $18
4oz cajun rubbed chilean sea bass

DESSERT
price per piece

MINI CANNOLI $3

CHOCOLATE PARFAIT $3

SEASONAL CHEESECAKE PARFAIT $3

TIRAMISU PARFAIT $3

CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES $2

ZEPPOLE BAR $7
lightly fried sicilian style doughnuts, whipped cream, caramel sauce
[25 guest minimum]

Plan Your Next Event With Giancarlo's Today

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