



**PRIVATE EVENTS
AND CATERING MENU**

Events@GiancarlosSteakhouse.com
[716] 650-5566 | @Giancarlos5110

EVENT POLICIES

We are strictly adhering to the guidelines provided by the New York State Health Department during the COVID-19 pandemic. **Therefore, we can operate at a maximum of 50% capacity in each room.** Tables must be spread out 6' or more, and we cannot seat more than 10 guests at a table. Additionally, we will not be serving passed hors d'oeuvres, buffets, stations, or family style food. Thank you for your patience and understanding.

VANTAGGIO ROOM



MAXIMUM CAPACITY
14 Guests / 2 Separate Tables

ROOM MINIMUM
\$1,500 Food and Beverage

THE CAPO ROOM



MAXIMUM CAPACITY
10 Guests / 1 Table

ROOM MINIMUM
\$1,000 Food and Beverage

CENTO CLUB ROOM



MAXIMUM CAPACITY
30 Guests / 5 Separate Tables

ROOM MINIMUM
\$2,500 Food and Beverage

CUSTOM DINNER MENUS

Entree price includes [2] Salad[s] or Soup, unlimited soda, and coffee/tea. We allow up to 4 entree selections for your menu. Prices don't include 20% Gratuity and 8.75% Sales Tax. Dessert and appetizers aren't included in the entree price.

APPETIZERS

*individual portions - not included
in entree price*

- ARANCINI | \$5
- BRUSCHETTA | \$5
- MINI MEATBALLS | \$6
- SHRIMP COCKTAIL | \$7

SALADS & SOUP

choose two [included in entree price]

- CAESAR SALAD | romaine lettuce, sicilian bread crumbs, pecorino romano, Giancarlo's caesar dressing
- CARANI SALAD | arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, evoo
- TOMATO AND BASIL BISQUE
**Additional salads and soups are available upon request.*

ENTREES

- MAMMA'S MEATBALL | house made bucatini, pomodoro, parmigiano | \$35
- BRAISED RAGU | house made chiatarra pasta, slow braised beef and pork ragu, wild mushrooms, caramelized onions, shaved ragusano cheese | \$35
- PASTA SARATOGA | rigatoni, sausage bolognese, red peppers, house made ricotta cheese | \$35
- CHICKEN MILANESE | panko crusted chicken breast, smashed potatoes, arugula tossed with pesto, shaved fennel, balsamic glaze, charred lemon | \$40
- SCALLOP & RISOTTO | seared day boat scallops, lemon and artichokes risotto, tomato confit | \$40
- CRAB CRUSTED SALMON | organic salmon, crab crust, mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$40
- BRANZINO | lemon roasted mediterranean bass, roasted cauliflower, extra virgin olive oil | \$50

PREMIUM STEAKS

- CHOOSE A CUT
- 8OZ FILET MIGNON | \$60
Certified Angus Beef
- 16OZ NY STRIP | \$60
Certified Angus Beef Prime
- 24OZ BONE-IN RIBEYE | \$70
Certified Angus Beef Prime

CHOOSE A PREPARATION

- COUNTRYSIDE | mashed potatoes, grilled asparagus, bordelaise
- OSCAR | house made bearnaise sauce, roasted asparagus, baked jumbo lump crab
- PIEDMONT | sherry porcini sauce, roasted wild mushrooms, truffle frites

DUETS

All duets are served with asparagus, herb roasted fingerling potatoes, and our signature sherry porcini sauce. Duets are not to be combined with other dinner menu options.

- GRILLED ORGANIC CHICKEN AND LOBSTER TAIL | \$70
- FILET MIGNON AND LOBSTER TAIL | \$85
- FILET MIGNON AND JUMBO SHRIMP | \$70

ADD DESSERT

- SIGNATURE CANNOLI | traditional, sicilian style cannoli | \$5
- TRADITIONAL CHEESECAKE | house made new york style cheesecake with vanilla bean | \$6
- CHOCOLATE MOUSSE CAKE | house made chocolate cake layered with dark chocolate mousse and salted chocolate crumbles | \$6

ALL INCLUSIVE DINNER PACKAGES

These packages are encouraged for pharmaceutical dinners, business meetings, or any function requiring maximum privacy. Modifications are not available.

\$100 PER GUEST

includes 8.75% tax and 20% gratuity

OPEN BAR

2 hours beer and wine
[upgraded packages available]

APPETIZER

Arancini

SALAD

House Salad
Caesar Salad

ENTREES

Chicken Milanese
Crab Crusted Salmon
8oz Filet Mignon

DESSERT

Sicilian Cannoli

\$115 PER GUEST

includes 8.75% tax and 20% gratuity

OPEN BAR

2 hours beer and wine
[upgraded packages available]

APPETIZERS

Arancini
Mini Meatballs

SALAD

Caesar Salad
Carani Salad

ENTREES

Chicken Milanese
Pasta Saratoga
Crab Crusted Salmon
8oz Filet Mignon
or 16oz NY Strip

DESSERT

Chocolate Mousse Cake

\$125 PER GUEST

includes 8.75% tax and 20% gratuity

OPEN BAR

2 hours beer and wine
[upgraded packages available]

APPETIZERS

Arancini
Shrimp Cocktail

SALAD

Bufala Caprese Salad
Carani Salad

ENTREES

Mushroom Ravioli & Grilled Chicken
Branzino [Mediterranean Bass]
Veal Parmigiana
Surf n' Turf
- 8oz Filet and Lobster Tail

DESSERT

Chocolate Mousse Cake
Tiramisu



PICK-UP CATERING

Pick-up catering orders must be placed 24 hours in advance. Pick-up time is from 4:00PM - 6:00PM Monday - Saturday. Email events@giancarlosteakhouse.com or call [716] 650-5566 to place your order.

SALADS

80oz bowls

HOUSE SALAD | \$45

mixed greens, cherry tomatoes, carrots, cucumbers, parmigiano, white balsamic vinaigrette

CAESAR SALAD | \$50

romaine lettuce, croutons, parmigiano reggiano, Giancarlo's caesar, lemon

CARANI SALAD | \$55

arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, evoo

APPETIZER PLATTERS

12 inch platters

HUMMUS | \$55

house made hummus, cucumbers, carrots, kalamata olives, celery, cherry tomatoes, pepperoncini, toasted pita

ITALIAN | \$60

parmigiano-reggiano, pecorino toscano, spicy salami nostrano, soppressata, marinated olives, grilled artichoke, red pepper agrodolce, crostini

OYSTER BAR

OYSTERS | DOZEN \$35

SHRIMP COCKTAIL | SIXTEEN \$55

KING CRAB | SIXTEEN \$89

AHI TUNA PLATTER | \$55

arugula, pickled onions, cucumber, capers, ginger, wasabi, soy gastrique

CREATE YOUR OWN PASTA

serves 10 - 15 guests

PASTA SHAPE

- Burrata Ravioli \$90
- Rigatoni \$70
- Chitarra Spaghetti \$70

SAUCE

- Pomodoro
- Parmigiano Cream
- Vodka
- Saratoga Bolognese + \$10

ENTREES

half pans

CHICKEN MILANESE | \$60

[10] 4oz herb crusted panko chicken breasts

CHICKEN PARMIGIANO | \$75

[10] 4oz herb crusted panko chicken breast, rose sauce, parmigiano, baked mozzarella [add pan of pasta with pomodoro for \$55]

MAMMA'S MEATBALLS | \$60

[10] mamma's house made 4oz meatballs, house sauce, parmigiano [add pan of pasta with pomodoro for \$55]

SALMON | \$90

[10] seared 4oz organic salmon filets [blackened upon request]

CRAB CRUSTED SALMON | \$100

[10] crab crusted 4oz organic salmon filets

STEAK SKEWERS | \$125

[10] soy marinate steak skewers, served with a side of caramelized onions, snow peas, and mushrooms

TENDERLOIN | \$165

2.5lb herb crusted certified angus tenderloin, bordelaise sauce

SIDES

10 - 15 guests

ROASTED GREEK POTATOES \$40

MASHED POTATOES \$45

ROASTED ASPARAGUS \$40

DESSERTS

MINI PARFAITS | \$45

assortment of tiramisu, chocolate mousse, and peanut butter cheesecake

MINI CANNOLI | \$45

[15] mini sicilian style cannoli with house made ricotta filling

CHOCOLATE MOUSSE CAKE | \$55

[1/4 sheet] house made chocolate cake layered with chocolate mousse

FULL SERVICE CATERING

We are strictly adhering to the guidelines provided by the New York State Health Department during the COVID-19 pandemic. **Therefore, we are not doing full-service catering until further notice.**



THE OYSTER BAR



Join us for dinner at our new Oyster Bar, located next to the Pizza Oven in our bar area!

We serve an exciting selection of oysters, shrimp cocktail, ahi tuna, and crab claws on a nightly basis for dinner service.

Make your reservations online at [GiancarloSteakhouse.com](https://www.giancarlosteakhouse.com).

SAFETY POLICIES

- If you have any symptoms of COVID-19 [fever, cough, shortness of breath] please do not enter.
- Masks are required while you are not seated at your table.
- There is a two-hour limit per table to allow for sanitation between seatings and to eliminate congregation.
- Due to capacity restrictions, we will serve dinner in our banquet rooms.
- Seating preferences will be limited to indoor and outdoor, not specific rooms or patio areas.
- No cash payments. Credit Card is preferred.
- Please avoid approaching guests at other tables than your own and maintain 6' distance.