



PRIVATE DINING MENU

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



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



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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 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 at the event.
- Personal checks are not and the preferred payment is credit card.

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

PRIVATE DINING ROOMS

We are undergoing a **full renovation of our private dining rooms that will be complete by November 15, 2021.**
For events prior to November 15, 2021, please speak to an Event Manager for capacities and minimums.



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 80" HDTV for slideshows or videos.

FOOD AND BEVERAGE MINIMUM

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



BOARD ROOM | The Board Room is the perfect private dining space for presentations and elegant dinners. It seats up to 35 guests comfortably and features an 80" HDTV for presentations.

FOOD AND BEVERAGE MINIMUM

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



CENTO ROOM | The Cento Club Room is our largest private room. It seats up to 100 guests comfortably [with a cocktail area], and up to 200 guests for a cocktail party. It is a versatile and elegant space that features a full service bar and [2] 80" HDTVs.

FOOD AND BEVERAGE MINIMUMS

January - November | \$100 per guest [50 guest minimum]
December | \$100 per guest [75 guest minimum]

OPEN BAR

BEER AND WINE BAR

\$20 Per Guest for Two Hours

\$6 Per Guest for Additional Hours

Roero Arneis Chardonnay

Grivani Ana Blu

Sauvignon Blanc Pinot Noir

Disrupt Ana Blu

Langhe Rosso Cabernet

Grivani Disrupt

Labatt Blue Light Michelob Ultra

Southern Tier IPA 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 danielle prosciutto, bufala mozzarella, tomato confit, balsamic glaze

FILET CARPACCIO CROSTINI | \$4⁵⁰

thinly sliced herb crusted filet mignon, truffle oil, arugula, caesar dressing, capers, pecorino toscano, crostini

LOBSTER CRISP | \$4⁵⁰

boston style lobster and shrimp salad, sriracha, pickled onion, pretzel crostini

AHI TUNA TARTARE | \$3⁵⁰

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 mozzarella 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 | \$3⁵⁰

grilled soy marinated beef tenderloin

MINI MEATBALLS | \$3

mini mamma's meatballs, marinara, parmigiano reggiano

CRAB CAKES | \$4⁵⁰

house made crab cakes, chipotle aioli, lime creme fraiche

BACON WRAPPED

SCALLOPS | \$4⁵⁰

seared day boat scallops, crispy bacon, blood orange gastrique



PLATED DINNER MENU

Entree price includes salad, soda, and coffee/tea. **We allow up to 4 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, soy gastrique, wasabi, pickled onions | \$20

GRAND SEAFOOD PLATTER
[6] oysters, [4] shrimp cocktail, 1/4lb alaskan king crab, pepper crusted ahi tuna, lemon, mignonette, cocktail sauce, soy gastrique, wasabi | \$65

ARTICHOKE CAPRESE | fried artichokes, tomatoes, burrata, balsamic glaze, extra virgin olive oil, basil | \$23

FRITTI MISTI | lightly fried calamari and bay shrimp, served with garlic aioli, pomodoro, fresh lemon | \$19

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 3-4 entrees for your guests to select from.

PASTA

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

VEGAN STUFFED SHELLS
pomodoro sauce, cashew and artichoke cream filling | \$42

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

PESTO AND SHRIMP | orecchiette, creamy basil pesto, bay shrimp, pine nuts, shaved parmigiano | \$42

SEAFOOD & CHICKEN

SCALLOPS & RISOTTO | pan seared diver scallops, bay shrimp and artichoke risotto, red pepper coulis | \$45

MEDITERRANEAN SALMON
blackened salmon, hummus, quinoa, chopped mixed greens, shaved fennel and artichokes, pine nuts | \$45

CRAB CRUSTED SALMON
mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$45

SWORDFISH | blackened swordfish, spicy pomodoro sauce, roasted zucchini, eggplant and pine nut caponata | \$48

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 | grilled vegetables, arugula with lemon vinaigrette, sherry porcini sauce, shaved parmigiano | \$42

**grilled chicken substitute is an option*

STEAK

8OZ FILET MIGNON | \$65
Certified Angus Beef

16OZ NY STRIP | \$80
Certified Angus Beef Prime

14OZ DELMONICO | \$70
Certified Angus Beef Prime

24OZ BONE-IN RIBEYE | \$90
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

SCALLOPS | \$25

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 OR LEMON SORBET | \$5

VANILLA, CHOCOLATE, OR COFFEE GELATO | \$5

PLATED DINNER PACKAGES

Packages are food and beverage only - *they do not include 8.75% tax or 20% gratuity.*

\$100 PER GUEST

OPEN BAR

2 hour top shelf open bar
[¹⁵8 / guest for each additional hour]

HORS D'OEUVRES

CHOOSE THREE [see page 3]

SALAD

CAESAR SALAD | romaine,
caesar dressing, sicilian bread crumbs,
parmigiano-reggiano

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

ENTREES

CHICKEN MILANESE

roasted potatoes, arugula with lemon
vinaigrette, sherry porcini sauce,
shaved parmigiano

PASTA SARATOGA

house made rigatoni, spicy sausage
bolognese, ricotta

CRAB CRUSTED SALMON

spinach, mashed potatoes, citrus beurre
blanc, crispy parsnips

8OZ FILET MIGNON

mashed potatoes, roasted asparagus,
bordelaise sauce

DESSERT

CANNOLI

TIRAMISU

\$128⁷⁵ Per Guest after 20% Gratuity
and 8.75% Sales Tax

\$110 PER GUEST

OPEN BAR

2 hour top shelf open bar
[¹⁵8 / guest for each additional hour]

HORS D'OEUVRES

CHOOSE THREE [see page 3]

SALAD

CAPRESE | bufala mozzarella,
heirloom tomatoes, basil, balsamic, extra
virgin olive oil

CAESAR SALAD | romaine,
caesar dressing, sicilian bread crumbs,
parmigiano

ENTREES

CHICKEN TARTUFO

roasted organic chicken breast, sage
ravioli, truffle, mushroom, and ricotta filling,
sherry porcini sauce, wild mushrooms,
caramelized onions, shaved asparagus

SCALLOPS & RISOTTO

pan seared diver scallops, bay shrimp
and artichoke risotto, red pepper coulis

14OZ DELMONICO

mashed potatoes, roasted asparagus,
bordelaise sauce

FILET & SHRIMP DUET

8oz filet mignon, jumbo tiger shrimp,
roasted asparagus, bordelaise sauce

DESSERT

CHOCOLATE MOUSSE CAKE

TIRAMISU

\$141⁶⁵ Per Guest after 20% Gratuity
and 8.75% Sales Tax

\$120 PER GUEST

OPEN BAR

2 hour top shelf open bar
[¹⁵8 / guest for each additional hour]

HORS D'OEUVRES

CHOOSE THREE [see page 3]

SALAD

CAPRESE | bufala mozzarella,
heirloom tomatoes, basil, balsamic, extra
virgin olive oil

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

ENTREES

CHICKEN TARTUFO

roasted chicken breast, sage ravioli,
truffle, mushroom, and ricotta filling, sherry
porcini, wild mushrooms, caramelized
onions, asparagus, crispy parmigiano

BLACKENED SWORDFISH

spicy pomodoro, roasted zucchini,
eggplant and pine nut caponata

16OZ NY STRIP

mashed potatoes, roasted asparagus,
bordelaise sauce

FILET & LOBSTER DUET

8oz filet mignon, 4oz south african lobster
tail, roasted asparagus, bordelaise sauce

DESSERT

CHOCOLATE MOUSSE CAKE

SEASONAL CHEESECAKE

\$154⁵⁰ Per Guest after 20% Gratuity
and 8.75% Sales Tax

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-reggiano, caesar dressing

PLATTERS

price per guest

- HUMMUS** \$7
cucumbers, carrots, 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, pickled ginger, wasabi, 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, shrry porcini, sauce, horseradish aioli | \$22 / guest

**add roasted turkey breast for \$3*

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-reggiano
**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** \$8⁵⁰
house made rigatoni, spicy pork bolognese, house made ricotta
- PESTO AND SHRIMP** \$9
house made orecchiette, bay shrimp, creamy basil pesto, roasted red peppers, pine nuts
- LOBSTER MAC N' CHEESE** \$13
house made orecchiette, pecorino and cheddar sauce, cold water lobster meat, bacon, sicilian bread crumbs

**fresh gluten free rigatoni is available*

ENTREES

price per piece

- CHICKEN PICCATA** \$10
4oz grilled chicken, lemon cream sauce, capers, herbs
- CHICKEN MILANESE** \$11
4oz herb and panko crusted chicken
- MAMMA'S MEATBALLS** \$9
signature 5oz meatballs, house sauce, parmigiano
- SALMON** \$12
4oz pan seared organic salmon
**blackened upon request*
- CRAB CRUSTED SALMON** \$15
4oz crab crusted organic salmon
- BLACKENED SWORDFISH** \$17
4oz cajun rubbed swordfish

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]
- GELATO BAR** \$7
chocolate and vanilla gelato, whipped cream, rainbow sprinkles, maraschino cherries, spanish peanuts, chocolate and caramel sauce
[25 guest minimum]

Plan Your Next Event With Giancarlo's Today
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