



## **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.



**HANNAH SEIDERS**

Event Manager

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**5110 MAIN STREET WILLIAMSVILLE, NY 14221**

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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.

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## THE CENTO CLUB ROOM

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### MINIMUMS

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

**\$100 Per Guest [Food & Beverage]**

\$3,500 for groups under 35 guests

### HOLIDAY MINIMUM

*\*12/1/24 - 12/22/24*

**\$7,500 or \$100/Guest for 75+ Guests**

*[Food & Beverage]*

### PRIVATE ENTRANCE

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

### TECHNOLOGY

The Cento Club Room features a 120" HD Projector. We have a microphone, HDMI / VGA chords, laser pointers, and a variety of other features available at NO additional cost.

### FULL SERVICE BAR

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



### 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 occasions, it is perfect for up to **80 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**

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## PRIVATE DINING ROOMS

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**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



**BOARD ROOM** | The Board Room is an elegant fully private dining space for dinners up to 14 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



**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

## — OPEN BAR —

### BEER AND WINE BAR

\$24 Per Guest for Two Hours

\$10 Per Guest for each Additional Hour

Prosecco <b>Bella Notte</b>	Chardonnay <b>Ana Blu</b>
Sauvignon Blanc <b>Kono</b>	Pinot Noir <b>Poppy</b>
Super Tuscan <b>Grivani</b>	Cabernet <b>Disrupt</b>
Labatt Blue Light Southern Tier IPA	Michelob Ultra Corona

*View our wine list for additional options.*

### PREMIUM BAR

\$26 Per Guest for Two Hours

\$12 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

\$30 Per Guest for Two Hours

\$12 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, fresh ricotta, garlic, balsamic glaze

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

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

**CHICKEN TOSTADA** | \$3  
southwest braised chicken, lime and avocado crema, fried tortilla

**LOBSTER & CRAB SALAD** | \$4<sup>50</sup>  
lobster and jumbo crab salad, paprika aioli, herbs

**AHI TUNA CRUDO** | \$3<sup>50</sup>  
yellowfin tuna, cucumber, sweet chili mascarpone, pickled veg, soy gastrique

**TRUFFLE CROSTINI** | \$3  
roasted mushrooms, truffle ricotta, crostini

### HOT HORS D'OEUVRES

*priced per piece [bite-sized]*

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

**SHORT RIB ARANCINI** | \$3<sup>50</sup>  
light fried short rib and fontal cheese risotto, parmigiano cream sauce

**BUFFALO FRIED OLIVES** | \$3  
panko crusted olives stuffed with gorgonzola cheese, buffalo sauce

**STEAK SKEWERS** | \$4  
grilled soy marinated beef tenderloin

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

**CRAB CAKES** | \$4<sup>50</sup>  
house made crab cakes, chipotle aioli, lime creme fraiche

**BACON WRAPPED SCALLOPS** | \$5  
day boat scallops, crispy bacon, blood orange gastrique

**SHRIMP AND GRITS** | \$4<sup>50</sup>  
charred bbq tiger shrimp, creamy polenta



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## PLATED DINNER MENU

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Entree price includes a first course salad. **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.

*[For parties of more than 40 people, entree counts will be needed 48 hours or more in advance.]*

**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, fresh ricotta | \$39

**MAMMA'S MEATBALL** | bucatini, sunday sauce, mamma's meatball | \$40

**CORN AND CRAB RAVIOLI**  
house made corn and crab ravioli, chipotle cream sauce | \$48

**MUSHROOM RAVIOLI** | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, parmigiano | \$43

### SIGNATURE DISHES

**SCALLOPS & RISOTTO** | [4] seared day boat scallops, bay shrimp and artichoke risotto, red pepper coulis | \$67

**SANTORINI SALMON**  
blackened salmon, hummus, lentils, chopped mixed greens, cherry tomatoes, cucumber, red onion, feta, pine nuts | \$47

**CRAB CRUSTED SALMON**  
mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$55

**SHORT RIB** | braised beef short rib, soft polenta, roasted butternut squash, bordelaise, pecorino toscano | \$55

**CHICKEN MILANESE** | arugula with lemon vinaigrette, sherry porcini sauce, roasted vegetables, parmigiano | \$54  
*\*grilled chicken substitute is an option*

### STEAK

**8OZ FILET MIGNON** | \$68  
Certified Angus Beef

**12OZ FILET MIGNON** | \$81  
Certified Angus Beef

**14OZ NY STRIP** | \$83  
Certified Angus Beef Prime

**17OZ DELMONICO** | \$83  
Certified Angus Beef Prime

### CHOOSE A PREPARATION

**COUNTRYSIDE** | mashed potatoes, grilled asparagus, bordelaise

**PIEDMONT** | sherry porcini sauce, roasted wild mushrooms, truffle potatoes

### MAKE IT SURF N' TURF

**TIGER SHRIMP** | \$15

**4OZ LOBSTER TAIL** | \$25

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

**CHOCOLATE MOUSSE BROWNIE** | \$7

**CANNOLI** | \$5

**RASPBERRY OR LEMON SORBET** | \$5

**CHOCOLATE OR COFFEE GELATO** | \$5

**SEASONAL CHEESECAKE** | \$8



# 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

- MEDITERRANEAN** \$7  
hummus, tzatziki, pistachio pesto, cucumbers, carrots, kalamata olives, celery, cherry tomatoes, pepperoncini, toasted pita, marinated feta
- ANTIPASTI** \$10  
parmigiano-reggiano, pecorino toscano, fontal, finocchiona and pink peppercorn salami, san daniele prosciutto, olives, artichokes, red pepper agrodolce, crostini
- AHI TUNA** \$8  
black pepper crusted ahi tuna, arugula, pickled onions, cucumbers, carrots, sesame vinaigrette, wasabi aioli, soy gastrique

## OYSTER BAR

price per piece

- OYSTERS** \$3  
lemon, mignonette, tabasco
- SHRIMP COCKTAIL** \$4  
cocktail sauce, lemon

## CARVING STATION

### TENDERLOIN

certified angus beef tenderloin, herb crust, 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
- ROASTED VEGETABLES** \$4
- ROASTED ASPARAGUS** \$4

## PASTA

price per guest

- RIGATONI ALLA VODKA** \$8  
house made rigatoni, spicy vodka sauce, shaved parmigiano  
*\*substitute vegan stuffed shells [cashew filling] for \$2*
- ORECCHIETTE AL PESTO** \$9  
house made orecchiette, creamy pistachio pesto, roasted cherry tomatoes, shaved parmigiano
- PASTA SARATOGA** \$9  
house made rigatoni, spicy pork bolognese, fresh ricotta
- CORN AND CRAB RAVIOLI** \$10  
filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce

*\*fresh gluten free pasta 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** \$12  
braised certified angus beef short rib, shaved parmigiano
- SALMON** \$12  
4oz pan seared organic salmon  
*\*blackened upon request*
- CRAB CRUSTED SALMON** \$14  
4oz crab crusted organic salmon

## DESSERT

price per piece

- MINI CANNOLI** \$3
- CHOCOLATE PARFAIT** \$3
- SEASONAL CHEESECAKE PARFAIT** \$3
- CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES** \$2
- ZEPPOLE BAR** \$7  
lightly fried sicilian style doughnuts, whipped cream, caramel sauce

**Plan Your Next Event With Giancarlo's Today**  
events@giancarlossteakhouse.com | [716] 650-5566