



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 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

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

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

[Food & Beverage]

PRIVATE ENTRANCE

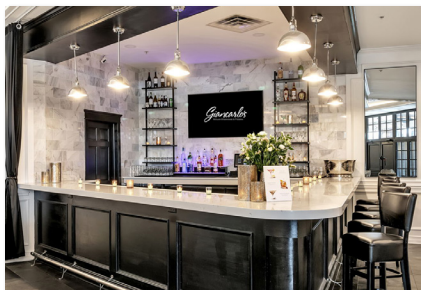
The Cento Club Room has a separate entrance to Giancarlo's that we encourage event guests to use.

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 it's 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 **115 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



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 | \$3,000
December | \$3,000

— OPEN BAR —

BEER AND WINE BAR

\$24 Per Guest for Two Hours

\$10 Per Guest for each Additional Hour

Prosecco	Chardonnay
Bella Notte	Ana Blu
Sauvignon Blanc	Pinot Noir
Te Mata	Ana Blu
Super Tuscan	Cabernet
Grivani	Disrupt
Labatt Blue Light	Michelob Ultra
Southern Tier IPA	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

\$14 Per Guest for Additional Hours

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

+ Beer and Wine Bar Selections

Coffee, Tea & Juice | \$4

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

SPICY FETA & PITA | \$3
house made spicy feta, crispy pita, feta, cucumber, kalamata olives, carrot

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

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

AHI TUNA CRUDO | \$3⁵⁰
yellowfin tuna, cucumber, sweet chili mascarpone, pickled veg, soy gastrique

LOBSTER & CRAB SALAD | \$4⁵⁰
lobster and jumbo crab salad, garlic aioli

ANTIPASTI SKEWER | \$4⁵⁰
bufala mozzarella, prosciutto, sicilian olives, fontal, salami, agrodolce



HOT HORS D'OEUVRES

priced per piece [bite-sized]

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

STUFFED PEPPADEW | \$3⁵⁰
italian cheese filling, panko crusted peppadew, spicy parmigiano cream

MINI MEATBALLS | \$3
mini mamma's meatballs, pomodoro parmigiano reggiano

BBQ CHICKEN SKEWERS | \$3
grilled cajun bbq marinated chicken, chipotle aioli

STEAK SKEWERS | \$4
grilled soy marinated beef tenderloin

CRAB CAKES | \$4⁵⁰
house made crab cakes, chipotle aioli, lime creme fraiche

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



PLATED DINNER MENU

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 and dessert 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 | \$46

MAMMA'S MEATBALL | bucatini, sunday sauce, mamma's meatball | \$48

CORN AND CRAB RAVIOLI
house made corn and crab ravioli, chipotle cream sauce | \$49

MUSHROOM RAVIOLI | sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, parmigiano | \$48

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 | \$52

CRAB CRUSTED SALMON
mashed potatoes, citrus beurre blanc, crispy parsnips, sautéed spinach | \$59

SHORT RIB | braised beef short rib, soft polenta, roasted asparagus, bordelaise, pecorino toscano | \$66

CHICKEN MILANESE | arugula with lemon vinaigrette, sherry porcini sauce, roasted vegetables, parmigiano | \$56
**grilled chicken substitute is an option*

STEAK

8OZ FILET MIGNON | \$74
Certified Angus Beef

12OZ FILET MIGNON | \$86
Certified Angus Beef

14OZ NY STRIP | \$86
Certified Angus Beef Prime

17OZ DELMONICO | \$86
Certified Angus Beef Prime

CHOOSE A PREPARATION

COUNTRYSIDE | mashed potatoes, grilled asparagus, bordelaise

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

DUETS

FILET & LOBSTER | lobster tail, asparagus, roasted potatoes, sherry porcini sauce, drawn butter | \$100

FILET & SHRIMP | blackened shrimp, polenta, sweet chili reduction | \$86

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

CANNOLI | \$5

RASPBERRY OR LEMON SORBET | \$5

VANILLA OR COFFEE GELATO | \$5

OATMEAL RAISIN & CHOCOLATE CHIP COOKIES | \$5

SEASONAL CHEESECAKE | \$8

CHOCOLATE MOUSSE CAKE | \$8



ELEGANT BUFFET DINNER

Buffet options are available for parties of 30 guests or more. If your group is smaller but you're interested in a buffet, please speak with your event planner—family-style service may also be a great alternative.

SALADS

price per guest

- HOUSE SALAD** \$9
mixed greens, cucumbers, artichokes, carrots, parmigiano, white balsamic vinaigrette
- CAESAR SALAD** \$9
romaine, sicilian bread crumbs, parmigiano, caesar dressing

PLATTERS

price per guest

- MEDITERRANEAN** \$9
hummus, tzatziki, pistachio pesto, cucumbers, carrots, kalamata olives, celery, cherry tomatoes, pepperoncini, toasted pita
- ANTIPASTI** \$14
parmigiano-reggiano, pecorino toscano, fontal, finocchiona and pink peppercorn salami, san daniele prosciutto, olives, artichokes, red pepper agrodolce, crostini
- CAPRESE** \$1
fresh mozzarella, tomatoes, evoo, basil pesto, san daniele prosciutto

OYSTER BAR

- OYSTERS** \$3⁵⁰ per piece
lemon, mignonette, tabasco
- SHRIMP COCKTAIL** \$4⁵⁰ per piece
cocktail sauce, lemon
- AHI TUNA** \$12 per guest
black pepper crusted ahi tuna, arugula, pickled onions, cucumbers, carrots, sesame vinaigrette, wasabi aioli, soy gastrique

CARVING STATION

TENDERLOIN

certified angus beef tenderloin, herb crust, rolls, sherry porcini, crispy onions horseradish aioli | \$29 / guest

**add roasted turkey breast for \$4 / guest
[served with gravy and cranberry aioli]*

ENTREES

price per piece

- TUSCAN CHICKEN** \$10
marinated chicken thigh, lemon and herb sauce
- CHICKEN MILANESE** \$13
4oz herb and panko crusted chicken, sherry porcini sauce
- MAMMA'S MEATBALLS** \$11
signature 5oz meatballs, sunday sauce, parmigiano
- SHORT RIBS** \$18
braised certified angus beef short rib, shaved parmigiano
- SALMON** \$16
4oz pan seared organic salmon
**blackened upon request*
- CRAB CRUSTED SALMON** \$19
4oz crab crusted organic salmon
- SIDES** price per guest
- MASHED POTATOES** \$6
- AU GRATIN POTATOES** \$8
- TRUFFLE FINGERLING POTATOES** \$9
- ROASTED VEGETABLES** \$6
- ROASTED ASPARAGUS** \$6
- POLENTA** \$8

PASTA

price per guest

- RIGATONI ALLA VODKA** \$11
house made rigatoni, spicy vodka sauce, shaved parmigiano
- PASTA SARATOGA** \$12
house made rigatoni, spicy pork bolognese, fresh ricotta
- ORECCHIETTE AL PESTO** \$12
house made orecchiette, creamy pistachio pesto, roasted cherry tomatoes, shaved parmigiano
- MUSHROOM RAVIOLI** \$14
sage ravioli, truffle, mushroom, and ricotta filling, sherry porcini sauce, wild mushrooms, caramelized onions, shaved carrots, parmigiano
- CORN AND CRAB RAVIOLI** \$16
filled with creamed corn, jumbo lump crab, and burrata, served with citrus chipotle sauce
- *fresh gluten free pasta is available
vegan stuffed shells are available

DESSERT

price per piece

- MINI CANNOLI** \$3
- CHOCOLATE PARFAIT** \$3
- SEASONAL CHEESECAKE PARFAIT** \$3
- CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES** \$2⁵⁰
- ZEPPOLE BAR** \$7
lightly fried sicilian style doughnuts, whipped cream, caramel sauce

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