

Giancarlo's
SICILIAN STEAKHOUSE & PIZZERIA



CATERING MENU

WNY's Premium Caterer for boutique weddings, business meetings, parties, and elegant dinners.

OLIVIA QUINLAN | Catering Manager



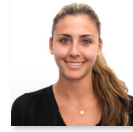
Phone
[716] 462-0230

Office Hours
Mon - Fri [9AM - 6PM]

E-Mail
olivia.giancarlos@gmail.com



Gabriela Ragusa
Partner
716.480.7741
gabriela.giancarlos@gmail.com



Emily Dehlinger
Event Manager
[716] 597-9731
emily.giancarlos@gmail.com



Nicholas Cee
Head Chef
[716] 796-7800
ncee.giancarlos@gmail.com



Anthony Ragusa
Partner
[716] 868-3040
anthonyragusa.giancarlos@gmail.com



Joe Kreuz
Partner
[716] 445-2210
joekreuz.advantage@gmail.com

CATERING GUIDELINES AND DETAILS

Catering Contract

All minimums are food and beverage only. There is a 20% gratuity added to all full service events. The 20% Gratuity is divided amongst service and administrative staff. 8.75% Tax is automatically applied to the food, beverage and supply subtotal. A \$200 (plus tax) deposit is required for events over \$500. A \$500 (plus tax) deposit is required for events over \$1,500. Deposit is non-refundable within 7 days of the event. We require guaranteed guest count 3 days prior to your event. The final bill will reflect the guaranteed guest count, unless there are additional guests. Final payment must be the night of the event. Personal Checks are not valid at Giancarlo's. Preferred method of payment is by credit card. Cancellation on the day of the event will require 80% of the bill to be paid.

Beverage and Food Information

We have a responsibility to provide our guests with an environment conducive to a warm social gathering. As service of alcoholic beverages relates to your event, we believe our responsibility is to maintain this environment.

- We DO 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
- We are required to proof any individual whose age is in question
- We must be notified of any allergies prior to the event
- We do not allow outside food or beverages

THE ULTIMATE PARTY PLAN

Planning a party should be easy and fun. With the Giancarlo's guide to the ultimate party - that is exactly how it is. We recommend selecting [3] Passed Hors d'Ouevres (Page 5), [1] Appetizer Table, [2] Entree Tables or Carving Stations, and [1] Dessert Display.

FULL SERVICE EVENTS



Labor Rates

Servers: \$20/hr

Setup Crew Members: \$20/hr

Bartenders: \$25 - \$100/hr

[cost is dependent on bar package]

Chefs: \$25/hr

Head Chefs: \$40/hr

Minimums and Other Charges

M - Sat: \$1,500 Minimum

Sunday: \$5,000 Minimum

There is a 20% Gratuity for Full Service Events

Event Coordination Fee

For events that require the coordination of multiple vendors (including rentals, flowers, lighting, media, postage, etc.) Giancarlo's will take the vendor's subtotal and apply an additional 5% of that cost to our final bill.

Rental and Supply Costs

Giancarlo's Station Display	\$1/guest
11oz Wine Glass	\$.70
19oz Red Wine Glass	\$.95
6oz Champagne Glass	\$.70
Martini Glass	\$.85
11oz Rocks Glass	\$.65
9oz Rocks Glass	\$.65
Irish Coffee Mug	\$.70
Classic China Coffee Cup	\$.55
Fork, Spoon, Bread Knife	\$.65
Steak Knife	\$1.10
Napkin Linen [Black or White]	\$.80
Classic Round China Plate [6", 10"]	\$.65
<i>specialty plates available through McCarthy Events</i>	\$.65
120" Round Cocktail Linen	\$20
6' Linen	\$20

Additional options are available upon request.

DELIVERY

Delivery Rates

M - Sat: \$500 Minimum

Sunday: \$5,000 Minimum

10% Gratuity for All Deliveries

There Is A \$50 Delivery Charge If Delivery Minimum Is Not Met

Setup

Everything is delivered in disposable vessels for easy clean up or transfer. All deliveries include complimentary plastic and paper ware, utensils.

The delivery person will help to set everything up buffet style in the provided area.

Water bottles are included for up to 100 guests.

TENTS • RENTALS • VENDORS

Giancarlo's is proud to work closely with the best rental companies and party planning vendors in Western New York.



With the coordination of outside resources, Giancarlo's is careful to choose only the best. We do everything we can to ensure the equipment, supplies, craft and/or trade of the vendors we work with have and are the absolute top quality. We know that it is not only a reflection of Giancarlo's Events but that it directly reflects on you as the host.

If there is something you are looking to have at your party that Giancarlo's doesn't directly provide, we can make it happen. With our various contacts and expertise at planning the top events in Buffalo, there is nothing we can't help bring to your event.

Whether you need rentals for your wedding, graduation, anniversary, corporate event, religious event, outdoor festival, intimate dinner party, or barbecue, Giancarlo's can help to find the perfect rental company that fits your needs and your event. From traditional to out-of-the-box concept parties, together with our select vendors we have everything you need to make your party a success.

Contact Olivia Quinlan [Giancarlo's Catering Manager] for more information and pricing regarding tents, rentals, and vendors.





BAR AND BEVERAGE PACKAGES



BAR PACKAGES

WINE AND BEER | \$10 First Hour | \$5 Additional Hours
please choose 2 red wines, 2 white wines and 3 beer selections

Pinot Grigio [Di Lenardo] Chardonnay [Matchbook]
Reisling [Boundary Breaks] Pinot Noir [Apolloni]
Il Santino [Grivani] Cabernet [Sean Minor]

Labatt Blue Labatt Blue Light
Michelob Ultra Heineken
Budweiser Seasonal Craft Beer

PREMIUM BAR | \$12 First Hour | \$6 Additional Hours
please choose 2 red wines, 2 white wines and 3 beer selections

Wine and Beer Tito's Vodka Bombay Gin
Bacardi Rum Jose Cuervo Jim Beam
Jack Daniels

TOP SHELF BAR | \$14 First Hour | \$8 Additional Hours
please choose 2 red wines, 2 white wines and 3 beer selections

Wine and Beer Grey Goose Tito's Vodka
Bombay Sapphire Bacardi Rum Patron
Woodford Reserve Crown Royal Dewars White

UPGRADED WINE | Pricing will be determined by your selection. Schedule a tasting with your catering representative

SPECIALTY BEVERAGE STATIONS

PROSECCO TOAST | \$3 Per Guest

SPECIALTY COCKTAILS

MIMOSA BAR | \$45 per bottle | Choose Three Juices
Orange Juice Grapefruit Juice Cranberry Juice
Pineapple Juice Pomegranate ^{\$10/bottle}

RED OR WHITE SANGRIA | \$45 per pitcher

WHISKEY TASTING

BLOODY MARY BAR | \$60 per bottle
Tito's vodka, homemade bloody mary mix, olives, lemons, limes, celery, horseradish, tobasco sauce, pepperoncini, pickles, bacon, salt, pepper

NON-ALCOHOLIC BEVERAGES

COFFEE, TEA | \$2
regular coffee, decaf coffee, hot water, assorted teas, cream, splenda, raw sugar

COFFEE, TEA AND JUICE | \$3
regular coffee, decaf coffee, hot water, assorted teas, cream, splenda, raw sugar, orange juice

PUNCH | \$45 per pitcher

DELUXE COFFEE BAR | regular coffee, decaf coffee, assorted teas, giancarlo's signature cinnamon coffee, regular cream, seasonal creamer, toffee pieces, chocolate crumbles, splenda, raw sugar, caramel sauce | \$5
add Bailey's Irish Cream for an additional \$4 per guest

MOCKTAIL STATION | includes three non-alcoholic mixed drinks | \$6



APPETIZER TABLES



HUMMUS AND CRUDITE | \$5

- house made hummus, basil pesto, green goddess dip, red pepper agridolce dip
- carrot, celery, cucumber, bell peppers, cherry tomatoes radish, pepperoncini, kalamata olives
- grilled crispy pita, grissini breadsticks

HUMMUS AND CRUDITE | \$5

- house made hummus, basil pesto, green goddess dip, red pepper agridolce dip
- carrot, celery, cucumber, bell peppers, cherry tomatoes radish, pepperoncini, kalamata olives
- grilled crispy pita, grissini breadsticks

ITALIAN ANTIPASTI | \$9

- vegetable focaccia served with red pepper agridolce dip
- spicy balsamic chicken focaccia served with pesto dip
- pepperoni focaccia served with bleu cheese dip
- marinated mozzarella, parmigiano reggiano, asiago, prosciutto di parma, marinated vegetables, kalamata olives, pepperoncini

PETITE SALAD CUPS | \$2.50 Per Salad Choice

options include :

carani salad | arugula, goat cheese, cherry tomatoes, toasted pine nuts, balsamic glaze

beet and quinoa salad | roasted beets, quinoa, goat cheese, shaved fennel, mandarin oranges, radish, walnuts, chopped mixed greens, citrus vinaigrette

berry salad | mixed greens and baby kale, strawberries, blueberries, shaved almonds, mixed berry balsamic vinaigrette, pecorino sardo

kale caesar salad | baby kale, Giancarlo's caesar dressing, crispy garbanzo beans, marinated roasted tomatoes, lemon, shaved pecorino

caesar salad | romaine lettuce, herbed croutons, shaved pecorino, Giancarlo's caesar dressing

ARANCINI AND CAPRESE | \$9

- bufala mozzarella caprese stack, parmigiano reggiano, prosciutto di parma, balsamic glaze, grilled crostini
- grilled artichoke and kalamata olive tapenade, basil pesto
- parmigiano and stuffed pepper arancini, rosè sauce



SIZZLING MEATS AND DIPS | \$11

- soy marinated and grilled tenderloin, roasted wild mushrooms, caramelized onions, bok choy
- grilled cajun and barbecue chicken, served with a pineapple and corn salsa, chipotle aioli, and bbq sauce
- spinach artichoke dip [hot dip], buffalo chicken dip [chilled dip], tortilla chips, pretzel crostini

CAJUN SHRIMP COCKTAIL | \$11

- cajun rubbed and roasted jumbo shrimp
- house made guacamole and black bean salsa
- lime zested corn tortilla chips

SEAFOOD TOWER | \$14

- poached jumbo tiger shrimp, snow crab pops, littleneck clams, seared ahi tuna
- pickled onion & cauliflower
- tobasco, cocktail sauce, wasabi, soy gastrique

PETIT HORS D'OEUVRES

CHILLED HORS D'OEUVRES [bite sized] PER PIECE

BRAISED BUFFALO CHICKEN \$2
braised buffalo chicken, creamy bleu cheese, crispy wonton, sliced celery



BBQ BRAISED CHICKEN \$2
bbq braised chicken, smoked tomato aioli, crispy wonton

GOAT CHEESE BRUSCHETTA \$2
baked ciabatta crostini, diced tomato, pesto goat cheese, garlic, roasted tomatoes, balsamic glaze

HUMMUS AND PITA \$2
house made hummus, kalamta olives, carrot, dill, served on a crispy pita

EGGPLANT CAPONATA \$2⁵⁰
signature eggplant and pine nut caponata, toasted pita, crème fraîche, scallion

BEEF ON WECK CROSTINI \$2⁵⁰
roast beef, horseradish aioli, arugula, crostini toasted with caraway seeds and kosher salt



PROSCIUTTO WRAPPED MOZZARELLA \$2⁵⁰
fresh mozzarella wrapped in prosciutto di parma, balsamic glaze

CAPRESE TORTELLINI SKEWERS \$2⁵⁰
fresh mozzarella, tortellini tossed in basil pesto, cherry tomato, balsamic glaze

AHI TUNA & CUCUMBER \$3
seared ahi tuna, sweet chili cream cheese, soy gastrique, cashews, served on a cucumber slices

FILET CARPACCIO CROSTINI \$3
thinly sliced herb crusted filet mignon, truffle oil arugula, capers, lemon and garlic aioli, baked ciabatta crostini

HOT HORS D'OEUVRES [bite sized] PER PIECE

CAJUN CHICKEN \$2
grilled chicken, cajun rub, homemade barbecue sauce

ARANCINI \$2
fried sweet pea and mozzarella risotto, tomato basil sauce

STUFFED PEPPER ARANCINI \$2
lightly fried banana pepper and chicken sausage risotto, served with pomodoro

MUSHROOM ARANCINI \$2
lightly fried parmigiano risotto stuffed with caramelized mushrooms, served with sherry truffle sauce

BUTTERNUT STUFFED MUSHROOMS \$2
cremini mushrooms stuffed with ricotta, roasted butternut squash, parmesan cheese, port wine reduction



STEAK SKEWERS \$2⁵⁰
grilled soy marinated steak skewers

SHRIMP AND PINEAPPLE SKEWER \$2⁵⁰
grilled cajun shrimp and pineapple, barbecue sauce

MINI MEATBALL SKEWERS \$2⁵⁰
mini mamma's meatballs, marinara, parmigiano reggiano



CRAB CAKES \$3
homemade crab cakes, chipotle aioli

BACON WRAPPED SCALLOPS \$3⁵⁰
seared day boat scallops wrapped in crispy bacon, chipotle aioli

Quotes will typically show 1.5 pieces per person. We recommend selecting three to four items.

ENTREE STATIONS



SUNDAY DINNER | \$18

home made mamma's meatballs
penne with pomodoro sauce
cheese cannelloni

marinated zucchini, carrot, cauliflower
garlic bread

PASTA TRIO | \$16

pasta saratoga
classic mac n' cheese
cheese tortellini and pomodoro

served with crushed red pepper, parmigiano,
marinated mushrooms, caramelized onions,
sicilian breadcrumbs, and crispy bacon

CHICKEN AND RICE | \$16

your choice of grilled or panko crusted chicken
mediterranean wild rice
arugula with lemon and parmigiano



SALMON | \$21

grilled and lemon roasted organic salmon
roasted fingerling potatoes, creamed corn

NANTUCKET LOBSTER | \$32

lemon and butter roasted 4oz south african lobster tails
au gratin potatoes, roasted asparagus

served with three types of drawn butter
[citrus, cajun, and truffle]



FAJITA FIESTA | \$16

citrus cajun rubbed skirt steak and chicken
sauteed bell peppers and onions
guacamole, black bean salsa,
shredded cheddar, lime creme fraiche
shredded lettuce, diced tomato
house made hot sauce, salsa

BUFFALO | \$16

shaved roast beef
kimmelweck rolls, mayo, au jus, arugula

buffalo chicken mac n' cheese

char-bbq wings
bleu cheese, rosé sauce, carrots, celery

BURGER AND PULLED PORK BAR | \$14

certified angus beef burgers
herbed organic grilled chicken

brioche and pretzel rolls

onion rings

served with:
cheddar, provolone
heirloom tomatoes, banana peppers,
house made relish, ketchup, mustard, BBQ

MILANO | \$16

red wine braised short ribs

spicy garlic broccolini
charred asiago polenta
dinner rolls and whipped black pepper ricotta

served with gremolata and shaved pecorino toscano

Additional selections that may be added to any station:

salad house \$3, caesar \$4, carani \$5], grilled chicken [\$6], or organic salmon [\$9] to any station

CARVING STATIONS



- provolone, arugula, crispy onions, mayo, horseradish, mini brioche and pretzel rolls included with all carving tables
- signature citrus cajun rub available upon request
- at least one side is recommended for carving stations [20 guest minimum for carving stations]

TENDERLOIN AND TURKEY | \$14

- herb crusted and charred tenderloin [prepared sous vide]
- rosemary and pepper roasted turkey
- red pepper agridolce and cranberry mayo

PRIME RIB AND TURKEY | \$14

- herb crusted and charred prime rib
- rosemary and pepper roasted turkey
- red pepper agridolce and cranberry mayo

WAGYU TENDERLOIN | \$24

- grade 6 wagyu tenderloin [prepared sous vide]
- caramelized onions - porcini truffle sauce
- au poivre sauce

A LA CARTE SIDES

ROASTED GARLIC MASHED POTATOES	\$3
PANKO BREADED ONION RINGS	\$3
SAUTEED BELL PEPPERS AND ONIONS	\$4
CHEDDAR AU GRATIN POTATOES	\$4
ROASTED FINGERLING POTATOES	\$4
SPICY GARLIC BROCCOLINI	\$5
LEMON ROASTED ASPARAGUS	\$5
AU GRATIN BROCCOLI CASSEROLE	\$5
MEDITERRANEAN WILD RICE	\$5
CHARRED ASIAGO POLENTA	\$5
ASIAGO & CHEDDAR TWICE BAKED POTATOES	\$6

CHEF STATIONS

TOSSED SALAD [30 guest minimum] | \$8

GREENS	CHEESE	DRESSING
mixed greens	parmigiano	balsamic vinaigrette
romaine	cheddar	caesar
arugula	goat cheese	citrus
	feta cheese	balsamic glaze
PROTEIN	VEGETABLES	carrots
grilled chicken	cherry tomatoes	red peppers
crispy chicken	cucumbers	fennel
	onion	

FINISHING TOUCHES

croutons bacon pecans crispy garbonzo beans

PASTA BAR [50 guest minimum] | \$11

PASTA	CHEESE	PROTEIN
penne	mozzarella	grilled chicken
spaghetti	asiago	shrimp
	parmigiano	spinach
SAUCE	VEGETABLES	mushrooms
pomodoro	red peppers	
parmigiano cream	caramelized onion	

DESSERT DISPLAYS | All desserts are made from scratch and prepared fresh in house.



PARFAIT TRIO | \$6

- 'v' chocolate mousse
- italian tiramisu
- mixed berry and pistachio
- swiss meringue

MINI ECLAIRS | \$7

- pistachio and white chocolate
- vanilla
- chocolate
- mixed berry
- italian tuile

CANNOLI AND PB CHOCOLATE | \$5

- traditional cannoli
- peanut butter and chocolate bites
- specialty cannoli

SUNDAES AND SORBET | TBD

- customize with your catering representative

PLATED DINNER PACKAGES

Quantities must be submitted 5 days prior to the event.



\$60 PER GUEST

FIRST COURSE

CARANI SALAD or CAESAR SALAD

ENTREES

CHICKEN AND TORTELLONI | roasted organic airline chicken breast, asiago tortelloni, spicy rosè sauce, roasted red peppers, ricotta

SEABASS | seared chilean seabass, roasted broccolini, creamed corn, crispy minnesota wild rice, roasted leeks

12OZ BONE-IN FILET MIGNON | select your preferred Chef's preparation for sides

DESSERT

SIGNATURE CANNOLI

DARK CHOCOLATE MOUSSE CAKE

\$85 PER GUEST

FIRST COURSE

CARANI SALAD

BEET SALAD

CAESAR SALAD

BUFALA CAPRESE

ENTREES

CHICKEN TARTUFO | roasted airline chicken breast, fresh pappardelle pasta, caramelized mushrooms, sweet peas, parmigiano and truffle sauce

SEABASS | seared chilean seabass, roasted broccolini, creamed corn, crispy minnesota wild rice, roasted leeks

SURF N' TURF | 6oz certified angus filet mignon, 8oz south african cold water lobster tail, roasted asparagus and herb crusted fingerling potatoes, lemon beurre blanc, chianti demi glace

DESSERT

DARK CHOCOLATE MOUSSE CAKE

VANILLA CREME BRULEE

CHEF'S PREPARATIONS

[steaks & duets come with your selected preparation]

SIGNATURE | sweet pea and mozzarella arancini, roasted broccolini and cherry tomatoes, balsamic glaze

PIEDMONT | caramelized mushrooms, herb roasted fingerling potatoes, truffle porcini sauce

CAJUN | cajun rub, creamed corn, panko onion rings

COUNTRYSIDE | roasted garlic mashed potatoes, roasted asparagus, chianti demi glace

PLATED DUETS



SALAD OPTIONS

CAESAR OR HOUSE SALAD	\$5
CARANI SALAD	\$7
BEET SALAD	\$8
BUFALA MOZZARELLA SALAD	\$8

ENTREE OPTIONS

GRILLED ORGANIC CHICKEN AND CRAB CAKES	\$30
GRILLED ORGANIC CHICKEN AND TIGER SHRIMP	\$30
SLICED TENDERLOIN AND PANKO CHICKEN	\$35
ORGANIC AIRLINE CHICKEN BREAST AND SOUTH AFRICAN LOBSTER TAIL	\$45
6OZ FILET MIGNON AND TIGER SHRIMP	\$40
6OZ FILET MIGNON AND CRAB CAKES	\$40
6OZ FILET MIGNON AND ORGANIC SALMON	\$40
6OZ FILET MIGNON AND SOUTH AFRICAN LOBSTER TAIL	\$60

DESSERTS

SIGNATURE CANNOLI	\$5
DARK CHOCOLATE MOUSSE CAKE	\$10
VANILLA CREME BRULEE	\$10

WEDDINGS



We Make it Easy.

Giancarlo's is Western New York's premier offsite caterer for Boutique Weddings for up to 400 Guests. Whether the wedding is in your backyard, or a variety of approved venues throughout WNY - you can depend on Giancarlo's.

Your wedding is the day you have been dreaming of for your entire life - Giancarlo's will turn your dreams into a reality. Our singular focus throughout the planning and execution is exceeding the expectation of the bride, groom, and their families.

- ✓ **DETAILED PLANNING**
From start to finish we ensure a worry free experience.
- ✓ **ELEGANT PRESENTATION**
Your guests will remember the fresh, crisp, and stylish display of your party and food.
- ✓ **DELICIOUS FOOD**
The vibrant flavors of our special recipes will keep your guests raving about your party.
- ✓ **ATTENTIVE SERVICE**
Every guest is the most important guest to us.

PICK-UP CATERING | orders are to be placed at least 6 hours before time needed | delivery is available for orders over \$500 | for deliveries requested but do not reach the minimum there is an automatic \$50 delivery charge



APPETIZER PLATTERS 10-15 GUESTS | 20-25 GUESTS

CHEESE & CRACKERS \$40 | \$75
cheddar, pepper jack, provolone, crackers, grapes

FRESH FRUIT \$50 | \$85
assorted seasonal fresh fruit served with homemade cannoli dip

SOUTHWEST \$50 | \$85
homemade guacamole and salsa, tortilla chips, black bean dip

HUMMUS \$50 | \$85
homemade hummus, cucumbers, carrots, cherry tomatoes, pepperoncini, kalamata olives, celery, grilled pita

ITALIAN \$55 | \$90
parmigiano-reggiano, asiago, marinated fresh mozzarella, prosciutto di parma, prosciutto, kalamata olives, marinated artichokes, roasted red peppers, ciabatta crostini, pepperoncini

CAPRESE \$55 | \$90
fresh tomatoes, fresh mozzarella, basil, balsamic glaze, extra virgin olive oil, basil pesto, grilled ciabatta crostini

HOT APPETIZERS

10-15 GUESTS

BREADS AND SPREADS \$65
spinach and artichoke [hot dip]
buffalo chicken [chilled dip]
served with pretzel crostini and homemade tortilla chips

SIZZLING CHICKEN \$70
grilled cajun and barbecue chicken, topped with a pineapple and corn salsa, served with chipotle aioli, and bbq sauce

SIZZLING STEAK \$80
soy marinated and grilled tenderloin, roasted wild mushrooms, caramelized onions, bok choy



COCKTAIL STYLE FOCACCIA \$25 | \$65 for trio
pepperoni focaccia, bleu cheese dipping sauce, vegetable focaccia, red pepper aioli, dipping sauce
spicy balsamic chicken, pesto dipping sauce

AHI TUNA \$70 | \$115
seared and chilled ahi tuna, arugula, pickled onions, sliced cucumber, capers, pickled ginger, wasabi, soy gastrique

SHRIMP COCKTAIL \$75 | \$125
poached tiger shrimp, cocktail sauce, lemon

CAJUN SHRIMP COCKTAIL \$80 | \$130
grilled and chilled cajun shrimp, avocado aioli, cocktail sauce, lemon

CITRUS SHRIMP COCKTAIL \$80 | \$130
grilled and chilled lime zested shrimp, avocado aioli, home made hot sauce

SEAFOOD PLATTER \$90 | \$150
littleneck clams, poached tiger shrimp, snow crab claws, lemon, tobasco, cocktail sauce



SALAD AND SOUP

10 - 15 GUESTS

HOUSE SALAD \$45 | \$80

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

BERRY SALAD \$55 | \$90

mixed greens and baby kale, strawberries, blueberries, shaved almonds, mixed berry balsamic vinaigrette, pecorino sardo

CAESAR SALAD \$50 | \$85

romaine lettuce, croutons, pecorino romano, Giancarlo's caesar dressing

CARANI SALAD \$55 | \$90

arugula, goat cheese, pine nuts, cherry tomatoes, balsamic glaze, extra virgin olive oil

PASTA SALAD \$55 | \$90

cheese tortellini, basil pesto, arugula, marinated sundried tomatoes, cherry tomatoes, asiago

TOMATO BASIL BISQUE | \$45**PASTA**

10 - 15 GUESTS

BAKED PENNE | penne, house sauce, parmigiano, baked mozzarella | \$60**CLASSIC MAC N' CHEESE** | orecchiette pasta, cheddar parmigiano sauce, sicilian bread crumbs | \$70**PESTO ALFREDO** | orecchiette pasta, basil pesto parmigiano alfredo, broccoli, roasted cherry tomatoes, sicilian bread crumbs | \$75**SPINACH RAVIOLI** | spinach ravioli, rosè sauce, artichokes, roasted red peppers, parmigiano | \$80**BUFFALO CHICKEN MAC N' CHEESE** | orecchiette pasta, buffalo style braised chicken, bleu cheese parmigiano sauce, sicilian bread crumbs | \$80**SARATOGA** | penne, fire roasted red pepper, spicy rosè sauce, chicken sausage, ricotta cheese | \$80**RAGU TORTELLINI** | fresh tortellini pasta, braised beef and pork ragu, caramelized onions, red wine braised mushrooms, parmigiano reggiano | \$90**LOBSTER PROSCIUTTO MAC N' CHEESE** | orchiette, northern atlantic lobster meat, pan seared prosciutto, sweet pea, parmigiano sauce | \$115**ENTREES**

10 - 15 GUESTS

CHICKEN MILANESE | breaded chicken cutlets with fresh herb crust | \$80**CHICKEN PARMIGIANO** | breaded chicken cutlets, rose sauce, parmigiano, baked mozzarella | \$85**CHICKEN MEDITERRANEAN** | grilled chicken, parmigiano and lemon sauce, grilled artichokes, roasted red peppers, capers | \$90**MAMMA'S MEATBALLS** | [*requires a full 24 hour lead time*] mamma's homemade 4oz meatballs, house sauce, parmigiano | \$90**SLICED SIRLOIN** | [*served chilled*] herb crusted and sliced certified angus sirloin, brioche rolls, au jus, mayo | \$150**CAJUN SLICED SIRLOIN** | [*served chilled*] cajun crusted sliced sirloin, pretzel rolls, remoulade, lime aioli | \$150**PULLED PORK** | roasted and dry rubbed barbecue pulled pork, cheddar, cole slaw, and dinner rolls | \$90**BLACKENED SALMON** | cajun and herb crusted salmon, fresh orange | \$120



FOCACCIA PIZZA

[SERVES 15-20 GUESTS]



MARGHERITA | fresh mozzarella, crushed tomato sauce, basil | \$20

VEGGIE | crushed tomato sauce, zucchini, roasted red pepper, caramelized onion| \$20

PEPPERONI | mozzarella, crushed tomato sauce, pepperoni | \$25

GIUSEPPE | mozzarella, bacon, pepperoni, mushrooms, crushed tomato sauce | \$25

BALSAMIC CHICKEN | mozzarella, tomato, grilled chicken, balsamic glaze | \$25

STEAK | mozzarella, asiago, grilled steak, banana peppers, caramelized onions | \$25

SIGNATURE WINGS

BAKED SICILIAN WINGS \$45 for 40 WINGS / \$85 FOR 80 WINGS
baked chicken wings, garlic, parmigiano, herbs, rose sauce, lemon

BAKED CAJUN WINGS \$45 for 40 WINGS / \$85 FOR 80 WINGS
baked cajun rubbed wings, tossed in espresso barbecue

TRADITIONAL WINGS \$40 for 40 WINGS / \$80 FOR 80 WINGS
your choice of mild, medium, hot, or barbecue

SIDES

10- 15 GUESTS



ROASTED FINGERLING POTATOES \$55

TRUFFLE ROASTED FINGERLING POTATOES \$55

SPAGHETTI OR PENNE \$55

GRILLED VEGETABLES \$55

YUKON GOLD MASHED POTATOES \$55

LEMON ROASTED ASPARAGUS \$70

GREEN BEANS AND SHAVED ALMONDS \$70

AU GRATIN BROCCOLI \$70

AU GRATIN POTATOES \$80

DESSERTS

10- 15 GUESTS



MINI CANNOLI | house made sicilian style cannoli | \$35
seasonal cannoli filling variations available

PEANUT BUTTER AND CHOCOLATE BITES | peanut butter ball, melted chocolate, crushed peanuts | \$50

PARFAIT TRIO | 'v' chocolate mousse, mixed berry and pistachio, italian tiramisu, swiss meringue | \$60

MINI ECLAIRS

pate choux filled with an assortment of: pistachio and white chocolate ganache, mixed berry pastry cream, vanilla pastry cream, and chocolate ganache | \$60

ASSORTMENT PLATTER

your choice of 3 mini desserts or leave it up to us | \$70

CUSTOM SIGNAGE AND DESIGN



<p>Design Labor \$40 per hour</p> <p>Lifesize Posters \$6 per Square Foot (printed) \$8 per Square Foot (mounted)</p>	<p>Invitations Material Cost: \$75 for 50 invitations</p> <p>Nametags Material Cost: \$50 for 50 tags</p> <p>Custom Menus Material Cost: \$50 for 50 menus</p>	<p>Photography Labor: \$50 per hour*</p> <p>Videography Labor: \$50 per hour*</p> <p><i>*There is typically 3 - 5 additional hours for editing.</i></p>
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Giancarlo's
SICILIAN STEAKHOUSE & PIZZERIA

716.650.5566 | GiancarlosSteakhouse.com