

677 PRIME

PLATED  
PACKAGES



677 Prime | 677 Broadway, Albany NY 12207 | [677prime.com](http://677prime.com) | 518-427-7463  
all pricing subject to 20% gratuity and 8% nys sales tax

# THE CLINTON

3 courses | \$73 pp++

vegetarian and vegan choices available upon request

## SALADS

*host choice of one*

### MIXED GREENS

cucumber, grape tomato, carrot, radish, chèvre, white balsamic dressing

### CLASSIC CAESAR

romaine lettuce, rosemary croutons, shaved parmesan, pecorino romano, creamy caesar dressing

### CIABATTA BREAD AND BUTTER

## ENTRÉES

*guests choice of one*

### PETITE FILET MIGNON

greater omaha beef, 7oz. center cut, cabernet demi glacé

### BUTTER AND HERB ROASTED AIRLINE CHICKEN BREAST

bell and evans air cooled chicken, mushroom and shallot dijon jus

### PAN ROASTED FAROE ISLAND SALMON FILLET

herbed citrus beurre blanc

## ENTRÉE ACCOMPANIEMENTS

*host choice of one*

Garlic Whipped Potatoes and Grilled Asparagus

Roasted Fingerling Potatoes and Garlicky Broccolini

Sour Cream and Scallion Smashed Red Potatoes and Brussels Sprouts

Herb and Olive Oil Smashed Yukon Gold Potatoes with Grilled Asparagus

Anise and Coconut Scented Basmati Rice with Garlicky Sautéed Spinach

## FAMILY STYLE SIDES

*host choice of one*

### JALAPEÑO CREAMED CORN

truffle, pangrattato

### ROASTED WILD MUSHROOMS

garlic, thyme

### BUTTERNUT SQUASH

butter, brown sugar, cinnamon

## DESSERTS

*host choice of one*

### STEAKHOUSE CHEESECAKE

fresh strawberries, caramel sauce, whipped cream

### FLOURLESS CHOCOLATE CAKE

raspberries, white chocolate and raspberry sauces, whipped cream

coffee and tea service

# THE HUDSON

4 courses | \$89 pp++

vegetarian and vegan choices available upon request

## APPETIZERS

*host choice of one*

### BURRATA RAVIOLI

basil pesto cream, sweet peas, roasted tomatoes, hazelnuts, pecorino

### CLASSIC SHRIMP COCKTAIL

cocktail sauce, fresh horseradish, lemon

### GNOCCHI WITH SHORT RIB RAGOUT

caramelized onions, blistered tomato braising jus, gorgonzola

## SALADS

*host choice of one*

### MIXED GREENS

cucumber, grape tomato, carrot, radish, chévre, white balsamic dressing

### CIABATTA BREAD AND BUTTER

### CLASSIC CAESAR

romaine lettuce, rosemary croutons, shaved parmesan, pecorino romano, creamy caesar dressing

## ENTRÉES

*host choice of three, guest choice of one*

### FILET MIGNON

greater omaha beef, 10oz. center cut, cabernet demi-glacé

### PRIME NY STRIP

greater omaha beef, 14oz. center cut, caramelized shallot demi-glacé

### BUTTER AND HERB ROASTED AIRLINE CHICKEN BREAST

bell and evans air cooled chicken, mushroom and shallot dijon jus

### PAN ROASTED FAROE ISLAND SALMON FILLET

herbed citrus beurre blanc

## ENTRÉE ACCOMPANIEMENTS

*host choice of one*

Garlic Whipped Potatoes and Grilled Asparagus

Roasted Fingerling Potatoes and Garlicky Broccolini

Sour Cream and Scallion Smashed Red Potatoes and Brussels Sprouts

Herb and Olive Oil Smashed Yukon Gold Potatoes with Grilled Asparagus

Anise and Coconut Scented Basmati Rice with Garlicky Sautéed Spinach

## FAMILY STYLE SIDES

*host choice of one*

### ROASTED WILD MUSHROOMS

garlic, thyme

### BUTTERNUT SQUASH

butter, brown sugar, cinnamon

## DESSERTS

*host choice of one*

### FLOURLESS CHOCOLATE CAKE

raspberries, white chocolate and raspberry sauces, whipped cream

### TIRAMISU

espresso, lady fingers, mascarpone, caramel, raspberries, rolled gaufrette

coffee and tea service

JALAPEÑO CREAMED CORN  
truffle, pangrattato

STEAKHOUSE CHEESECAKE  
fresh strawberries, caramel sauce, whipped cream

**THE PRIME**  
4 courses + enhancements | \$139pp++

vegetarian and vegan choices available upon request

**APPETIZERS**  
*host choice of two, guest choice of one*

**BURRATA RAVIOLI**

basil pesto cream, sweet peas, roasted tomatoes, hazelnuts, pecorino

**CLASSIC SHRIMP COCKTAIL**  
cocktail sauce, fresh horseradish, lemon

**GNOCCHI WITH SHORT RIB RAGOUT**

caramelized onions, blistered tomato braising jus, gorgonzola

**TEMPURA SURF AND TURF ROLL**

lobster, filet mignon, cream cheese, sweet soy, chili wasabi aioli

**WAGYU MEATBALLS**

calabrian chili arrabiatta, burrata, basil, baguette, roasted garlic toum

**CREOLE CRAB CAKES**

blue crab, sweet peppers, cajun seasoning, mustard, roasted jalapeño remoulade, sweet corn salsa

**SALADS**

*host choice of two, guest choice of one*

**CLASSIC CAESAR**

romaine lettuce, rosemary croutons, shaved parmesan, pecorino romano, creamy caesar dressing

**MIXED GREENS**

cucumber, grape tomato, carrot, radish, chèvre, white balsamic dressing

**677 CHOP SALAD**

romaine, iceberg, radicchio, tomato, cucumber, red onion, avocado, gorgonzola, fried onions, white balsamic vinaigrette

Ciabatta bread and butter

**ENTRÉES**

*host choice of four, guest choice of 1*

**FILET MIGNON**

greater omaha beef, 10oz. center cut, cabernet demi-glacé

**PRIME NY STRIP**

greater omaha beef, 14oz. center cut, caramelized shallot demi-glacé

**BUTTER AND HERB ROASTED AIRLINE CHICKEN BREAST**

bell and evans air cooled chicken, mushroom and shallot dijon jus

**PAN ROASTED FAROE ISLAND SALMON FILLET**

herbed citrus beurre blanc

**PRIME BONE-IN COWBOY STEAK**

677 steak spice, 18oz. greater omaha beef, creamy horseradish sauce

**PAN SEARED HOKKAIDO SCALLOPS**

orange and fennel salad, scallion butter

**BRAISED PRIME SHORT RIB**

red wine braising jus, hazelnut and parsley gremolata

**BUTTER POACHED CHILEAN SEA BASS**

leek and lobster cream, red wine glaze

## THE PRIME CONTINUED

### ENTRÉE ACCOMPANIMENTS

*host choice of one*

Garlic Whipped Potatoes and Grilled Asparagus

Roasted Fingerling Potatoes and Garlicky Broccolini

Sour Cream and Scallion Smashed Red Potatoes and Brussels Sprouts

Herb and Olive Oil Smashed Yukon Gold Potatoes with Grilled Asparagus

Anise and Coconut Scented Basmati Rice with Garlicky Sautéed Spinach

*host choice of one*

Butter Poached Lobster Tail | Garlic Shrimp | Colossal Lump Crab In Butter

### FAMILY STYLE SIDES

*host choice of two*

JALAPEÑO CREAMED CORN  
truffle, pangrattato

ROASTED WILD MUSHROOMS  
garlic, thyme

BUTTERNUT SQUASH  
butter, brown sugar, cinnamon

### DESSERTS

*host choice of one*

STEAKHOUSE CHEESECAKE  
fresh strawberries, caramel sauce, whipped cream

FLOURLESS CHOCOLATE CAKE  
raspberries, white chocolate and raspberry sauces, whipped cream

TIRAMISU  
espresso, lady fingers, mascarpone, caramel, raspberries, rolled gaufrette

RED VELVET CAKE  
whipped cream, limoncello macerated strawberries, sour cherry ganache

coffee and tea service



## OPTIONAL UPGRADES

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### HALF HOUR STATIONARY DISPLAY

+\$15 pp++

#### ARTISAN CHEESE AND SALUMI BOARD

ballston blue, r&g chèvre, cabot cheddar, prosciutto, salami, roasted peppers, olives, honeycomb, balsamic strawberry jam

#### TRUFFLED SPINACH AND ARTICHOKE DIP

assorted flatbreads and crostini

#### WILD MUSHROOM TARTS

thyme whipped chèvre, syrah gastrique

#### FARMHOUSE VEGETABLE BOARD

raw young vegetables, grilled vegetables, creamy gorgonzola dressing, herbed sriracha dressing

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### STATIONARY DISPLAY & HORS D' OEUVRES

+\$29 pp++

#### ARTISAN CHEESE AND SALUMI BOARD

ballston blue, r&g chèvre, cabot cheddar, prosciutto, salami, roasted peppers, olives, honeycomb, balsamic strawberry jam

#### ARMHOUSE VEGETABLE BOARD

raw young vegetables, grilled vegetables, creamy gorgonzola dressing, herbed sriracha dressing

#### TRUFFLED SPINACH AND ARTICHOKE DIP

assorted flatbreads and crostini

#### WILD MUSHROOM TARTS

thyme whipped chèvre, syrah gastrique

#### SHRIMP COCKTAIL

*2 per person, additional pieces \$3++ each*

classic cocktail sauce, lemon

#### SURF AND TURF TEMPURA ROLLS

lobster, filet mignon, cream cheese, sweet soy, chili wasabi aioli

#### PEKING DUCK SPRING ROLLS

creamy massaman curry and coconut dressing, cilantro

#### LOBSTER ARRANCINI

roasted garlic and sweet corn aioli, calabrian chili and balsamic vinaigrette