



677 PRIME

SHOWER & BRUNCH PACKAGES

677 Prime | 677 Broadway, Albany NY 12207 | 677prime.com | 518-427-7463
all pricing subject to 20% gratuity and 8% nys sales tax

PLATED SHOWER PACKAGE

MIMOSA BAR

orange juice, one seasonal selection

STATIONARY DISPLAY

choose four | available for one hour

BRANDY BRIOCHE FRENCH TOAST

berries and whipped vanilla crème fraîche

STRAWBERRY MASCARPONE TOAST

honey drizzle

ROASTED BRUSSELS SPROUTS

bacon jam, maple chipotle whiskey glaze

SUMMER TOMATO AND

FRESH MOZZARELLA TOAST

chopped basil, extra virgin olive

MINI CHÈVRE AND

ASPARAGUS TARTLETS

WATERMELON AND

FETA SKEWER

lime vinaigrette, mint chiffonade

MINI CRUDITE SHOOTER

avocado ranch

PROSCIUTTO WRAPPED MELON

balsamic drizzle

ASSORTED BREAKFAST PASTRIES

berry garnish

MINI MACERATED STRAWBERRY PARFAIT

greek yogurt, granola

MANCHEGO, QUINCE

AND PROSCIUTTO

TOMATO AND

FRESH MOZZARELLA TOAST

chopped basil, extra virgin olive oil

PHYLLO TRIANGLES

truffle honey, pistachio

SALAD

host 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

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

ENTRÉES

host choice of two | pre-determined entrées counts required

GRILLED SALMON

ancient grain pilaf, grilled asparagus, arugula, lemon beurre blanc

BELL AND EVAN'S AIRLINE CHICKEN BREAST

ancient grain pilaf, broccolini, cremini mushroom & grape tomato ragout

CRAB CAKE

wilted garlic spinach, sweet corn salsa, remoulade

DESSERT

MIXED BERRY PARFAIT

buttermilk biscuit crumble, prosecco macerated berries, whipped mascarpone

COFFEE AND TEA SERVICE

\$75pp++ | \$59pp++ without alcohol

based on 3 hours of service | 35 guest minimum | end time no later than 2:30pm | \$2000 food and beverage minimum

SHOWER PACKAGE UPGRADES

OPTIONAL GRAZING UPGRADES

LOBSTER SALAD
on brioche +\$3pp++

SMOKED SALMON & BLINI STACK
crème fraîche +\$2pp++

LATKE
caviar, apple crème fraîche +\$2pp++

SHRIMP COCKTAIL MARTINI
cocktail Sauce, lemon +\$1pp++

OPTIONAL ENTRÉE UPGRADES

DIVER SCALLOPS
sweet corn risotto, fava bean, pea and shallot succotash, tarragon butter
+\$7pp++

CHILEAN SEA BASS
pinot noir glaze, fingerling potato, asparagus, fava bean, lobster creamed leeks
+\$14pp++

PETITE FILET MIGNON
roasted garlic whipped potatoes, asparagus, cabernet veal reduction
+\$15pp++

PETITE FILET MEDALLIONS
whipped potatoes, grilled asparagus, mustard demi-glace
+\$6pp++

LATKE
caviar, apple crème fraîche

BRUNCH BUFFET PACKAGE

STATIONARY DISPLAY

available for a half hour

ASSORTED MINI MUFFINS AND BREAKFAST PASTRIES

FRESH FRUIT PLATTER

SHRIMP COCKTAIL

2 pcs. per person

BREAKFAST

choose one from each category

STARCH

Hash Brown Potatoes

Smashed Red Potatoes
sour cream and scallion

O'Brien Potatoes

SWEETS

Brandy Brioche French Toast
berries and whipped vanilla creme fraiche

Mini Belgian Waffles
macerated strawberries
and maple syrup

VEGETABLE

Grilled Asparagus
pecorino, truffle

Roasted Brocolini
caramelized onions
and roasted tomatoes

PROTEIN

Crispy Bacon

Breakfast Sausage Links



SALAD

host 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

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

PASTA

host choice of one

ORRECHIETTE

italian sausage, broccoli rabe, chili flake,
extra virgin olive oil, parmesan

BURRATA RAVIOLI

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

RIGATONI AND SHRIMP FRA DIAVOLO

tomato, garlic, cherry peppers, olive oil
+\$3pp++

ENTRÉES

*choose one | add a second entree for \$8pp++
both carved beef options incurs a \$150 chef fee*

CARVED HERB ROASTED BEEF TENDERLOIN
creamy horseradish, cabernet demi-glace +3pp++

CARVED SIGNATURE SPICE RUBBED PRIME RIB
caramelized onion au jus, creamy horseradish

ROAST PORK LOIN

apple and brandy cream, horseradish mustard

CHIPOTLE BBQ SALMON

sweet corn salsa

CRAB CAKE

wilted garlic spinach, sweet corn salsa,
remoulade +4pp++

CHICKEN MILANESE

blistered tomato, arugula, fresh mozzarella,
lemon white wine butter

SOLE PICCATA

garlic spinach stuffed, lemon caper beurre blanc

CHERRY GLAZED ROAST TURKEY BREAST

cranberry chutney, sage brown butter

DESSERT

PRIME PASTRY PLATTER

assorted mini cheesecake bites, butter cookies and donut holes

COFFEE & TEA

\$69pp++

based on 3 hours of service | 35 guest minimum | end time no later than 2:30pm | \$2000 food and beverage minimum