



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, peach purée, guava purée

STATIONARY DISPLAY

choose four | available for one hour

BRANDY BRIOCHE FRENCH TOAST
berries and whipped vanilla crème fraîche

STRAWBERRY MASCARPONE TOAST
honey drizzle

PROSCIUTTO WRAPPED MELON
balsamic drizzle

ROASTED BRUSSELS SPROUTS
bacon jam, maple chipotle whiskey glaze

ASSORTED BREAKFAST PASTRIES
berry garnish

SUMMER TOMATO AND
FRESH MOZZARELLA TOAST
chopped basil, extra virgin olive

MINI MACERATED
STRAWBERRY PARFAIT
greek yogurt, granola

MINI CHÈVRE AND
ASPARAGUS TARTLETS

MANCHEGO, QUINCE
AND PROSCIUTTO

WATERMELON AND
FETA SKEWER
lime vinaigrette, mint chiffonade

TOMATO AND
FRESH MOZZARELLA TOAST
chopped basil, extra virgin olive oil

MINI CRUDITE SHOOTER
avocado ranch

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

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

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
+\$3++

Smoked Salmon and Blini Stack,
Crème Fraîche
+\$2pp++

Latke with 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
+\$11pp++

PETITE FILET MIGNON

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

LATKE
caviar, 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 Broccolini
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

CHIPOLTE 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