



EVENTS
BY 677

weddings

677 PRIME

677 PRIME EVENTS AND PRIVATE DINING
677EVENTS.COM | 518-427-7463 | @677PRIME

THE GRAND

From \$95++ | 4 Hours of Service

COCKTAIL HOUR (ONE HOUR)

Stationary Display
Choice of Two Hot Stationary Selections
Choice of Three Passed Hors D'Oeuvres

PROSECCO TOAST

SALAD
Choice of One Salad

ENTRÉE SELECTIONS
Choice of Two Entrées + One Vegetarian Option

DESSERT
Custom Wedding Cake
Chocolate Covered Strawberries
French Madeleines
Coffee & Tea Service



THE EMPIRE

From \$75++ | 4 Hours of Service

COCKTAIL HOUR (ONE HOUR)

Stationary Display
Choice of One Hot Stationary Item

PROSECCO TOAST

SALAD

Choice of One Salad

ENTRÉE SELECTIONS

Choice of Two Entrées + One Vegetarian Option

DESSERT

Custom Wedding Cake
Coffee and Tea Service

THE GALA

From \$120++ | 4 Hours of Service

COCKTAIL HOUR (ONE HOUR)

Stationary Display

Choice of Two Hot Stationary Selections

Choice of 4 Passed Hors D'Oeuvres

- *Chef Attended Iced Seafood Station* •
Fresh Shucked East Coast Oysters,
Colossal Crab and Shrimp Martinis, Cocktail,
Remoulade and Mignonette Sauces

• PROSECCO TOAST •

• APPETIZER •

Choice of One Appetizer

• SALAD •

Choice of One Salad

• ENTRÉE SELECTIONS •

Choice of Three Entrées or
One Duet Plate + Vegetarian Entrée

• DESSERT •

Custom Wedding Cake

Chocolate Covered Strawberries and French Madeleines

Donut Hole Favors (1 bag per guest) Upon Departure

Coffee and Tea Service



MENU ITEMS

PASSED HORS D'OEUVRES:

CAVIAR AND CRÈME FRAÎCHE TARTLETTE | Scallion, Crispy Capers

CRAB STUFFED CREMINI MUSHROOMS | Lemon and Parmesan Panko Crumble

CHORIZO CORN DOGS | Smoked Paprika Aioli, Sweet Corn Relish

PHILLY CHEESESTEAK CROSTINI | Caramelized Onions, Crispy Shallots, Cheddar "Cheese Whiz"

DRIED APRICOT AND CHEVRE BITES | Marcona Almonds, Black Truffle

VEGETABLE SAMOSA | Cucumber Raita

SHREDDED BRUSSELS SPROUTS SLAW | on Ricotta Toast

GOAT CHEESE AND HONEY PHYLLO TRIANGLES | Pistachio

MIXED ROASTED VEGETABLE EMPANADA | Sweet Corn and Cotija Aioli

FRIED GORGONZOLA STUFFED OLIVES | Sweet and Spicy Roasted Pepper Puree

ROASTED TOMATO AND BURRATA CROSTINI | Basil, Balsamic

AHI TUNA POKE BOWLS | Edamame, Wakame, Pineapple Ponzu, Sriracha +\$2pp

SEARED PEPPERCORN CRUSTED FILET MIGNON | Truffle Mushroom Goat Cheese, Red Wine Onions +\$3pp++

LOBSTER SALAD ON BRIOCHE +\$2pp++

PANCETTA WRAPPED SCALLOPS | Creamy Horseradish Sauce +\$2pp++

MENU ITEMS

STATIONARY DISPLAY

JARCUTERIE

Ballston Blue, Cabot Cheddar, Salami, Pepperoni,
Berry Jam, Grapes, Crackers Served in an Individual Glass

SALUMI & OLIVE BOARD

Prosciutto, Salami, Pepperoni, Roasted Peppers,
Pepperoncini, Roasted Garlic, Marinated Olives, Cornichons

BRUSHETTA AND HUMMUS BOARD

Tomato and Basil, Grilled Artichoke and
Roasted Red Pepper, Roasted Garlic and White Bean,
Sesame Edamame, Assorted Toasts, Pita and Crackers

INDIVIDUAL CRUDITE SHOOTERS

Green Goddess Dip

SEASONAL VEGETABLE PLATTER:

Roasted Beet and Feta, Sesame Vinaigrette,
Candied Walnuts, Red Onion, Arugula

Or

Tomato and Fresh Mozzarella, Basil,
Olive Oil, Aged Balsamic, Pine Nuts

OPTIONAL STATIONARY UPGRADES

TEMPURA SURF AND TURF ROLL

Lobster, Filet Mignon, Cream Cheese, Sweet Soy,
Chili Wasabi Aioli; \$5pp++

SCALLOP BLT'S

Seared Jumbo Scallops, Applewood Smoked Bacon,
Grape Tomato, Arugula, Roasted Garlic Aioli,
Cornichon +\$7pp++

OPEN FACED LOBSTER SALAD SANDWICHES

Basil Mayonnaise, Celery, Scallion, Brioche Crostini +\$6pp++

HOT STATIONARY SELECTIONS

FRESH CAVATELLI & SWEET ITALIAN SAUSAGE

Cream, Pecorino, Sage, Broccolini

TRUFFLE MAC 'N CHEESE

JALAPEÑO CREAMED CORN CROQUETTE

FIVE CHEESE POLENTA

Roasted Mushroom Ragout

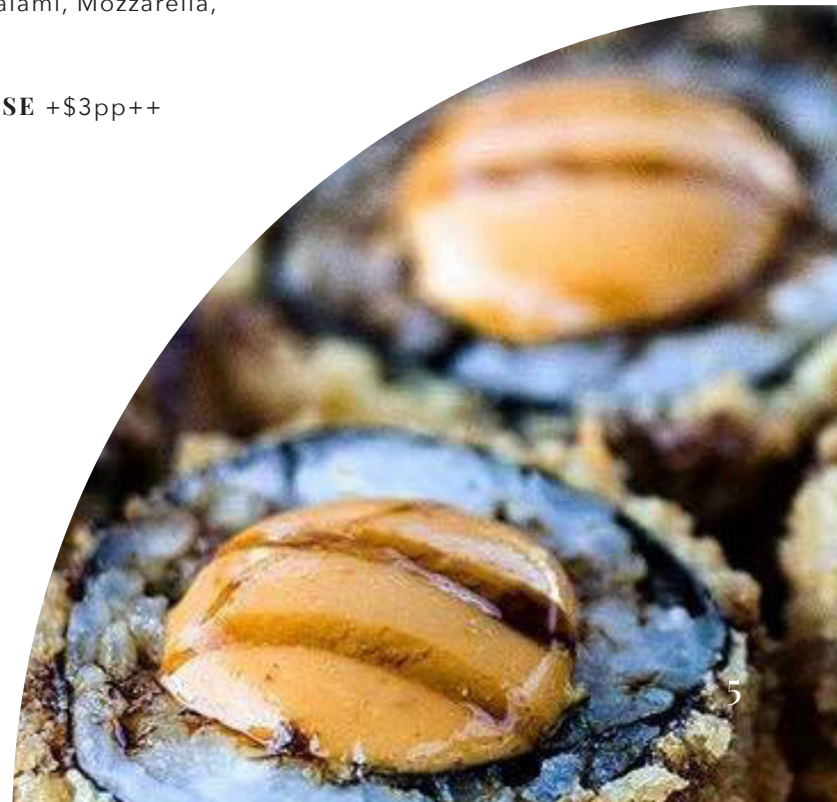
CRISPY CALAMARI

Peppadews, Garlic, Arugula, Sweet Chili Glaze; + \$4pp++

ITALIAN POTATO SKINS

Chopped Pepperoncini, Salami, Mozzarella,
Grated Parmesan

LOBSTER MAC 'N CHEESE +\$3pp++



APPETIZERS

LOBSTER BISQUE

Sherry, Chive Cream

CLASSIC MARYLAND CRAB CAKE

Remoulade, Sweet Corn Relish

RIGATONI WITH SHRIMP FRA DIAVOLO

Tomatoes, Garlic, Cherry Peppers, Olive Oil

GORGONZOLA GNOCCHI

Red Wine Glaze, Pangrattato

TUSCAN SHRIMP PANZANELLA

Grilled Jumbo Shrimp, Olives, Cucumber, Tomato, Onion, Orange Balsamic Vinaigrette

SHRIMP COCKTAIL

Fresh Horseradish Cocktail and Remoulade Sauces

KOBE MEATBALLS

Olive Oil and Basil Whipped Burrata, Sweet and Spicy Tomato Ragout, Toasted Pine Nuts

SLOW COOKED SHORT RIBS

Polenta, Pearl Onions, Braising Jus

BACON AND EGGS

Pork Belly, Sunny Side Up Egg, Truffle Cheddar Grits, Syrah Glaze

UPGRADED APPETIZERS

AHI TUNA TARTARE

Sesame, Sriracha, Pineapple Ponzu, Scallion, Wonton Crisps +\$3pp

LOBSTER AND BURRATA

Heirloom Cherry Tomatoes, Pickled Asian Pear, Basil, Olive Oil, Sea Salt +\$6pp

BRAISED SHORTRIB AND SCALLOP

Sweet Pea and Horseradish Purée, Braising Jus, Fennel and Arugula Salad +\$5pp++

SALADS

CAESAR

Young Romaine, Toasted Bread Croutons, Lemon, Shaved Parmesan, Garlic Pecorino Dressing

MIXED GREENS

Cucumber, Carrot, Grape Tomato, Pickled Watermelon Radish, Chevre, White Balsamic Vinaigrette

ITALIAN CHOP

Romaine, Radicchio, Arugula, Chickpeas, Salami, Pecorino, Provolone, Pepperoncini, Kalamata Olive, Roasted Red Peppers, Cucumber, Tomato, Onion, Pine Nuts, Balsamic Dressing

ARUGULA & ENDIVE

Radicchio, Goat Cheese, Candied Pecans, Lemon Cherry Vinaigrette

Seasonal Harvest Salad • Choose Season of Event

WINTER/FALL

Gem Lettuces, Roasted Butternut Squash, Sliced Apples, Dried Cranberries, Chevre, Candied Walnuts, Cider Vinaigrette

SUMMER/SPRING

Spring Greens, Strawberries, Watermelon, Feta, Pistachios, Pickled Red Onions, Sherry Yogurt Vinaigrette



ENTRÉES

GRILLED SALMON

Ancient Grain Pilaf, Grilled Asparagus, Arugula, Lemon Beurre Blanc

MISO GLAZED COD

Roasted Garlic Mashed Potato, Broccoli Kale and Cabbage Slaw, Ginger Butter

CHICKEN MILANESE

Capellini Pasta, Roasted Tomatoes, Fresh Mozzarella,
Sautéed Arugula, Lemon Marsala Butter

HERB MUSTARD RUBBED AIRLINE CHICKEN BREAST

Smashed Red Potatoes, Haricots Vert, Rosemary Chicken Jus

JUMBO SHRIMP OREGANATO

Risotto Milanese, Broccolini, Lemon Butter

BACON WRAPPED FILET MEDALLIONS

Sweet Potato Mash, Sautéed Spinach, Sauce Bordelaise

FILET MIGNON

Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction

UPGRADED ENTRÉES

SEARED PINOT NOIR LACQUERED SEA BASS

Beluga Lentil and Roasted Vegetable "Pilaf", Asparagus, Chanterelle, Caviar Butter +\$7pp++

10 OZ FILET MIGNON

Garlic Mashed Potatoes, Grilled Asparagus, Horseradish Cream Sauce +\$9pp++

16 OZ PRIME DELMONICO

Cheesy Delmonico Potatoes, Sautéed Spinach, Garlic Butter, Bearnaise +\$15++

ENTRÉE DUETS

5 OZ FILET MIGNON & SEA BASS DUET

Garlic Mashed Potatoes, Grilled Asparagus, Veal Reduction, Shiitake Soy Butter

7 OZ PRIME NY STRIP & JUMBO SHRIMP OREGANATO DUET

Three Cheese Potato Gratin, Haricots Vert, Red Wine Jus, Lemon Butter

VEGETARIAN/VEGAN

BUTTERNUT SQUASH RAVIOLI

Mushrooms, Thyme, Brown Butter, Cream, Chevre

ROASTED VEGETABLE AND ANCIENT GRAINS BOWL

Red and White Quinoa, Wild Rice, Barley and Wheat Berries, Feta, Almonds,
Mixed Greens, Lemon Thyme Vinaigrette

CRISPY FRIED MUSHROOM "STEAK"

Sauce Romesco, Herb and Olive Oil Smashed Fingerling Potatoes, Warm Zucchini Noodle Salad



ULTRA PREMIUM OPEN BAR

Four Hours of Service \$46.00++ per person | All Wedding Packages Include Prosecco Toast

WINE | Select varietals from current list

BEER | Select two from current list

LIQUOR

VODKA | Tito's, Ketel One

GIN | Tanqueray, Bombay Sapphire

RUM | Bacardi Silver, Cruzan Single Barrel

TEQUILA | Sauza, Cazadores Reposado

SCOTCH | Dewars, Glenmorangie 10 year

WHISKEY | Seagram's 7 Blended Whiskey, Redemption

BOURBON | Four Roses, Bulliet

CORDIALS | Sambuca Romana, Bailey's Irish Cream, Frangelico, Disaronno, Cointreau

UPGRADED OPTIONS AVAILABLE

NON-ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

WINE, BEER, & SOFT BEVERAGES

Four Hours of Service \$34.00++ per person

WINE | Select varietals from current list

BEER | Select two from current list

NON-ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

CONSUMPTION BAR AVAILABLE

CASH BAR

Minimum \$400.00 private bar receipts or \$200.00 bartender fee levied

++All pricing is subject to 20% gratuity and NYS sales tax