



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
mango puree + \$1pp++*

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 oil

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++

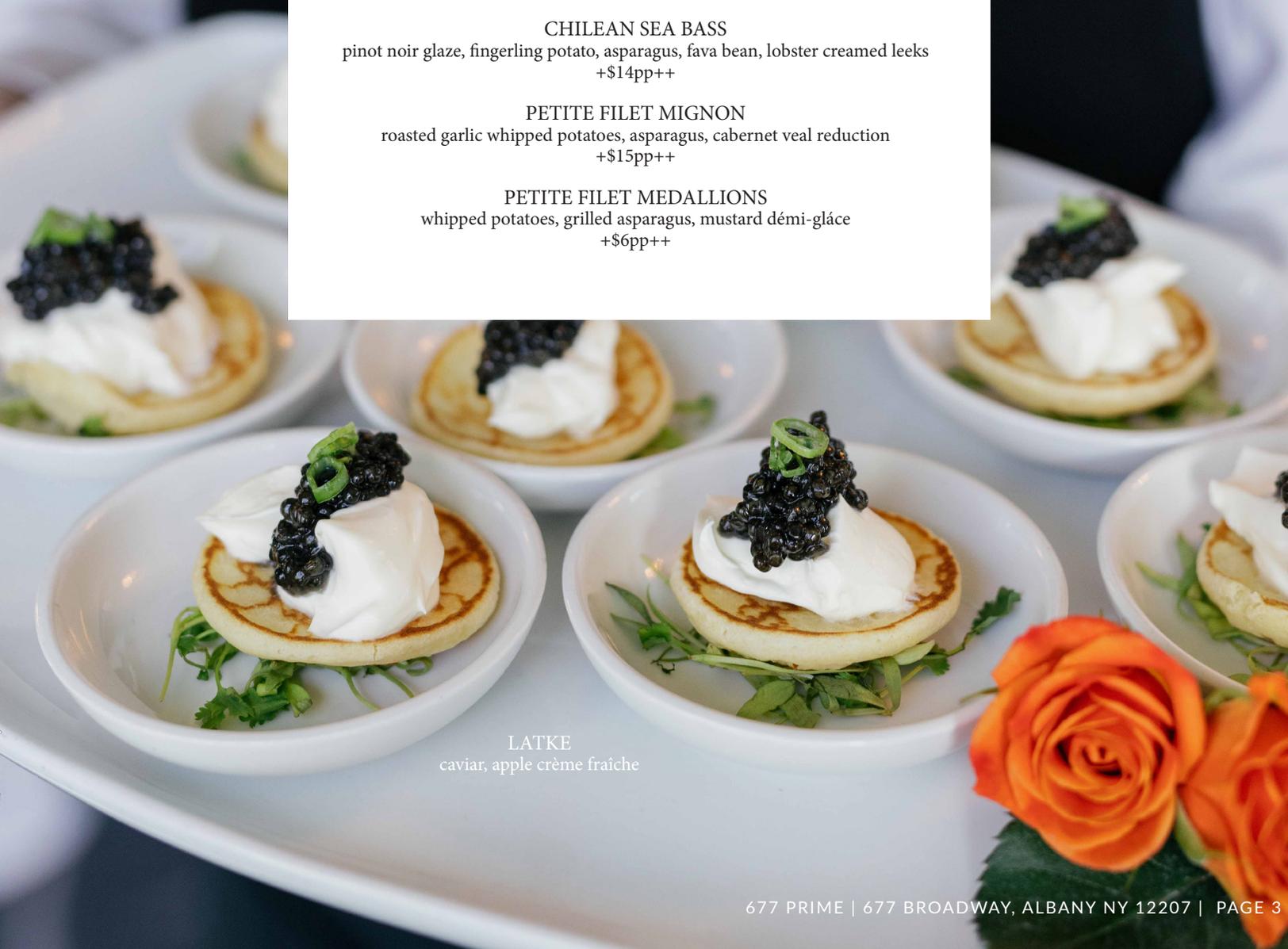
OPTIONAL ENTRÉE UPGRADES

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-glâce
+\$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

SOPLATED DINNER PACKAGES

THE CLINTON

3 course | \$73 pp++

- (1) SALAD
- (1) ENTRÉE
- (1) ENTRÉE ACCOMPANIMENTS
- (1) FAMILY STYLE SIDES
- (1) DESSERT

THE HUDSON

4 course | \$89 pp++

- (1) APPETIZERS
- (1) SALAD
- ENTRÉES
host choice of 3, guests choice of one
- (1) ENTRÉE ACCOMPANIMENTS
- (1) FAMILY STYLE SIDES
- (1) DESSERT

THE PRIME

4 course + enhancements | \$139

APPETIZERS

host choice of two, guest choice of one

SALADS

host choice of two, guest choice of one

ENTRÉES

host choice of four, guest choice of one

- (1) ENTRÉE ACCOMPANIMENTS
- (1) FAMILY STYLE SIDES
- (1) DESSERT

ADD ONS

Half Hour Stationary Display | \$15pp++

Cocktail Hour/Stationary Hors D'ouvres | \$29pp++

VEGETARIAN AND VEGAN CHOICES AVAILABLE UPON REQUEST
COFFEE AND TEA SERVICE

DINNER PACKAGE

FOOD OPTIONS

APPETIZERS

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

CIABATTA BREAD AND BUTTER

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

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

ENTRÉES

FILET MIGNON
greater omaha beef, 10oz. center cut, cabernet demi-glâce

PRIME NY STRIP
greater omaha beef, 14oz. center cut, caramelized shallot demi glace

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 ACCOMPANIMENTS

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 And Garlicky Sauteed Spinach

FAMILY STYLE SIDES

JALAPENO CREAMED CORN
truffle, pangrattato

ROASTED WILD MUSHROOMS
garlic, thyme

BUTTERNUT SQUASH
butter, brown sugar, cinnamon

DESSERTS

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