

677 PRIME

PLATED PACKAGES



677 Prime | 677 Broadway, Albany NY 12207 | 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

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

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 And Grilled Asparagus

Anise and Coconut Scented Basmati Rice And 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

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

COFFEE AND TEA SERVICE

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, chévre, 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 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

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 And Grilled Asparagus

Anise and Coconut Scented Basmati Rice And 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

HALF HOUR STATIONARY DISPLAY

+\$15pp++

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

FULL HOUR STATIONARY DISPLAY & HORS D' OEUVRES

+\$29pp++

ARTISAN CHEESE AND SALUMI BOARD

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

FARMHOUSE 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