



6 7 7 P R I M E

Shower Packages

677 PRIME

Plated Shower Packages *Social Hour*

Mimosa Bar

Orange Juice, Peach Purée, Guava Purée

STATIONARY DISPLAY

CHOOSE 4 | ONE HOUR

Strawberry Mascarpone Toast | Honey Drizzle
Roasted Brussels Sprouts | Bacon Jam, Maple Chipotle Whiskey Glaze
Mini Chèvre and Asparagus Tartlets
Watermelon and Feta Skewer | Lime Vinaigrette, Mint Chiffonade
Mini Crudite Shooter | Avocado Ranch
Summer Tomato and Fresh Mozzarella Toast | Chopped Basil, Extra Virgin Olive
Brandy Brioche French Toast | Berries and Whipped Vanilla Crème Fraîche
Prosciutto Wrapped Melon | Balsamic Drizzle
Assorted Breakfast Pastries | Berry Garnish
Mini Macerated Strawberry Parfait | Greek Yogurt, Granola
Tomato and Fresh Mozzarella Toast | Chopped Basil, Extra Virgin Olive Oil

Salad

HOST'S CHOICE OF ONE

CIABATTA BREAD AND WHIPPED BUTTER

Classic Caesar | Romaine, Lemon, Garlic Pecorino Dressing, Rosemary Croutons,
Shaved Parmesan
Mixed Greens | Cucumber, Carrot, Grape Tomato, Pickled Watermelon Radish, Chèvre,
White Balsamic Vinaigrette
677 Chop Salad Slaw | Romaine, Iceberg, Radicchio, Tomato, Cucumber, Red Onion,
Gorgonzola, Fried Onions, White Balsamic Vinaigrette

Entrées

CHOOSE 2 | PRE-DETERMINED ENTRÉE 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

Sparkling Rosé Sorbet
Coffee and Tea Service

Custom cake options available, see Event Planner

\$72 PER PERSON ++ | \$57 PER PERSON ++ WITHOUT ALCOHOL

Based on 3 hours of service / Minimum 35 guests / End time no later than 2:30pm / \$2,000 Food & Beverage Minimum

++All pricing is subject to 20% gratuity and NYS sales tax 1

677 PRIME

Shower Package Upgrades

..... OPTIONAL GRAZING UPGRADES

Shrimp Cocktail Martini,
Cocktail Sauce, Lemon
+\$1pp++

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

Lobster Salad on Brioche
+\$3++

Latke with Caviar,
Apple Crème Fraîche
+\$2pp++

..... 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++

..... *BRUNCH BUFFET*
PACKAGE

Stationary Display

AVAILABLE FOR 1/2 HOUR

ASSORTED BREAKFAST BREADS | Whipped Butter
FRESH FRUIT DISPLAY | With Yogurt Dipping Sauce

Breakfast

CHOOSE FROM EACH SECTION

CREAMY ROSEMARY & PARMESAN POLENTA | Whipped Butter
OR

SOUR CREAM AND SCALLION SMASHED RED POTATOES
OR

BREAKFAST POTATOES

BRANDY BRIOCHE FRENCH TOAST | Berries and Whipped Vanilla Crème Fraîche
OR

BELGIAN WAFFLES | Macerated Strawberries and Warm Maple Syrup

CRISPY BACON OR SAUSAGE LINKS

GRILLED ASPARAGUS | Caramelized Onions, Blistered Grape Tomatoes
OR

GRILLED BROCCOLINI | Roasted Garlic Butter

Salad

CHOOSE ONE

BITTER GREENS

Frisée, Arugula, Radicchio and
Endive, Blue Cheese, Craisins,
Candied Walnuts, Balsamic
Glaze, House Dressing

CLASSIC CAESAR

Romaine Lettuce, Rosemary Crouton,
Shaved Parmesan, Garlic
Pecorino Dressing

MIXED GREENS

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

Pasta

CHOOSE ONE

CAVATELLI

Italian Sausage, Broccoli Rabe,
Chili Flake, Extra Virgin Olive Oil,
Pecorino

RIGATONI AND SHRIMP

FRA DIAVOLO

Tomato, Garlic, Cherry
Pepper, Olive Oil +2PP++

BURRATA RAVIOLI

Truffle Mushroom Cream,
Shallot, Garlic, Parmesan,
+1PP++

..... *BRUNCH BUFFET*

Entrées

CHOOSE ONE * ADD A SECOND ENTRÉE FOR \$8PP++
BOTH CARVED BEEF OPTIONS INCURS A \$150 CHEF FEE

CARVED SIGNATURE SPICE RUBBED PRIME RIB

Caramelized Onion Au Jus,
Creamy Horseradish

CARVED HERB ROASTED BEEF TENDERLOIN

Creamy Horseradish,
Cabernet Demi Glace +3pp++

CHERRY GLAZED ROAST TURKEY BREAST

Cranberry Chutney,
Sage Brown Butter

CRAB CAKE

Wilted Garlic Spinach,
Sweet Corn Salsa,
Remoulade +4pp++

SOLE PICCATA

Garlic Spinach Stuffed,
Lemon Caper Beurre Blanc

ROAST PORK LOIN

Apple and Brandy Cream,
Horseradish Mustard

CHIPOTLE BBQ SALMON

Sweet Corn Salsa

CHICKEN MILANESE

Blistered Tomato,
Arugula, Fresh Mozzarella,
Lemon White Wine Butter

Dessert Station

PRIME PASTRY PLATTER

Assorted Mini Cheesecake Bites,
Butter Cookies and
Donut Holes

COFFEE & TEA

BASED ON 3 HOURS OF SERVICE | \$65/PP++ | 35 PERSON MINIMUM

677 PRIME
