

677 Prime | 677 Broadway, Albany NY 12207 | 677prime.com | 518-427-7463 all pricing subject to 20% gratuity and 8% nys sales tax

677 EVENTS COCKTAIL PARTY PACKAGES

THE CAPITOL

 $54pp++ \mid 35$ Person Minimum $\mid 2$ Hours of Service Please See Event Sales Manager for Under Minimum Pricing and Availability

- (3) PASSED HOR D'OEUVRES
 - (3) BOARDS
- (3) STATIONARY PLATTERS

THE BROADWAY

 $\$69pp++\mid 45\ Person\ Minimum\mid 3\ Hours\ of\ Service$ Please See Event Sales Manager for Under Minimum Pricing and Availability

- (5) PASSED HOR D'OEUVRES
 - (4) BOARDS
- (4) STATIONARY PLATTERS

creamy massaman curry and coconut dressing, cilantro

PASSED HORS' D'OEUVRES

ROASTED TOMATO AND BURRATA CROSTINI basil, balsamic

WILD MUSHROOM TARTS thyme whipped chèvre, syrah gastrique

MANCHEGO AND QUINCE BITES almonds, sherry vinegar

YUCCA AND MOZZARELLA PUFF avocado and jalapeño aioli

LOBSTER ARRANCINI roasted garlic and sweet corn aioli, calabrian chili and balsamic vinaigrette

CRAB STUFFED CREMINI MUSHROOMS lemon and parmesan panko crumble

PANCETTA WRAPPED SCALLOP creamy horseradish

CHICKEN AL PASTOR BITES grilled pineapple, charred shallot, corn tortilla

MEDITERRANEAN CHICKEN SALAD PHYLLO CUP mint, tzatziki, tomato, cucumber, lemon

TRUFFLE PARMESAN CHICKEN AND WAFFLE BITES caramelized onion waffle, sriracha maple syrup

PHILLY CHEESESTEAK CROSTINI caramelized onion, crispy shallot, cheddar "cheese whiz"

STEAK FRITES thin sliced steak, french fries, red chimichurri

MINI BEEF EMPANADAS corn masa shell, chipotle and lime aioli

ORANGE GLAZED BACON BITES apple and fennel relish

CHORIZO CORNDOG smoked paprika aioli, sweet corn relish

PEKING DUCK SPRING ROLLS creamy massaman curry and coconut dressing, cilantro

OPTIONAL UPGRADES

CAVIAR AND POTATO - Crispy Potato Croquette, Scallion, Creme Fraiche +1pp++
SALMON TARTARE CORNETS - Sesame Cones, Yuzu, Scallion, Chilies +\$1pp++
LOBSTER SALAD - Brioche Toast +\$2pp++
LOLLIPOP LAMB CHOPS - Honey Gochujang Glaze, Cilantro and Mint Pesto +\$3pp++

DISPLAY BOARDS

SALUMI AND OLIVES

prosciutto, salami, pepperoni, roasted peppers, pepperoncini, roasted garlic, marinated olives, cornichons

ARTISAN CHEESE AND FRUIT

ballston blue, r&g chevre, cabot cheddar, honeycomb, balsamic strawberry jam, grapes, fresh berries, cranberry mustard

CHIPS AND DIPS

calabrian chili and honey ricotta | massaman curry & coconut gorgonzola bacon | spinach and artichoke saratoga chips, tortilla chips

FARMHOUSE VEGETABLE BOARD

raw young vegetables, grilled vegetables, creamy gorgonzola dressing, herbed sriracha dressing

TUSCAN BRUSCHETTA

tomato and basil, artichoke and red pepper, fava bean & feta, assorted breads, toasts and crackers, olive oil, aged balsamic

HUMMUS

roasted garlic and white bean | sesame edamame | roasted red pepper & ceci bean toasted pita, baguette, grilled flatbreads

SMOKED SEAFOOD

pastrami smoked salmon, spanish tinned mussels in olive oil, smoked trout spread, capers, shaved red onion, cucumber, baguette, pita



STATIONARY PLATTERS

HOT CREOLE CRAB AND SHRIMP DIP garlic toast

ROASTED BRUSSELS SPROUTS smoked bacon jam

MANCHEGO, QUINCE AND PROSCIUTTO PHYLLO TRIANGLES truffle honey, pistachio

JUMBO SHRIMP COCKTAIL

classic cocktail sauce, lemon 2 per person, +\$3 each additional shrimp

TEMPURA SURF AND TURF ROLLS

sweet soy, chili wasabi aioli 2 pieces per person, \$2 each additional piece

SEASONAL VEGETABLE PLATTER

availability based on season of event

Tomato and Fresh Mozzarella basil, olive oil, aged balsamic, pine nuts

Roasted Beet and Feta sesame vinaigrette, candied walnuts, red onion, arugula



OPTIONAL COCKTAIL PARTY UPGRADES

PASTA STATION

choose (2) | +\$15pp++

ORRECHIETTE PASTA WITH ITALIAN SAUSAGE AND BROCCOLI RABE chili flakes, garlic, olive oil

BURRATA RAVIOLI

basil pesto cream, sweet peas, roasted tomatoes, hazelnuts, pecorino

RIGATONI AND SHRIMP FRA DIAVOLO

tomato, garlic, cherry peppers, olive oil

CAVATELLI PASTA WITH BRAISED SHORT RIB RAGOUT tomato, veal-glacé, gorgonzola

BUTTERNUT SQUASH RAVIOLI mushrooms, thyme, brown butter chèvre cream sauce, pistachio

PENNE PASTA WITH CHICKEN SHERRY CREAM tomato, garlic, pecorino

CHOP HOUSE CARVING STATION

+\$31pp++ | \$150 Chef Attendant Fee

CARVED HERB CRUSTED BEEF TENDERLOIN creamy horseradish, cabernet demi-glacé

PARMESAN AND HERB CHICKEN BALLOTINE rosemary chicken gravy

CLASSIC CAESAR SALAD

HERB ROASTED RED POTATOES

GRILLED ASPARAGUS

DINNER ROLLS AND BUTTER

CHEF ATTENDED SEAFOOD STATION

+\$25pp++ | \$150 Chef Attendant Fee

station includes classic cocktail sauce, chili remoulade and apple yuzu mignonette sauces, lemon, tabasco

JUMBO SHRIMP COCKTAIL

COLOSSAL LUMP BLUE CRAB MEAT

OYSTERS ON THE HALF SHELL

CHILLED CANADIAN COLD WATER LOBSTER TAILS

SLICED SEARED TUNA

wasabi aioli, crystalized ginger, sweet soy and cilantro

