Events
at 677 Prime

Available for use in our Boardroom, 677 and Prime Rooms for parties of up to 80 people.

677 Broadway
Albany . NY

677Prime.com

518.427.7463

menu items and pricing subject to change

Private Dining :: Dinner Menu

Appetizers
choose three

Trio of Creamy Soups: Asparagus, Mushroom, Lobster

Mini Baked Brie, Cranberry Apple Chutney, Crostini

7-Hour Cherry Pepper Pork
fresh fried chips, cherry peppers, pepper jack, tomato, scallion

Pumpkin Ravioli, Candied Walnuts, Sage Butter

Pork Potstickers, Ginger Scallion Sauce

Chicken & Lemon Grass Dumplings in a Soy Broth

Jumbo Crab Cake Served on Dressed Arugula,
Chili Remoulade

Shrimp Bruschetta
tomato, basil, lemon garlic scampi butter

Korean BBQ Pork Buns, Cucumber Slaw

Mini Carnitas Tacos, Jack Cheese, Black Bean Pico de Gallo,
Chipotle Crema

Penne Pasta, Sausage & Vodka Cream

Rigatoni Bolognese, Pecorino

Fusilli with Peas, Caramelized Shallots, Crispy Prosciutto,
Parmesan Cream

Baked Goat Cheese Crostini, Pomodoro Sauce,
Baby Arugula, Olive Oil

Add an Hors d'Oeuvre Table to your Cocktail Hour

Truffled Deviled Eggs
bacon, cornichons

Trio of Bruschetta

Roast Beef & Herbed Sherry Chevre Baguette

Prosciutto & Chevre Cheese
sweet balsamic garlicky toast

California Roll

5^{++} per person

Appetizer Upgrades

Shrimp Cocktail ($2)
chili remoulade, cocktail sauce

Lobster Cocktail ($11)
chili remoulade, cocktail sauce

Tuna Tartare Tacos ($4)
avocado, lime, cilantro, jalapeño, scallion,
ancho chili cream, citrus habanero salt

Salads
choose two

Caesar :: classic preparation

677 Chop :: iceberg, romaine, avocado, tomato,
red onion, cucumber, fried buttermilk onion,
blue cheese crumbles, white balsamic vinaigrette

Bitter Greens :: radicchio, Belgian endive, watercress,
baby arugula, frisée, gorgonzola cheese, pear, walnuts,
dried cranberries, balsamic dressing

Salad Upgrades

Caprese Salad ($3)
vine ripe tomatoes & fresh mozzarella

Roasted Squash & Prosciutto ($5)
young pecorino, arugula, pine nuts,
cranberries, champagne vinegar, olive oil

Heirloom Tomatoes (in season $7)

Add a Pasta Course

Pumpkin Ravioli, Candied Walnuts, Sage Butter

Penne Pasta, Sausage & Vodka Cream

Rigatoni Bolognese, Pecorino

Fusilli with Peas, Caramelized Shallots, Crispy Prosciutto, Parmesan Cream

5^{++} per person

Antonio's 677 prime

Private Dining :: Dinner Menu

Entrées
choose three

Jumbo Coconut Fried Shrimp, Sweet Potato Hash, Pineapple Cabbage Slaw, Spicy Colada Sauce

Blackened Spiced Salmon, Shrimp and Chorizo Sweet Potato Hash, Citrus Slaw

Pork Chop, Sweet & Hot Peppers

Chicken Milanese, Roasted Tomatoes, Fresh Mozzarella, Sauteed Arugula, Lemon Marsala Butter, Capellini Nest

Mansion Chicken Stacked with Fresh Mozzarella & Tomato, Française Style, Garlicky Spinach, Blistered Tomatoes, Capellini Nest

Jumbo Stuffed Shrimp, Crab Stuffing, Lobster Whipped Potatoes, Sautéed Spinach, Lemon Caper Butter

Seared Pinot Noir Lacquered Sea Bass with Fava Beans, Asparagus, Fingerling Potatoes, Creamy Lobster Leek Sauce, Red Wine Glaze

Steak & Shrimp Kabobs, Lemon Garlic Butter

Petite Filet Mignon Steak Diane, Fingerling Potatoes, Sautéed Spinach

Filet & Crab Cake Surf & Turf, Petite Filet Mignon Medallions, Fingerling Potatoes, Sautéed Spinach, Maryland Crab Cake, Sweet Pepper Onion Demi, Chili Remoulade

9 oz Filet Mignon

Sauces
served family style choose two

Creamy Horseradish

677 Steak Sauce

Creamy Peppercorn Sauce

Béarnaise

Dessert
choose one

677 Cheesecake

Butterscotch Budino, Caramel, Sea Salt, Heath Bar Crunch

Chocolate Pots de Crème, Pistachio Biscotti

Orange Blossom Panna Cotta, Almond Cookies

Lemon Berry Mascarpone Cake

Warm Berry Cobbler, Cinnamon Biscuit, Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Entree Upgrades

14 oz Filet Mignon ($5)

14 oz Prime New York Strip ($15)

20 oz Cowboy Steak ($14)

18 oz CAB Prime Delmonico ($16)

9 oz Filet Mignon & Sea Bass Duet ($22)

14 oz Prime New York Strip & Jumbo Stuffed Shrimp Duet ($20)

16 oz Veal Chop, pan seared, cherry and sweet piquant peppers, garlic, white wine, butter, parsley ($15)

Sides
choose one to be added to steaks & chops

Garlic Whipped Potatoes with Asparagus

Caramelized Onion & Potato Gratin with Broccolini

Roasted Fingerlings with Sauteed Spinach

Butter 'n Onion Smashed Yukons with Baby Carrots & Zucchini

Wasabi Mashed Potato with Sesame Spinach

Dessert Upgrade

Coconut Cream Pie ($4)

Salad • Entree • Dessert

$55++ per person

Appetizer • Salad • Entree • Dessert

$65++ per person

++ = tax and gratuity not included. minimum 15 people

ask about wine pairings with your dinner for an additional charge

please note :: items and prices subject to change

Private Dining :: Lunch Menu

1st Course
choose one

Lobster Bisque with sweet corn cream

Cream of Asparagus Soup with Truffled Olive Oil

Bruschetta Duo, Chevre Cheese with Olives and Mushroom, Tomato Basil

Rigatoni with Sausage in Vodka Cream

Pumpkin Ravioli with Sage Butter

Mixed Greens Salad

Goat Cheese Raspberry Walnut Salad

Caesar Salad

677 Chop :: iceberg, romaine, avocado, tomato, red onion, cucumber, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette

1st Course Upgrades

7 Hour Cherry Pepper Pork ($5)
fresh fried chips, pepper jack cheese

Shrimp Cocktail ($6)

Tempura Surf & Turf Roll ($9)
lobster, filet mignon & cream cheese maki roll
lightly fried, hot & spicy aioli

Spicy Tuna Tartare ($9)
wonton chips, sweet soy, ginger, wasabi tobiko

Flash Fried Calamari ($5)
tossed with piquant peppers, watercress, arugula & sweet chili garlic sauces

Entrées
choose three
all seafood & steak entrees are accompanied by shoestring fries

BBQ Salmon

Fish 'n Chips

Pistachio Butter Crumb Crusted Tilapia

Mansion Chicken
Stacked with Fresh Mozzarella & Tomato, Française Style, Garlicky Spinach, Blistered Tomatoes, Capellini Nest

Chicken Milanese with Capellini Nest

Culotte Steak, Herb Butter

Petite Filet Mignon Steak Diane
Fingerling Potatoes, Sautéed Spinach

Entrée Upgrades
all steaks are accompanied by shoestring fries & house steak sauce

9 oz Filet Mignon ($20)

14 oz Prime New York Strip ($29)

12 oz CAB Prime Delmonico ($14)

Seared Pinot Noir Lacquered Sea Bass ($16)
fava beans, asparagus, fingerling potatoes, creamy lobster leek sauce, red wine glaze

Dessert
choose one

677 Cheesecake

Butterscotch Budino, Caramel, Sea Salt, Heath Bar Crunch

Chocolate Pots de Crème, Pistachio Biscotti

Orange Blossom Panna Cotta, Almond Cookies

Lemon Berry Mascarpone Cake

Warm Berry Cobbler, Cinnamon Biscuit, Whipped Cream

Tahitian Vanilla Bean Crème Brûlée

Dessert Upgrades

Cookie Plate ($3)

Coconut Cream Pie ($4)

Chocolate Polenta Cake ($4)

677 Cheesecake ($5)

$26 *per person*
tax and gratuity not included
minimum 15 people

Angelo's 677 prime

please note :: items and prices subject to change

Private Dining :: Dinner Tasting Menu

Amuse Bouche

chefs choice

1st Course

Roasted Beet "Chop"
chevre, red onion, arugula, watercress, candied walnuts, sweet shallot vinaigrette

2nd Course

Diver Scallop with Braised Short Rib
sweet pea horseradish purée, braising jus

3rd Course

Seared Pinot Noir Lacquered Halibut
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes

4th Course

6 ounce Filet Mignon with a Maryland Crab Gratin
whipped potatoes, sautéed spinach, black pepper brandy demi glaze

Dessert

Warm Chocolate Hazelnut Bread Pudding
cinnamon ice cream

Mignardise

Prime Cookie Tray for the Table

ask about wine pairings with your dinner for an additional charge

Maryland 677 prime

$80 per person :: tax and gratuity not included

Minimum 20 ~ Maximum 35

please note :: items and prices subject to change

Private Dining :: Hors d'Oeuvres

Hot

Foie Gras, buttered blini, sweet onion marmalade	4.00++
Mini Cuban Sandwich, cilantro mojo	1.50++
Tandoori Chicken Kabob, yogurt sauce, tamarind chutney	1.50++
Asparagus, wrapped in phyllo, parmesan cheese	1.50++
Chicken Marsala Puffs, marsala gastrique	1.25++
Crispy Lollipop Lamb Chops, minty red wine glaze	2.75++
Beef Empanadas, chipotle aioli	1.50++
Caramelized Onion Crepes, gorgonzola fondue	1.50++
Fig & Mascarpone Phyllo Purses, red wine glaze	1.25++
Pancetta Wrapped Scallops, creamy horseradish sauce	1.50++
Tomato Soup, mini grilled cheese	1.75++
Bacon Wrapped Dates, stuffed with almonds & sherry vinegar	1.25++
Sugarcane Shrimp, coconut soy glaze	2.50++
Tempura Surf & Turf Roll, wasabi aioli, sweet soy	1.75++
Mini Cheeseburgers & Hot Dogs	1.75++

Cold

Shrimp Cocktail, horseradish Tabasco cocktail sauce	3.50++
Prosciutto & Chevre Cheese Canapés, fig balsamic reduction	1.25++
Spicy Ahi Tuna Tartare, wonton chip	2.00++
Smoked Salmon Cream Cheese Lollipop Tree, tempura flakes	1.50++
Oyster Shooters on the Half Shell, watermelon apple mignonette	2.25++
Antipasto Kabobs, olive oil, aged balsamic vinegar	2.00++
Truffled Deviled Eggs, bacon, cornichons	1.50++
King Crab Salad Puffs, cucumber, jalapeno & lime	1.75++
Beef Tartare, goat cheese, candied walnuts	1.25++

Dessert

Chocolate, Mozzarella & Cinnamon Grilled Cheese	1.75++
Brie & Apricot Stuffed Beggars Purses, almond cream	1.50++
Chocolate Truffle Lollipop Tree	2.50++
Cheesecake Lollipop Tree	1.50++
Warm Brownie Bites, white chocolate Grand Marnier fondue	1.00++

Hors d'oeuvres are priced per piece.

++ :: all menus are subject to 20% gratuity and applicable sales tax.

All hot and cold items may be plated and passed in small individually garnished plates along with cocktail forks for your guests convenience. 25 % surcharge

Angelo's 677 prime

please note :: items and prices subject to change

Private Dining :: Cocktail Parties

Prime Cocktail Party Menu

Chilled Jumbo Shrimp (2 per person)

Tempura Surf & Turf Roll
wasabi aioli, sweet soy

Mini Cuban Sandwich
cilantro mojo

Lollipop Lamb Chops
mint garlic aioli

Mini Beef Wellington
horseradish cream

Trio of Bruschetta

Spicy Ahi Tuna Tartar
wonton chips

King Crab Salad Puffs
cucumber, jalapeño, lime

Antipasto Display
Cheese, meats, olives, peppers

Mini Crab Cakes
remoulade sauce

Maki Roll Platter (one piece of each per person):
California, spicy tuna cucumber, avocado, the 677

$40++ per person

Optional Choices

677 PRIME SAMPLER STATION

$18.00++ per person

New York Strip Steak: carved buffet side, roquefort cream, creamy horseradish

677 Chop Salad

Dinner Rolls

Pasta Selection

677 PRIME SWEET STATION

$8.00++ per person

An assortment of petite 677 Prime pastries, fresh fruit & powdered sugar platter

Coffee, Tea, Decaf

Cocktail Party Menus are for a Minimum of 50 People. Prices are for 2 Hours of Food Service.
++ :: all menus are subject to 20% gratuity and applicable sales tax.

please note :: items and prices subject to change

Angelo's 677 prime

Private Dining :: Buffet Menu

Our Abundant Buffet Includes:

New York Strip Steak Carving Station

Grilled BBQ Salmon

Garlic Mashed Potatoes

Creamed Spinach

677 Chop Salad

Exotic Mushrooms

Pasta Selection

Dinner Rolls

Assorted Desserts

Coffee, Tea & Decaf

$55 per person :: tax and gratuity not included

Parties of 40-50 people only

Angelo's 677 prime

please note :: items and prices subject to change

Private Dining :: Bar Arrangements

Ultra Premium Open Bar

Select Varietal Wine, Speciality Beer, Liquor, and Soft Beverage bar

1st hour	$16.00++ per person
Additional Hours	$12.00++ per person

WINE

(select varietals)

BEER

Bottled *(select two)*: Heineken, Sam Adams, Newcastle, Amstel Light, Coors Light

LIQUOR

Dewar's, Scotch, Bombay Gin, Stoli Vodka, Absolut Vodka, Jim Beam, Seagram's 7 Blended Whiskey, Bacardi Rum, Captain Morgan Spiced Rum, Kahlua, DeKuyper Peach Schnapps, Disaronno, Triple Sec, DeKuyper Sour Apple Pucker, Bailey's Irish Cream, Sambuca Romana

NON ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

Wine, Beer, & Soft Beverages

Select Varietal Wine, Specialty Beer, and Soft Beverage bar

1st hour	$15.00++ per person
Additional Hours	$10.00++ per person

Consumption Bar available

Cash Bar
Minimum $400.00 private bar receipts or $200.00 bartender fee levied

++= All prices are subject to a 20% catering fee and NYS sales tax
Bar Arrangements are for a minimum of 40 people, and are to be combined with our Private Dining Dinner or Cocktail Party Menus.

Angelo's 677 prime

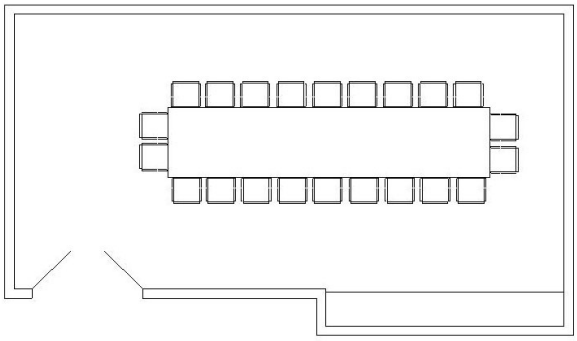
please note :: items and prices subject to change

Private Dining :: Room Setup Options

The Boardroom

:: 450 sq ft ::

Capacity	22

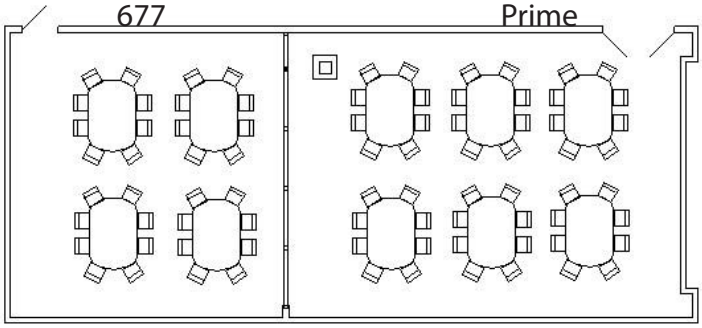


677 and Prime Rooms

:: 530 sq ft and 760 sq ft::

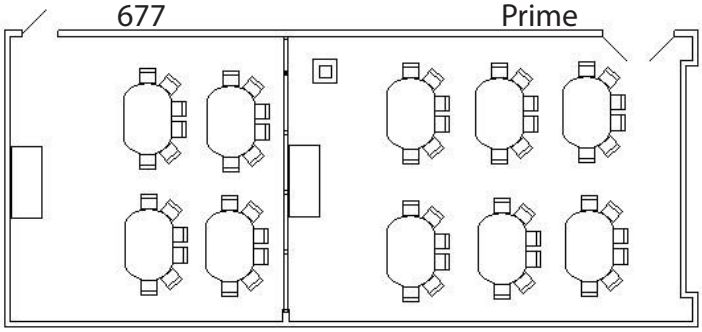
Banquet Style

Room	Capacity
677	32
Prime	48
Entire Room	88



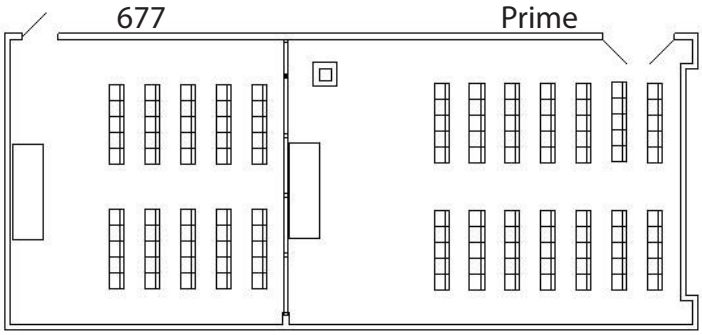
Classroom Style

Room	Capacity
677	24
Prime	36
Entire Room	66



Theater Style

Room	Capacity
677	50
Prime	70
Entire Room	150



Private Dining :: Conference Options

Our Boardroom, 677 Room and Prime Room are available for rent to accommodate your next business meeting. The rooms rent at a cost of $200.00 for a full 8-hour day or $125.00 for a half-day session. The meeting rooms are set with pads and pencils, pitchers of ice water, glasses and hard candies. In order to accommodate our busy evening a la carte schedule, lunch meetings need to conclude no later than 5:00pm.

Audio Visual Equipment

The Boardroom

This small conference room features a Mitsubishi PD5050 high definition plasma TV, with 1368 x 768 resolution. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.

Prime Room

This large conference room features state of the art Hitachi PJ-TX100 ceiling projector system, displaying on a motorized 92" 16:9 screen. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.

677 Room

This conference room features state of the art Hitachi PJ-TX100 ceiling projector system, displaying on a motorized 103" 16:9 screen. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.