



677 PRIME

Plated & Buffet Packages

Menu 1

Salads

Host's Choice of One

MIXED GREENS

Cucumber, Grape Tomato, Carrot,
Watermelon Radish, Chèvre,
White Balsamic Dressing

CLASSIC CAESAR

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

CIABATTA BREAD & BUTTER

Entreés

Guest's Choice of One

PETITE FILET MIGNON

Garlic Whipped Potatoes, Asparagus,
Cabernet Demi Glace,
677 Prime Steak Sauce

BELL AND EVAN'S AIRLINE CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes,
Broccolini, Stewed Cremini Mushroom and
Grape Tomato Ragout

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion
and Spinach Sauté, Pesto Cream

Family Style Sides

Host's Choice of One

ROASTED WILD MUSHROOMS

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

JALAPEÑO CREAMED CORN

Truffle, Pangrattato

Desserts

Host's Choice of One

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce,
Whipped Cream

TIRAMISU

Espresso Caramel, Raspberries,
Rolled Gaufrette

COFFEE & TEA SERVICE

3 COURSE | \$70 PER PERSON ++

677 PRIME

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

Menu 2

Appetizers

Host's Choice of One

CLASSIC MARYLAND CRAB CAKES

Old Bay, Chili Remoulade,
Sweet Corn Relish

BURRATA RAVIOLI
Sweet Pea, Pistachio,
Roasted Garlic Cream, Black Truffle

GNOCCHI WITH SHORT RIB RAGOUT

Tomato, Braising Jus,
Caramelized Onion, Gorgonzola

Salads

Host's Choice of One

MIXED GREENS

Cucumber, Grape Tomato, Carrot,
Watermelon Radish, Chèvre,
White Balsamic Dressing

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CLASSIC CAESAR

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

CIABATTA BREAD & BUTTER

Entrees

Host's Choice of Three, Guest's Choice of One

PETITE FILET MIGNON

Garlic Whipped Potato, Asparagus, Cabernet
Demi Glace, 677 Prime Steak Sauce

14OZ. PRIME NY STRIP STEAK

Smashed Red Potatoes, Roasted Baby Carrots,
Caramelized Shallot Bordelaise,
677 Prime Steak Sauce

BELL AND EVAN'S AIRLINE CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes,
Broccolini, Stewed Cremini Mushroom and
Grape Tomato Ragout

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion
and Spinach Sauté, Pesto Cream

Family Style Sides

Host's Choice of One

ROASTED WILD MUSHROOMS

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

JALAPEÑO CREAMED CORN

Truffle, Pangrattato

Desserts

Host's Choice of One

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce,
Whipped Cream

TIRAMISU

Espresso Caramel, Raspberries,
Rolled Gaufrette

TUXEDO TRUFFLE MOUSSE CAKE

White and Milk Chocolate Mousse,
Marble Cake, Ganache, Amarena Cherries

COFFEE & TEA SERVICE

4 COURSE | \$85 PER PERSON ++

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

Menu 3

Appetizers

Host's Choice of One

CLASSIC MARYLAND CRAB CAKES

Old Bay, Chili Remoulade,
Sweet Corn Relish

SHRIMP COCKTAIL

Classic Cocktail Sauce,
Fresh Horseradish, Lemon

BURRATA RAVIOLI

Sweet Pea, Pistachio,
Roasted Garlic Cream, Black Truffle

TEMPURA

SURF & TURF ROLL

Lobster, Filet Mignon, Cream Cheese,
Sweet Soy, Chili Wasabi Aioli

GNOCCHI WITH SHORT RIB RAGOUT

Tomato, Braising Jus,
Caramelized Onion, Gorgonzola

WAGYU MEATBALLS

Harissa Spiced Tomato Sauce,
Burrata, Baguette, Basil, Pine Nuts

Salads

Host's Choice of One

MIXED GREENS

Cucumber, Grape Tomato, Carrot,
Watermelon Radish, Chevre,
White Balsamic Dressing

SPRING/SUMMER SEASONAL SALAD

Choose Based on Season of Event
Spring Greens, Strawberry, Watermelon,
Feta, Pistachio, Pickled Red Onion, Sherry
Yogurt Vinaigrette

CLASSIC CAESAR

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

WINTER/FALL SEASONAL SALAD

Choose Based on Season of Event
Gem Lettuce, Roasted Butternut Squash,
Sliced Apple, Cranberries, Chèvre,
Candied Walnut, Cider Vinaigrette

677 CHOP SALAD SLAW

Romaine, Iceberg, Radicchio, Tomato,
Cucumber, Red Onion, Gorgonzola, Fried
Onions, White Balsamic Vinaigrette

CIABATTA BREAD & BUTTER

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677 PRIME

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

menu 3 continued

Entrées

HOST'S CHOICE OF FOUR, GUEST'S CHOICE OF ONE

BELL AND EVAN'S AIRLINE CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes, Broccolini, Stewed Cremini Mushroom and Grape Tomato Ragout

10 OZ. FILET MIGNON

Garlic Whipped Potatoes, Asparagus, Cabernet Demi Glace, 677 Prime Steak Sauce

14 OZ. PRIME NY STRIP STEAK

Smashed Red Potatoes, Roasted Baby Carrots, Caramelized Shallot Bordelaise, 677 Prime Steak Sauce

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion and Spinach Sauté, Pesto Cream

DOUBLE CUT PORK CHOP

Whipped Red Potatoes, Broccolini, Marsala Mushroom and Apple Sauce

BRAISED PRIME SHORT RIB

Garlic Whipped Potatoes, Haricot Vert, Braising Jus, Almond and Parsley Gremolata

JUMBO DIVER SCALLOPS

Creamy Parmesan Risotto, Fava Bean, Sweet Pea and Shallot Succotash, Tarragon Butter

Family Style Sides

HOST'S CHOICE OF ONE

ROASTED WILD MUSHROOMS

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

JALAPEÑO CREAMED CORN

Truffle, Pangrattato

Desserts

HOST'S CHOICE OF ONE

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce, Whipped Cream

TUXEDO TRUFFLE

MOUSSE CAKE

White and Milk Chocolate Mousse, Marble Cake, Ganache, Amarena Cherries

TIRAMISU

Espresso Caramel, Raspberries, Rolled Gaufrette

SEASONAL DESSERT SELECTION

CARROT CAKE

Carrot and Pineapple Coulis, Cardamom Whipped Cream, Candied Carrot Straws

STRAWBERRY SHORTCAKE

NAPOLEON

Macerated Strawberries, Cinnamon Whipped Cream

COFFEE & TEA SERVICE

4 COURSE | \$99++ PER PERSON

677 PRIME

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Menu 4

Appetizers

Host's Choice of Two, Guest's Choice of One

CLASSIC MARYLAND

CRAB CAKES

Old Bay, Chili Remoulade,
Sweet Corn Relish

BURRATA RAVIOLI

Sweet Pea, Pistachio,
Roasted Garlic Cream, Black Truffle

GNOCCHI WITH SHORT RIB RAGOUT

Tomato, Braising Jus,
Caramelized Onion, Gorgonzola

SHRIMP COCKTAIL

Classic Cocktail Sauce,
Fresh Horseradish, Lemon

TEMPURA

SURF & TURF ROLL

Lobster, Filet Mignon, Cream Cheese,
Sweet Soy, Chili Wasabi Aioli

WAGYU MEATBALLS

Harissa Spiced Tomato Sauce,
Burrata, Baguette, Basil, Pine Nuts

Salads

HOST'S CHOICE OF TWO, GUEST'S CHOICE OF ONE

MIXED GREENS

Cucumber, Grape Tomato, Carrot,
Watermelon Radish, Chèvre,
White Balsamic Dressing

SPRING/SUMMER

SEASONAL SALAD

Choose based on Season of Event

Spring Greens, Strawberry, Watermelon, Feta,
Pistachio, Pickled Red Onion,
Sherry Yogurt Vinaigrette

CLASSIC CAESAR

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

WINTER/FALL

SEASONAL SALAD

Choose based on Season of Event

Gem Lettuce, Roasted Butternut Squash,
Sliced Apple, Cranberries, Chèvre, Candied
Walnut, Cider Vinaigrette

677 CHOP SALAD SLAW

Romaine, Iceberg, Radicchio, Tomato,
Cucumber, Red Onion, Gorgonzola, Fried
Onions, White Balsamic Vinaigrette

CIABATTA BREAD & BUTTER

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677 PRIME

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

menu 4 continued

Entrées

HOST'S CHOICE OF FOUR, GUEST'S CHOICE OF ONE

**14 OZ. PRIME NY
STRIP STEAK**

Smashed Red Potatoes, Roasted Baby Carrots, Caramelized Shallot Bordelaise, 677 Prime Steak Sauce

JUMBO DIVER SCALLOPS

Creamy Parmesan Risotto, Fava Bean, Sweet Pea and Shallot Succotash, Tarragon Butter

**PRIME BONE-IN
COWBOY STEAK**

677 Steak Spice, Garlic Whipped Potatoes, Grilled Asparagus, Creamy Horseradish Sauce, 677 Prime Steak Sauce

10 OZ. FILET MIGNON

Garlic Whipped Potatoes, Asparagus, Cabernet Demi Glace, 677 Prime Steak Sauce

BELL AND EVAN'S AIRLINE

CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes, Broccolini, Stewed Cremini Mushroom and Grape Tomato Ragout

DOUBLE CUT PORK CHOP

Whipped Red Potatoes, Broccolini, Marsala Mushroom and Apple Sauce

**BRAISED PRIME
SHORT RIB**

Garlic Whipped Potatoes, Haricot Vert, Braising Jus, Almond and Parsley Gremolata

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion and Spinach Sauté, Pesto Cream

**PINOT NOIR LACQUERED
CHILEAN SEA BASS**

Fingerling Potato, Asparagus, Fava Bean, Lobster Creamed Leeks

Entrée Companions

GUEST'S CHOICE OF ONE

Butter Poached Lobster Tail Garlic Shrimp Blue Cheese Crust Black Truffle Butter

Family Style Sides

HOST'S CHOICE OF TWO

**ROASTED WILD
MUSHROOMS**

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

**JALAPEÑO
CREAMED CORN**

Truffle, Pangrattato

Desserts

HOST'S CHOICE OF ONE

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce, Whipped Cream

RED VELVET CAKE

French Macarons, Chocolate Cream Cheese Drizzle, Strawberries

**TUXEDO TRUFFLE
MOUSSE CAKE**

White and Milk Chocolate Mousse, Marble Cake, Ganache, Amarena Cherries

TIRAMISU

Espresso Caramel, Raspberries, Rolled Gaufrette

COFFEE & TEA SERVICE

\$130++ / 4 COURSE + ENHANCEMENTS

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

Menu 5

Cocktail Hour

Stationary Hors D'oeuvres
AVAILABLE FOR ONE HOUR

ARTISAN CHEESE AND SALUMI BOARD

Ballston Blue, R&G Chevre, Cabot Cheddar,
Prosciutto, Salami, Pepperoni, Roasted
Peppers, Olives, Honeycomb, Balsamic
Strawberry Jam

FRENCH ONION AND SHORT RIB BITES

Sourdough Boule, Crispy Shallots

DEVILED HAM STUFFED CREAM PUFF

Whole Grain Mustard Aioli,
Cucumber Slaw

SURF AND TURF TEMPURA ROLLS

Lobster, Filet Mignon, Cream Cheese,
Sweet Soy, Chili Wasabi Aioli

FARMHOUSE VEGETABLE BOARD

Raw Young Vegetables, Char Grilled
Vegetables, Creamy Gorgonzola and
Green Goddess Dressing

TRUFFLED SPINACH AND ARTICHOKE DIP

Assorted Flatbreads and Crostini

SHRIMP COCKTAIL MARTINI

(Two Per Person/ Additional \$3 each)

LOBSTER COBBLER BITES

Butter Poached Lobster

677 PRIME

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

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menu 5 continued

Salads

HOST'S CHOICE OF ONE

MIXED GREENS

Cucumber, Grape Tomato, Carrot, Watermelon
Radish, Chèvre, White Balsamic Dressing

CLASSIC CAESAR

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

CIABATTA BREAD & BUTTER

Entrées

GUEST'S CHOICE OF ONE

PETITE FILET MIGNON

Garlic Whipped Potatoes, Asparagus,
Cabernet Demi Glace,
677 Prime Steak Sauce

BELL AND EVAN'S AIRLINE

CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes,
Broccolini, Stewed Cremini Mushroom
and Grape Tomato Ragout

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion
and Spinach Sauté, Pesto Cream

Family Style Sides

HOST'S CHOICE OF TWO

**ROASTED WILD
MUSHROOMS**

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

**JALAPEÑO
CREAMED CORN**

Truffle, Pangrattato

Desserts

HOST'S CHOICE OF ONE

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce,
Whipped Cream

TIRAMISU

Espresso Caramel, Raspberries,
Rolled Gaufrette

COFFEE & TEA SERVICE

\$95++/ 3 Course + Cocktail Hour

677 PRIME

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

Menu 6

Cocktail Hour

Stationary Hors D'oeuvres

AVAILABLE FOR ONE HOUR

ARTISAN CHEESE AND SALUMI BOARD

Ballston Blue, R&G Chèvre, Cabot Cheddar, Prosciutto, Salami, Pepperoni, Roasted Peppers, Olives, Honeycomb, Balsamic Strawberry Jam

DEVILED HAM STUFFED CREAM PUFF

Whole Grain Mustard Aioli, Cucumber Slaw

FARMHOUSE VEGETABLE BOARD

Raw Young Vegetables, Char Grilled Vegetables, Creamy Gorgonzola and Green Goddess Dressing

FRENCH ONION AND SHORT RIB BITES

Sourdough Boule, Crispy Shallots

SURF AND TURF TEMPURA ROLLS

Lobster, Filet Mignon, Cream Cheese, Sweet Soy, Chili Wasabi Aioli

TRUFFLED SPINACH AND ARTICHOKE DIP

Assorted Flatbreads and Crostini

SHRIMP COCKTAIL MARTINI

(Two Per Person/ Additional \$3 each)

LOBSTER COBBLER BITES

Butter Poached Lobster

Appetizers

HOST'S CHOICE OF ONE

CLASSIC MARYLAND CRAB CAKES

Old Bay, Chili Remoulade, Sweet Corn Relish

BURRATA RAVIOLI

Sweet Pea, Pistachio, Roasted Garlic Cream, Black Truffle

GNOCCHI WITH SHORT RIB RAGOUT

Tomato, Braising Jus, Caramelized Onion, Gorgonzola

Salads

HOST'S CHOICE OF ONE

MIXED GREENS

Cucumber, Grape Tomato, Carrot, Watermelon Radish, Chèvre, White Balsamic Dressing

CLASSIC CAESAR

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

CIABATTA BREAD & BUTTER

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677 PRIME

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

Entrées

HOST'S CHOICE OF THREE,
GUEST'S CHOICE OF ONE

PETITE FILET MIGNON

Garlic Whipped Potatoes, Asparagus,
Cabernet Demi Glace,
677 Prime Steak Sauce

BELL AND EVAN'S AIRLINE

CHICKEN BREAST

Sour Cream Smashed Yukon Gold Potatoes,
Broccolini, Stewed Cremini Mushroom and
Grape Tomato Ragout

14 OZ. PRIME NY STRIP STEAK

Smashed Red Potatoes,
Roasted Baby Carrots, Caramelized
Shallot Bordelaise, 677 Prime Steak Sauce

FAROE ISLAND SALMON

Crispy Red Potatoes, Tomato, Pearl Onion
and Spinach Sauté, Pesto Cream

Family Style Sides

HOST'S CHOICE OF ONE

ROASTED WILD MUSHROOMS

Garlic, Thyme

CREAMY SPINACH

Grated Pecorino, Crispy Shallots

JALAPEÑO CREAMED CORN

Truffle, Pangrattato

Desserts

HOST'S CHOICE OF ONE

TUXEDO TRUFFLE MOUSSE CAKE

White and Milk Chocolate Mousse, Marble Cake,
Ganache, Amarena Cherries

STEAKHOUSE CHEESECAKE

Fresh Strawberries, Caramel Sauce,
Whipped Cream

TIRAMISU

Espresso Caramel, Raspberries,
Rolled Gaufrette

COFFEE & TEA SERVICE

\$110++ / 4 Course + Cocktail Hour

677 PRIME

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



Buffet Menu

Entrées

Choose Three

BOTH CARVED BEEF OPTIONS INCURS A \$150 CHEF FEE

- CHICKEN MILANESE | Blistered Tomatoes, Arugula, Fresh Mozzarella, Lemon White Wine Butter
- CARVED SIGNATURE SPICE RUBBED PRIME RIB | Caramelized Onion Au Jus, Creamy Horseradish
- ROAST PORK LOIN | Apple and Brandy Cream, Horseradish Mustard
- CHERRY GLAZED ROAST TURKEY BREAST | Cranberry Chutney, Sage Brown Butter
- WAGYU MEATBALLS | Harissa Spiced Tomato Sauce, Burrata, Baguette, Basil, Pine Nuts
- CARVED HERB ROASTED BEEF TENDERLOIN | Creamy Horseradish, Cabernet Demi Glace +\$3pp++
- SOLE PICCATA | Garlicky Spinach Stuffed, Lemon Caper Beurre Blanc
- CHIPOTLE BBQ SALMON | Sweet Corn Salsa

Pasta

Choose One

- CAVATELLI | Italian Sausage, Broccoli Rabe, Chili Flake, Extra Virgin Olive Oil, Pecorino
- BURRATA RAVIOLI | Truffle Mushroom Cream, Shallot, Garlic, Parmesan
- RIGATONI AND SHRIMP FRA DIAVOLO | Tomatoes, Garlic, Cherry Peppers, Olive Oil +\$1pp++

Sides

Choose Four

- Sour Cream and Scallion Smashed Red Potatoes
- Roasted Shiitake, Cremini, Portobello and Oyster Mushrooms, Thyme,
- Garlic Bacon Roasted Brussels Sprouts, Sweet Chili Glaze
- Grilled Broccolini, Roasted Garlic Butter
- Ancient Grains Pilaf, Roasted Vegetables
- Truffle Parmesan Steak Fries
- Grilled Asparagus, Caramelized Onions, Blistered Grape Tomatoes +\$1pp++

Salads

Choose One

- MIXED GREENS | Cucumber, Carrot, Grape Tomato, Pickled Watermelon Radish, Chèvre, White Balsamic Vinaigrette
- CLASSIC CAESAR | Romaine Lettuce, Rosemary Croutons, Shaved Parmesan, Garlic Pecorino Dressing

Prime Pastry Platter

- Assorted Mini Cheesecake Bites, Butter Cookies, and Donut Holes
- Coffee, Tea and Decaf

\$69 PER PERSON ++

3 Hours of Service | 35 person minimum | +\$5pp if under 35

Buffet Replenished for 1.5 Hours