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**677 PRIME**

*EVENTS*

*&*

*PRIVATE*

*DINING*

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# 677 PRIME

## EVENTS AND PRIVATE DINING

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# DINNER

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### DINNER | \$60 PER PERSON ++

1 Salad, 3 Entrées, 1 Dessert

### DINNER | \$70 PER PERSON ++

2 Appetizers, 1 Salad, 3 Entrées, 1 Dessert

#### APPETIZERS

##### SHRIMP COCKTAIL

Cocktail Sauce, Fresh Horseradish,  
Lemon \$2pp Additional

##### BUTTERNUT SQUASH RAVIOLI

Pancetta, Cremini Mushrooms, Thyme,  
Brown Butter, Pecorino

##### BURRATA RAVIOLI

Sweet Peas, Pistachio,  
Roasted Garlic Cream, Black Truffle

##### BAKED BRIE EN CROUTE

Balsamic Strawberry Jam,  
Honied Candy Walnuts, Basil, Crostini

##### SHRIMP BRUSCHETTA

Tomato, Basil, Balsamic Vinegar, Red Onion,  
Grilled Pesto Bread, Garlic Scampi Butter

##### 7HR CHERRY PEPPER PORK

Fresh Fried Saratoga Chips,  
Cherry and Banana Peppers,  
Tomato, Pepperjack Cheese

##### TEMPURA SURF AND TURF ROLL

Lobster, Filet Mignon, Cream Cheese, Sweet Soy,  
Chili Wasabi Aioli \$3pp Additional

##### CRAB CAKES

Classic Recipe, Old Bay, Chili Remoulade,  
Sweet Corn Salsa

##### BRAISED SHORTRIB AND SCALLOP

Sweet Pea and Horseradish Puree, Braising Jus,  
Fennel and Arugula Salad \$4 pp Additional

#### SALADS

##### CLASSIC CAESAR

Romaine, Lemon, Garlic Pecorino Dressing,  
Croutons, Shaved Parmesan

##### 677 CHOP SALAD SLAW

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

##### BITTER GREENS

Frisee, Arugula, Radicchio and Endive,  
Blue Cheese, Dried Cranberries,  
Candied Walnuts, Balsamic Glaze,  
House Dressing

##### MIXED GREENS

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

##### SEASONAL HARVEST SALAD

**Choose Season of Event**

##### WINTER/FALL

Gem Lettuces, Roasted Butternut Squash,  
Sliced Apples, Dried Cranberries, Chevre,  
Candied Walnuts, Cider Vinaigrette

##### SUMMER/SPRING

Spring Greens, Strawberries, Watermelon,  
Feta, Pistachios, Pickled Red Onions,  
Sherry Yogurt Vinaigrette

## ENTRÉES

### PETITE FILET MIGNON

Whipped Potato, Asparagus, Cabernet Demi Glace

### SMOTHERED PETITE FILET MIGNON

Roasted Garlic Mashed Potatoes, Fire Roasted Peppers, Pearl Onions, Sundried Tomato and Mushroom Cream

### BLACKENED SPICED SALMON

Sweet Potato and Shrimp Hash, Citrus Fennel and Sweet Pepper Slaw, White Wine Butter

### DIVER SCALLOPS

Sweet Corn Risotto, Fava Bean, Pea and Shallot Succotash, Tarragon Butter

### JUMBO PRAWNS FRA DIAVOLO

Tomato, Cherry Peppers, White Wine, Basil Pesto Cream Orzo, Broccolini

### CHILEAN SEA BASS

Pinot Noir Glaze, Fingerling Potato, Asparagus, Fava Bean, Lobster Creamed Leeks | \$6pp Additional

### HERB ROASTED AIRLINE CHICKEN BREAST

Smashed Red Potatoes, Wild Mushroom, Pepper, Bacon and Onion Ragout, Broccolini

### CHICKEN MILANESE

Warm Balsamic Orzo Salad, Tomato, Arugula, Mozzarella, Lemon Chardonnay Butter

### GRILLED PRIME NY STRIP

Roasted Garlic Whipped Potatoes, Broccolini, Marsala Caramelized Onions | \$15pp Additional

### GRILLED PRIME COWBOY STEAK

677 Steak Rub, Whipped Potatoes, Grilled Asparagus, Creamy Horseradish Sauce | \$18pp Additional

## DESSERTS

### FLOURLESS CHOCOLATE CAKE

Raspberries, Whipped Cream

### CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Whipped Crème Fraiche | \$2pp Additional

### 677 CHEESECAKE

Caramel Sauce, Whipped Cream

### CARROT CAKE

Candied Carrot Puree, Vanilla Cream Cheese Drizzle

## ADD AN HORS D'OEUVRES TABLE / \$10 PER PERSON ++

Individual Small Plated Cheese Plates | Ballston Blue and Cabot Cheddar, Berry Jam, Grapes, Crackers

Individual Crudite Shooters | Creamy Gorgonzola Dressing, Assorted Fresh Veggies

Lobster Devilled Eggs

Roasted Tomato Bruschetta with Burrata and Basil



# LUNCH

**\$33 PER PERSON ++**

1 Appetizer, 2 Entrées, 1 Dessert

## APPETIZERS

### LOBSTER BISQUE

Herbed Crème Fraiche, Sherry, Lobster Claw

### 7HR CHERRY PEPPER PORK

Fresh Fried Saratoga Chips, Cherry and Banana Peppers,  
Tomato, Pepperjack Cheese

### CRAB CAKES

Classic Recipe, Old Bay, Chili Remoulade,  
Sweet Corn Salsa \$5 pp Additional

### SHRIMP BRUSCHETTA

Tomato, Basil, Balsamic Vinegar, Red Onion,  
Grilled Pesto Bread, Garlic Scampi Butter  
\$2 pp Additional

### TEMPURA SURF AND TURF ROLL

Lobster, Filet Mignon, Cream Cheese, Sweet Soy,  
Chili Wasabi Aioli \$5pp Additional

### CLASSIC CAESAR

Romaine, Lemon, Garlic Pecorino Dressing,  
Croutons, Shaved Parmesan

### 677 CHOP SALAD SLAW

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

## SEASONAL HARVEST SALAD | **Choose Season**

### WINTER/FALL

Gem Lettuces, Roasted Butternut Squash, Sliced Apples,  
Dried Cranberries, Chevre, Candied Walnuts,  
Cider Vinaigrette

### SUMMER/SPRING

Spring Greens, Strawberries, Watermelon,  
Feta, Pistachios, Pickled Red Onions,  
Sherry Yogurt Vinaigrette

## ENTRÉES

### BBQ SALMON

Sweet Potato Hash, Roasted Corn Salsa

### PISTACHIO BUTTER CRUMB CRUSTED TILAPIA

Rice Pilaf, Broccolini, Herb Butter

### CHICKEN MILANESE

Warm Balsamic Orzo Salad, Tomato,  
Arugula, Mozzarella, Lemon Chardonnay Butter

### HERB ROASTED AIRLINE CHICKEN BREAST

Smashed Red Potatoes, Wild Mushroom,  
Pepper, Bacon and Onion Ragout, Broccolini

### SMOTHERED FILET MEDALLIONS

Roasted Garlic Mashed Potatoes, Fire Roasted Peppers,  
Pearl Onions, Sundried Tomato and Mushroom Cream

### HERB ROASTED SLICED TENDERLOIN

Celery Root Potato Puree,  
Crispy Brussels Sprouts and Caramelized Pearl Onions,  
Red Wine Veal Jus

### PETITE FILET MIGNON

Whipped Potato, Asparagus,  
Cabernet Demi Glace \$22 pp Additional

## DESSERTS:

### FLOURLESS CHOCOLATE CAKE

Raspberries, Whipped Cream

### CHOCOLATE LAVA CAKE

Vanilla Ice Cream, Whipped Crème Fraiche  
\$5pp Additional

### 677 CHEESECAKE

Caramel Sauce, Whipped Cream

### CARROT CAKE

Candied Carrot Puree, Vanilla Cream Cheese Drizzle

# TASTING MENUS

## PRIME STEAKHOUSE EXPERIENCE \$92

### 1ST COURSE

#### **Chef Choice Amuse Bouche**

### 2ND COURSE

#### **Appetizer Trio**

7hr Cherry Pepper Pork, Calamari, Tempura Surf and Turf Roll

### 3RD COURSE

#### **BLT Wedge Salad**

### 4TH COURSE

#### **Petite NY Strip and Sea Bass Duet**

Whipped Potato, Brussels Sprouts,  
Fingerling Potatoes, Asparagus, Fava Bean, Lobster Creamed Leeks

### DESSERT

#### **Coconut Cream Pie**

## CHEF'S TABLE TASTING MENU \$105

### AMUSE BOUCHE

#### **Chef's Choice**

### 1ST COURSE

#### **Roasted Beet "Chop" Salad**

Chevre, Red Onion, Arugula, Candied Walnuts, Sesame Vinaigrette

### 2ND COURSE

#### **Diver Scallop and Braised Short Rib**

Sweet Pea Horseradish Puree, Braising Jus

### 3RD COURSE

#### **Seared Pinot Noir Lacquered Sea Bass**

Lobster Creamed Leeks, Fingerling Potatoes, Asparagus, Fava Beans

### 4TH COURSE

#### **Petite NY Strip and Lobster Tail Surf and Turf**

Celery Root Potato Puree, Roasted Baby Carrots, Cabernet Roasted Pearl Onions,  
Lemon Scallion Butter, Demi Glace

### DESSERT

#### **Molten Chocolate Cake**

Brandy Glazed Amarena Cherries, Orange Scented Crème Anglaise, Vanilla Chantilly Cream

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# ULTRA PREMIUM OPEN BAR

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**SELECT VARIETAL WINE,  
SPECIALTY BEER, LIQUOR,  
AND SOFT BEVERAGE BAR**  
**\$18 PP 1ST HOUR/ \$12 PP EACH ADDITIONAL HOUR**  
**MINIMUM 50 GUESTS**

## WINE

Select varietals

## BEER

Select two from our current beer list

## LIQUOR

Dewar's Scotch, Bombay Sapphire Gin, Tanqueray Gin,  
Tito's Vodka, Grey Goose Citron,  
Seagram's 7 Blended Whiskey, Jameson Whiskey,  
Jack Daniel's Whiskey, Jim Beam Bourbon Whiskey,  
Bacardi Rum, Captain Morgan Spiced Rum, Johnny Walker Red Scotch, Sauza Tequila, Sambuca Romana,  
Bailey's Irish Cream, Frangelico, Disaronno, Cointreau  
Upgraded options available

## NON ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

## WINE, BEER, & SOFT BEVERAGES

Select Varietal Wine, Specialty Beer, and Soft Beverage Bar  
\$16 pp 1st hour/ \$10 pp each additional hour

## CONSUMPTION BAR AVAILABLE

## CASH BAR

Minimum \$600.00 private bar receipts or \$200.00 bartender fee levied