

677 PRIME

EVENTS AND PRIVATE DINING

DINNER

3 COURSE | \$63 PER PERSON ++ 4 COURSE | \$73 PER PERSON ++

1 Salad, 3 Entrées, 1 Dessert

2 Appetizers, 1 Salad, 3 Entrées, 1 Dessert

• Additional Appetizer +\$3pp++ / Salad +\$2pp++ / Entrée +\$5pp++ / Dessert +\$2/pp++ •

APPETIZERS

CRAB CAKES

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

SHRIMP BRUSCHETTA

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

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

PENNE PASTA

WITH BRAISED SHORT RIB RAGOUT

Tomatoes, Veal Demi Glace, Gorgonzola

SHRIMP COCKTAIL

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

TEMPURA SURF AND TURF ROLL

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

BRAISED SHORT RIB AND SCALLOP

Sweet Pea and Horseradish Purée, Braising Jus,
Fennel and Arugula Salad +\$4pp++ 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

PARMESAN CRUSTED PETITE FILET

Roasted Garlic Mashed Potatoes, Broccolini, Cabernet Peppercorn Cream

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

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

GRILLED PRIME NY STRIP

Roasted Garlic Whipped Potatoes, Broccolini, Marsala Caramelized Onions | +\$17pp++ Additional

GRILLED PRIME COWBOY STEAK

677 Steak Rub, Whipped Potatoes, Grilled Asparagus, Creamy Horseradish Sauce | +\$20pp++ Additional

CHILEAN SEA BASS

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

ROASTED VEGETABLE AND ANCIENT GRAINS BOWL

Red and White Quinoa, Wild Rice, Barley and Wheat Berries, Feta, Almonds, Mixed Greens, Lemon Thyme Vinaigrette

VEGETARIAN BISCUITS AND GRAVY

Buttermilk Biscuit, Wild Mushroom and Cauliflower White Gravy, Asparagus, Crispy Brussels Sprouts Leaves

DESSERTS

FLOURLESS CHOCOLATE CAKE | Raspberries, Whipped Cream

677 CHEESECAKE | Caramel Sauce, Whipped Cream

CARROT CAKE | Candied Carrot Puree, Vanilla Cream Cheese Drizzle

SEASONAL DESSERT SELECTION | See Event Planner

CHOCOLATE LAVA CAKE | Vanilla Ice Cream, Whipped Crème Fraiche | +\$2pp++ Additional

ADD AN HORS D'OEUVRES TABLE / \$12 PER PERSON ++

Jarcuterie | Ballston Blue and Cabot Cheddar, Salami, Pepperoni, Berry Jam,
Grapes, Crackers, Served in an Individual Glass

Individual Crudite Shooters | Creamy Gorgonzola Dressing, Assorted Fresh Veggies

Lobster Devilled Eggs
Roasted Tomato Bruschetta with Burrata and Basil
Shrimp Cocktail Martini
[1 per person, +\$3pp++ for each additional]

Optional Upgrades: Surf and Turf Tempura Roll +\$4pp • Seared Peppercorn Crusted Filet Mignon,
Truffle Mushroom Goat Cheese, Red Wine Onions +\$3pp++

SINGLE CHOICE DINNER

SINGLE 3 COURSE | \$58 PER PERSON ++

1 Salad, 1 Duet Plate, 1 Dessert

SINGLE 4 COURSE | \$68 PER PERSON ++

1 Appetizer, 1 Salad, 1 Duet Plate, 1 Dessert

APPETIZERS

BURRATA RAVIOLI

Sweet Peas, Pistachio, Roasted Garlic Cream, Black Truffle

KOBE MEATBALLS

Olive Oil and Basil Whipped Burrata,
Sweet and Spicy Tomato Ragout, Toasted Pine Nuts

CRAB CAKES

Classic Recipe, Old Bay, Chili Remoulade
Sweet Corn Salsa

BACON AND EGGS

Applewood Smoked Bacon, Creamy Cheddar Grits,
Rosemary Maple and Brown Sugar Glaze,
Sunny-Side Up Egg

PENNE PASTA

Braised Short Rib Ragout, Tomatoes,
Veal Glace, Gorgonzola

SHRIMP COCKTAIL

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

TEMPURA SURF AND TURF ROLL

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

DUET PLATES

5OZ. FILET AND CHILEAN SEA BASS

Garlic Mashed Potatoes, Asparagus, Veal Glace,
Lobster and Leek Cream, Syrah Gastrique

5OZ. FILET AND DIVER SCALLOPS

Smashed Red Potatoes, Broccolini, Red Wine Peppercorn Cream, Citrus Butter,
Arugula and Caramelized Onion Salad

7OZ. PRIME NY STRIP STEAK AND SALMON

Caramelized Onion Whipped Fingerling Potatoes, Asparagus,
677 BBQ Sauce, Sweet Corn Relish

BRAISED SHORT RIB AND DIVER SCALLOPS

Roasted Garlic Mashed Potatoes, Sweet Pea, Corn and Fava Bean Succotash,
Braising Jus, Beurre Blanc

7OZ. PRIME NY STRIP AND SHRIMP SCAMPI

Cheddar and Parmesan Potato Gratin, Crispy Brussels Sprouts, Cabernet Demi Glace,
Arugula and Caramelized Onion Salad

PARMESAN CRUSTED 5OZ. FILET AND SHRIMP FRA DIAVOLO

Smashed Red Potatoes, Broccolini, Veal Glace

DESSERTS

FLOURLESS CHOCOLATE CAKE

Raspberries, Whipped Cream

677 CHEESECAKE

Caramel Sauce, Whipped Cream

CARROT CAKE

Candied Carrot Puree, Vanilla Cream Cheese Drizzle

SEASONAL DESSERT SELECTION | See Event Planner

CHOCOLATE LAVA CAKE

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

LUNCH

\$38 PER PERSON ++ | 40 person minimum

1 Appetizer, 2 Entrées, 1 Dessert

APPETIZERS

LOBSTER BISQUE

Herbed Crème Fraiche, Sherry, Lobster Claw

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

CRAB CAKES

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

SHRIMP BRUSCHETTA

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

TEMPURA SURF AND TURF ROLL

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

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

PARMESAN CRUSTED FILET MEDALLIONS

Roasted Garlic Mashed Potatoes, Broccolini,
Cabernet Peppercorn 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 +\$22pp++ Additional

DESSERTS:

FLOURLESS CHOCOLATE CAKE

Raspberries, Whipped Cream

677 CHEESECAKE

Caramel Sauce, Whipped Cream

CARROT CAKE

Candied Carrot Puree, Vanilla Cream Cheese Drizzle

SEASONAL DESSERT SELECTION

See Event Planner

CHOCOLATE LAVA CAKE

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

— BUFFET —

\$67 PER PERSON ++

ENTRÉES (CHOOSE 3)

(Both Carved Beef Options Incurs a \$150 Chef Fee)

CARVED SIGNATURE SPICE RUBBED PRIME RIB | Caramelized Onion Au Jus, Creamy Horseradish

ROAST PORK LOIN | Apple and Brandy Cream, Horseradish Mustard

CHIPOTLE BBQ SALMON | Sweet Corn Salsa

CHICKEN MILANESE | Blistered Tomatoes, Arugula, Fresh Mozzarella, Lemon White Wine Butter

CHERRY GLAZED ROAST TURKEY BREAST | Cranberry Chutney, Sage Brown Butter

SOLE PICCATA | Garlicky Spinach Stuffed, Lemon Caper Beurre Blanc

CARVED HERB ROASTED BEEF TENDERLOIN | Creamy Horseradish, Cabernet Demi Glace +\$3pp++

PASTA (CHOOSE 1)

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 4)

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++

SALAD (CHOOSE 1)

CLASSIC CAESAR | Romaine Lettuce, Rosemary Croutons, Shaved Parmesan, Traditional Caesar Dressing

Seasonal Harvest Salad • Choose Season of Your Event

SPRING/SUMMER

Romaine, Arugula, Chevre, Strawberries, Fennel, Watermelon Radish, Cashews, Creamy Citrus Vinaigrette

FALL/WINTER

Mixed Greens, Romaine, Cranberry, Gorgonzola, Candied Walnuts, Roasted Butternut Squash, Apple Cider Vinaigrette

Dinner Rolls and Butter

PRIME PASTRY PLATTER

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

TASTING MENUS

PRIME STEAKHOUSE EXPERIENCE \$92++ PER PERSON

1ST COURSE

Chef Choice Amuse Bouche

2ND COURSE

Chilled Shellfish Louis Martini

Colossal Crab, Shrimp and Lobster, Remoulade

3RD COURSE

BLT Wedge Salad

4TH COURSE

7oz Prime NY Strip and Maine Lobster Tail Duet

Whipped Potato, Asparagus, Cabernet Demi Glace, Caviar Beurre Blanc

DESSERT

Coconut Cream Pie

Toasted Coconut Flakes, Buttery Pastry Crust

CHEF'S TABLE TASTING MENU \$115++ PER PERSON

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 Purée, 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

COCKTAIL PARTY 1

3 HOURS

\$63/PERSON++ 45 PERSON MINIMUM/ \$5/PERSON CHARGE UNDER 45

Choose 5 Passed Hors (1.5 Hours Passed Hors, Starting at beginning)

Choose 4 Boards (First 2 hours)

All Stationary Platters (Start 1 Hour in until completion of event)

COCKTAIL PARTY 2

2 HOURS

\$49/PERSON++ 35 PERSON MINIMUM/ \$4/PERSON CHARGE UNDER 35

Choose 2 Passed Items (1 Hour, starting at beginning)

Choose 3 Boards (Full Time)

Choose 4 Stationary Items (Starts 1 Hour in)

• ADD COCKTAIL HOUR TO AN EXISTING EVENT •

+\$27++/PERSON (25 PERSON MINIMUM)

Choose 4 Passed Items • Choose 2 Boards



COCKTAIL PARTY

MENU ITEMS

PASSED HORS D'OEUVRES

Caviar and Crème Fraiche Tartlette | Scallion, Crispy Capers
Crab Stuffed Cremini Mushrooms | Lemon and Parmesan Panko Crumble
Chorizo Corn Dogs | Smoked Paprika Aioli, Sweet Corn Relish
Philly Cheesesteak Crostini | Caramelized Onions, Crispy Shallots, Cheddar "Cheese Whiz"
Dried Apricot and Chevre Bites | Marcona Almonds, Black Truffle
Vegetable Samosa | Cucumber Raita
Shredded Brussels Sprouts Slaw | on Ricotta Toast
Goat Cheese and Honey Phyllo Triangles | Pistachio
Mixed Roasted Vegetable Empanada | Sweet Corn and Cotija Aioli
Fried Gorgonzola Stuffed Olives | Sweet and Spicy Roasted Pepper Purée
Roasted Tomato and Burrata Crostini | Basil, Balsamic
Ahi Tuna Poke Bowls | Edamame, Wakame, Pineapple Ponzu, Sriracha +\$2pp++
Seared Peppercorn Crusted Filet Mignon | Truffle Mushroom Goat Cheese, Red Wine Onions +\$3pp++
Lobster Salad on Brioche +\$2pp++
Pancetta Wrapped Scallops, Creamy Horseradish Sauce +\$2pp++

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 Ceddar, Marinated Mozzarella,
Honeycomb, Balsamic Strawberry Jam, Grapes, Berries, Apricots

Chips and Dips | Gorgonzola Bacon, Spinach and Artichoke and Toro Layer Dips,
Fresh Fried Saratoga Chips, Tortilla Chips

Tuscan Bruschetta | Tomato and Basil, Grilled Artichoke and Red Pepper, Olive Tapenade,
Assorted Breads, Toasts and Crackers, Olive Oil, Aged Balsamic

Farmhouse Veggie Board | Raw Young Vegetables, Char-Grilled Vegetables, Crudite Shooters,
Chive Gorgonzola and Spicy Ranch Sauces

Hummus | Roasted Garlic and White Bean, Sesame Edamame, Roasted Red Pepper and Ceci Bean,
Toasted Pita, Grilled Naan, Baguette

STATIONARY PLATTERS:

Jumbo Shrimp Cocktail Martinis | (2 per Person, +\$3pp each additional)

Hot Creole Crab and Crawfish Di | Garlic Toasts

Tempura Surf and Turf Rolls | Chili Wasabi Aioli, Sweet Soy

Roasted Brussels Sprout | Smoked Bacon Jam

Goat Cheese Stuffed Parmesan Artichoke Hearts | Roasted Tomato Ragout

Seasonal Vegetable Platter:

Roasted Beet and Feta, Sesame Vinaigrette, Candied Walnuts, Red Onion, Arugula
Or

Tomato and Fresh Mozzarella, Basil, Olive Oil, Aged Balsamic, Pine Nuts

OPTIONAL STATION ADDITIONS:

• PASTA STATION (CHOOSE 2) +\$15PP (MAKE CHEF MANNED +\$150) •

Orecchiette with Italian Sausage and Broccoli Rabe, Chili Flakes, Olive Oil,
Garlic Burrata Ravioli, Truffle Mushroom Cream, Shallot, Garlic, Parmesan

Rigatoni with Shrimp Fra Diavolo, Tomatoes, Garlic, Cherry Peppers, Olive Oil

Cavatelli Pasta with Chicken Sherry Cream, Tomatoes, Garlic, Pecorino

Penne Pasta with Braised Short Rib Ragout, Tomatoes, Veal Glace, Gorgonzola

Butternut Squash Ravioli, Mushrooms, Thyme, Brown Butter, Cream, Chevre

• CHOP HOUSE CARVING STATION +\$29PP (\$150 CHEF MANNED FEE) •

Carved Herb Crusted Tenderloin, Creamy Horseradish, Cabernet Demi Glace

Spinach and Parmesan Stuffed Chicken Roulade, Rosemary Chicken Gravy

Classic Caesar Salad

Dinner Rolls and Butter

Herb Roasted Red Potatoes

677 PRIME SWEET STATION +\$12PP

Assortment of Mini Cheesecake Bites, Donut Holes, Assorted Butter Cookies,

Fresh Fruit Platter, Coffee, Tea, Decaf