

Wedding Reception & Rehearsal Dinner

Menu Options



Angelo's 677 Prime • 677 Broadway, Albany
518.427.7463 • 677Prime.com

Angelo's
677
prime

The Gala

\$96.00⁺⁺ per person

STATIONARY HOR D'OEUVRES

Chef created selection of hot and cold culinary specialties to include; farm house cheeses, olives, bruschetta, spreads, and smoked salmon cream cheese lollipop tree, tempura flakes.

BUTLER PASSED HOS D'OEUVRES OR CHAFING DISH SELECTION

Select five of the following

- **Tempura Surf and Turf Roll-** *wasabi aioli, sweet soy sauce*
- **Pancetta Wrapped Scallops-** *creamy horseradish sauce*
- **Shrimp Cocktail Shooter-** *horseradish Tabasco cocktail sauce*
- **Asparagus-** *wrapped in Phyllo, Parmesan Cheese*
- **Tomato Soup Shooter-** *mini grilled cheese*
- **Clams Casino**
- **BBQ Beef Satay-** *sweet soy sauce, coconut sauce*
- **Polpetini-** *mini meatballs on a stick, yellow tomato marinara*
- **Crispy Kataifi Shrimp-** *sesame soy glaze*
- **Mini Margarita Pizzas-** *olive oil, basil, sea salt*
- **Lamb Lollipops-** *herb mustard aioli*

APPETIZERS

Select two of the following- guests will select tableside

- **Seafood Cocktail Martini-** *chili remoulade, cocktail sauce (crab, shrimp, lobster)*
- **Giant Shrimp Bruschetta-** *tomatoes, basil, lemon garlic scampi butter*
- **Ahi Tuna Tartare-** *avocado, crispy wontons, martini glass*
- **Pumpkin Ravioli-** *caramelized shallot, bacon, balsamic brown butter*
- **Bitter Greens-** *radicchio, Belgian endive, watercress, baby arugula, frisée, gorgonzola cheese, pear, walnuts, dried cranberries, balsamic dressing*
- **677 Chop Salad-** *iceberg, romaine, avocado, tomato, red onion, cucumber, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette*
- **Roasted Beef & Goat Cheese-** *arugula and candied walnuts*
- **Tomato & Mozzarella-** *virgin olive oil, balsamic, sweet basil*
- **Truffled Parmesan Chicken Bites-** *fennel coleslaw*
- **Seasonal Chop Salad-** *ask about our locally sourced spring, summer and fall harvest chop salads*

ENTREE

Select three of the following- guests will select tableside

- **10 oz. Filet**
- **14 oz. Prime NY Strip Steak**
- **22 oz. Cowboy Steak**
- **Rack of Lamb**
- **Pork Chop with Sweet & Hot Peppers**
- **Halibut-** *fingerling potato, asparagus, fava bean, creamy lobster leeks, red wine glaze*
- **Seared Jumbo Scallops-** *sweet pea risotto, crispy and baby carrots, lemon butter*
- **Blackened Spiced Salmon-** *shrimp sweet potato hash, citrus slaw*
- **Chicken Milanese-** *roasted tomatoes, fresh mozzarella, sautéed, arugula, lemon marsala butter, giant Florentine ravioli*
- **Jumbo Stuffed Shrimp-** *crab stuffing, lobster whipped potato, sautéed spinach, lemon caper butter*

SIDES

Select four of the following- offered family style

- **Garlic Mashed Potatoes**
- **Creamed Spinach**
- **Sautéed Exotic Mushrooms**
- **Roast Brussel Sprouts**
- **Lobster Macaroni & Cheese**
- **Roasted Asparagus-** *with pancetta crema and shaved pecorino tartufo*

DESSERT

Select one of the following

- **Coconut Cream Pie-** *toasted coconut*
- **Chocolate Truffle Cake-** *vanilla gelato, fresh berries*
- **Lemon Tower-** *raspberries, whipped cream*

Wedding Cake Selection

Add \$3.00 per person

(flavor, filling, & décor to be determined)

++= All prices are subject to a 20% catering fee and NYS sales tax

Please consult our bar service menu for options

The Empire

\$76.00⁺⁺ per person

STATIONARY HOR D'OEUVRES

Chef created selection of hot and cold culinary specialties to include; farmhouse cheeses, olives, bruschetta, and spreads.

BUTLER PASSED HOS D'OEUVRES OR CHAFING DISH SELECTIONS

Select three of the following

- **Shrimp Cocktail Shooter-** horseradish Tabasco cocktail sauce
- **Mini Crab Cakes-** remoulade sauce
- **Crispy Pork Pot Stickers-** sesame soy glaze
- **Mini Margarita Pizzas-** olive oil, basil, sea salt
- **BBQ Beef Satay-** sweet soy, coconut sauce
- **Asparagus-** wrapped in Phyllo, Parmesan Cheese

APPETIZERS

Select two of the following- guests will select tableside

- **677 Chop Salad-** iceberg, romaine, avocado, tomato, red onion, cucumber, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette
- **Spinach and Feta-** bacon, caramelized onions, pine nuts, balsamic vinaigrette
- **Bitter Greens-** radicchio, Belgian endive, watercress, baby arugula, frisée, gorgonzola cheese, pear, walnuts, dried cranberries, balsamic dressing
- **Soup du Jour-** Chefs soup creation of the day
- **Tagliatelle Pasta-** chicken sherry sauce
- **Fresh Rigatoni-** sausage and char roasted tomatoes

ENTREES

Select three of the following- guests will select tableside

- **10 oz. Filet**
- **14 oz. Prime NY Strip Steak**
- **Pork Chop with Sweet & Hot Peppers**
- **Halibut-** *fingerling potato, asparagus, fava bean, creamy lobster leeks, red wine glaze*
- **Seared Jumbo Scallops-** *sweet pea risotto, crispy and baby carrots, lemon butter*
- **Blackened Spiced Salmon-** *shrimp sweet potato hash, citrus slaw*
- **Chicken Milanese-** *roasted tomatoes, fresh mozzarella, sautéed, arugula, lemon marsala butter, giant Florentine ravioli*
- **Jumbo Stuffed Shrimp-** *crab stuffing, lobster whipped potato, sautéed spinach, lemon caper butter*

SIDES

Select three of the following- offered family style

- **Garlic Mashed Potatoes**
- **Creamed Spinach**
- **Sautéed Exotic Mushrooms**
- **Roast Brussel Sprouts**

DESSERT

Select one of the following

- **Jimmy's Cheesecake-** *strawberries, caramel*
- **Coconut Cream Pie-** *toasted coconut*
- **Chocolate Truffle Cake-** *vanilla gelato, fresh berries*
- **Lemon Tower-** *raspberries, whipped cream*

Wedding Cake Selection

Add \$3.00 per person

(flavor, filling, & décor to be determined)

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Celebration Buffet

\$74.00⁺⁺ per person

Available for a minimum of 40 people

BUTLER PASSED HOS D'OEUVRES

- **Asparagus-** *wrapped in phyllo, parmesan cheese*
- **Crispy Lollipop Lamb Chops-** *minty red wine glaze*
- **Sugarcane Shrimp-** *coconut soy glaze*
- **Polpetini-** *mini meatballs on a stick, yellow tomato marinara*
- **Spicy Ahi Tuna Tartar-** *wonton chip*
- **Surf and Turf Tempura Rolls-** *lobster and steak, crispy fried maki roll*

BUFFET

- **NY Strip Steak Carving Station-** *accompanied by rolls, creamy horseradish sauce, 677 Prime signature steak sauce*
- **Grilled BBQ Salmon**
- **Chicken Milanese-** *roasted tomatoes, fresh mozzarella, sautéed arugula, lemon marsala butter, giant florentine ravioli*
- **Chef Selected Pasta Entree**
- **Creamed Spinach**
- **677 Chop Salad**
- **Garlic Mashed Potatoes**
- **Exotic Sautéed Mushrooms**

DESSERT

- **Selection of Petite French or Italian Pastries**
- **Fresh Sliced Melons and Berries**

Wedding Cake Selection

Add \$3.00 per person

(flavor, filling, & décor to be determined)

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Cheers

Ultra Premium Open Bar

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

1st hour	\$16.00 ⁺⁺ per person
3 consecutive hours	\$36.00 ⁺⁺ per person
Additional Hours	\$10.00 ⁺⁺ per person

WINE

(select varietals)

BEER

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

LIQUOR

Dewar's, Scotch, Bombay Gin, Stolli 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
3 consecutive hours	\$25.00 ⁺⁺ per person

Consumption Bar available

Cash Bar

Minimum \$400.00 private bar receipts or \$200.00 bartender fee levied

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