

CYGNUS 27 PRIVATE DINING MENU

THREE COURSE EXPERIENCE

\$60 per Person (not inclusive of tax/service fee)

SALAD

Local Greens *gf*

mixed greens, cucumber, tomato, heirloom carrot, shaved manchego
house made sherry vinaigrette & creamy herb dressings offered

ENTRÉE (Choice of)

Paella Mixta *gf*

bomba rice, chorizo, mussels, shrimp, roasted vegetables, saffron, spanish aioli

Grilled Miller's Amish Chicken *gf*

roasted spanish redskin potato, romesco sauce, catalan spinach & epazote

Prime New York Strip *gf*

grilled sweet peppers, fresh habas with cilantro mint sauce & black garlic puree

DESSERT

Trio

chef's seasonal selection, three miniatures

FOUR COURSE EXPERIENCE

\$70 per Person (not inclusive of tax/service fee)

HORS D'OEUVRES

Cocktail Skewers

assorted manchego, cornichon, piquillo, olive, piparras and pearl onion

Manchego Fritter

bell pepper jam

Serrano Ham Crostini

romesco, smoked bleu cheese

SALAD

Local Greens *gf*

mixed greens, cucumber, tomato, heirloom carrot, shaved manchego
house made sherry vinaigrette & creamy herb dressings offered

ENTRÉE (Choice of)

Pan Seared Lubina *gf*

striped bass with beluga lentils, heirloom carrots, brussels sprouts & sauce soubise

Grilled Miller's Amish Chicken *gf*

roasted spanish redskin potato, romesco sauce, catalan spinach & epazote

Filet of Beef Tenderloin *gf*

whipped root vegetable, broccoli salad with roasted red peppers, golden raisins, demi-glace

DESSERT

Trio

chef's seasonal selection, three miniatures

FIVE COURSE EXPERIENCE

\$80 per Person (not inclusive of tax/service fee)

HORS D'OEUVRES

Chilled Jumbo Shrimp

roasted tomato cocktail sauce

Spanish Meatball

lime crème fraiche, pepitas, micro cilantro

Sea Scallops

with warm apple and piment d'espelette

SOUP

Parsnip & Idiazabal Cheese *gf*

pepita pesto, pimenton oil

SALAD

Local Greens *gf*

mixed greens, cucumber, tomato, heirloom carrot, shaved manchego
house made sherry vinaigrette & creamy herb dressings offered

ENTRÉE (Choice of)

Pan Seared Lubina *gf*

striped bass with beluga lentils, heirloom carrots, brussels sprouts & sauce soubise

Grilled Miller's Amish Chicken *gf*

roasted spanish redskin potato, romesco sauce, catalan spinach & epazote

Roasted Rack of Lamb *gf*

carrot & aji amarillo puree, visser farm purple potato, grilled radish

Filet of Beef Tenderloin *gf*

whipped root vegetable, broccoli salad with roasted red peppers, golden raisins, demi-glace

DESSERT

Trio

chef's seasonal selection, three miniatures

27
CYGNUS

Chef's Vegetarian/Vegan Entrée Always Available Upon Request
Seated dinner includes coffee, tea, soda and bread service • Menus are subject to change.
Prices subject to 22% service charge and 6% sales tax

CYGNUS 27 PRIVATE DINING MENU

10 Days' Advance Notice Required for Reception Events

HORS D'OEUVRES (Quantity of 25 or Greater Required)

\$3.50 per Piece

Manchego Fritters with bell pepper jam
Serrano Ham Crostini with romesco, smoked bleu cheese

Cocktail Skewers assorted manchego, cornichon, piquillo, olive, piparras and pearl onion

\$3.75 per Piece

Chicken Pincho with spanish aioli
Spanish Meatball lime crème fraîche, pepitas, micro cilantro

Spanish Garlic Shrimp with sherry wine, guajillo chili, parsley

\$4.25 per Piece

Chilled Jumbo Shrimp with roasted tomato cocktail sauce
Sea Scallop with warm apple and piment d'espelette
Lollipop Lamb Chop with chimichurri

Montaditos de Salmon black baguette, wild fennel pâté, citrus cured salmon
Yellowtail Ceviche with avocado, radish, cilantro, yuzu

DISPLAYED & STATIONS

Filet of Beef**

fire roasted tenderloin of beef
port wine shallot sauce, chimichurri, roasted red pepper and paprika sauce, assorted breads and butter
\$295.00 (serves approximately 18 guests)

Variety of Homemade Dips

bruschetta, black bean dip, sun dried tomato & olive tapenade, grissini, crostini, & lavash
\$95.00 (serves approximately 25 guests)

Antipasto Display

serrano, cured chorizo, nduja, soppressata, asparagus, sweet peppers, assorted olives, marcona almonds, local honey, golden raisins, lavash
\$195.00 (serves approximately 25 guests)

please inquire for a personalized chef station,
our culinary team can customize your event based upon availability.

**requires chef attendant; \$100—one hour, \$150—two hours

Sides

seasonal vegetables & potatoes
choice of roasted or sautéed seasonal vegetables
root vegetable mash or roasted baby potatoes
\$12.00 per person

Artisan Cheese Display

gourmet & domestic cheeses,
lavash & sliced tuscan bread
\$175.00 (serves approximately 25 guests)

Shrimp Display

jumbo shrimp on ice
roasted tomato cocktail sauce, lemon wedges
\$400.00 (100 pieces)



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MINI DESSERTS (Any Variety \$3.50 per Piece)

Vanilla Crème Brulee with fresh berries

Lemon Tart toasted meringue, raspberry, graham crumble

Cheesecake Bites (vanilla, chocolate)

Tres Leches Cake with caramel & rum

Chocolate Tart with brandied cherry

Chocolate Dipped Strawberries

White Sponge Cupcake with buttercream icing

Espresso Dark Chocolate Mousse

Red Velvet Cupcake with cream cheese icing

Fresh Berries with sabayon whipped cream

CAKE (from the Amway Grand Plaza Bake Shop)

8" \$41.50
(8-12 pieces)

10" \$44.50
(16-18 pieces)

12" \$49.50
(24-30 pieces)

A cake may be substituted for the trio of desserts when selecting the \$60, \$70, or \$80 Cygnus private menu in lieu of the trio of desserts for no additional cost; the choices of cake flavor, fillings, fruit (optional) & icing are listed below; the cake size will be determined by the number of guests

Cake Type:

- white cake (american sponge)
- chocolate cake (american sponge)
- carrot cake: cream cheese filling

Filling Type:

- mousse—white chocolate, dark chocolate, baci (hazelnut), espresso
- french cream—pastry cream & whipped cream
- lemon curd
- german chocolate
- cream cheese—white or chocolate (carrot only)

Icing Type: french butter cream

- off-white in color or chocolate

Optional: fresh fruit

- blueberries, raspberries, strawberries

Suggested Combinations:

- dark chocolate mousse filling with raspberries
- french cream filling with raspberries
- lemon curd with fresh blueberries or raspberries

Text: _____

Fondant, Additional Design, or Custom Cake Estimates Available Upon Request.



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PRIVATE DINING BEVERAGE MENU

HOUSE BAR TIER

Smirnoff	\$ 6.00
Beefeater	\$ 8.00
Canadian Club	\$ 7.00
Jim Beam	\$ 9.00
Jack Daniels	\$ 9.00
Dewar's	\$10.00
Bacardi	\$ 7.00
Captain Morgan	\$ 7.00
Bailey's	\$10.00

PREMIUM BAR TIER

Grey Goose	\$ 8.00
Tito's	\$ 9.00
Bombay Sapphire	\$ 8.00
Hendricks	\$ 9.50
Mount Gay	\$ 8.00
Crown Royal	\$ 9.00
Makers Mark	\$10.00
Grand Marnier	\$10.00
Sambuca	\$10.00
Glenlivet	\$12.00

SUPER PREMIUM BAR TIER

Stoli Elite	\$15.00
Hendricks	\$ 9.50
Bookers	\$17.00
Macallan	\$17.00
Patron Reposado	\$11.50
Remy Martin VSOP	\$11.00

BOTTLED BEER & HARD CIDER

(available with all bar tiers)

Bud Light	\$4.50
Budweiser	\$4.50
Amstel Light	\$5.00
Heineken	\$5.00
Corona	\$4.50
Buckler N/A	\$5.00
Stella Artois	\$5.50

HOUSE WINE BY THE GLASS

Cava Valldolina Nature Reserva, SP	\$12.00
Toro De Piedra Chardonnay, CH	\$11.00
Oveja Negra Sauvignon Blanc, CH	\$11.00
Sean Minor Pinot Noir, CA	\$13.00
El Picaro Tempranillo, SP	\$12.00
Filon Grenache, SP	\$10.00
Matthew Fritz Cabernet Sauvignon, CA	\$13.00

PREMIUM WINE BY THE GLASS

Mumm sparkling Cuvee Brut, CA	\$13.00
Campuget '1753' Rose, FR	\$15.00
Lioco Chardonnay, CA	\$15.00
Nora Albarino, SP	\$13.00
Black Slate Garnacha, SP	\$14.00
Bon Anno Napa Cabernet, CA	\$17.00

CYGNUS27 WINE LIST AVAILABLE

Customized Wine by the Bottle Service available upon request.

Founder's All Day IPA, MI	\$5.00
Bell's, Seasonal, MI	\$5.00
Fat Tire Amber Ale, CO	\$5.00
New Holland Mad Hatter I.P.A, MI	\$5.00
Short's Bellaire Brown, MI	\$5.00
Immortal Jelly Hard Cider, Belleaire, MI	\$5.00

There will be a \$100.00 fee for Bar & Bartender service if desired.

Butler Service Is Included In Cygnus27 Private Dining Events.

Cocktail pricing = 2oz pour

Wine pricing = 5oz pour

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