

## 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

##### **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

### 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)



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

### 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.*



*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

### 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

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