



**\$55** PLUS TAX GRATUITY  
& ROOM FEES

# RECEPTION SPECIAL Buffet with Stocked Bar

Includes Buffet, Beer, Wine, & Mixed Drink Bar



850 Stoney Creek Road 48363

MythBanquets.com (248) 693-7170 Extension 24



# \$55 SPECIAL MENU

(Select 2 Main Entrees)

## Chicken Entrees

Herb Special Baked Chicken  
 Chicken Au Champagne  
 Teriyaki Chicken  
 Marsala Chicken  
 (w/ artichokes or mushrooms)

## Beef Entrees

Beef Medallions w/Zip Sauce  
 Roast Beef Au jus  
 (With horseradish cream)

## Seafood Entrees

Tortilla Encrusted Tilapia  
 Shrimp Scampi  
 Broiled Lemon Tilapia

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.\*



(Select 1 Pasta Entree)

## Pasta Selections

Choose: Tricolored Bow Tie, Fettuccini, or Penne pasta - Served with one choice of: garlic oil & parsley, tangy marinara sauce, or pesto with roasted pepper & onion.

\*Alfredo sauce \*additional \$1 per person

(Select 1 Salad)

## Salads

Traditional tossed salad  
 Caesar salad  
 Romaine salad  
 \*Myth signature Michigan cranberry salad  
 \*additional charge of \$1 per person

(Select 1 Side)

## Potatoes & Rice

Herb redskins  
 Parmesan redskins  
 Princess mashed  
 Au gratin potatoes  
 Sweet potato w/brown sugar & marshmallow  
 Wild rice blend  
 Vegetable rice pilaf



(Select 1 Vegetable)

## Vegetable Selections

Green beans almondine  
 Green beans, yellow beans & carrots  
 Green beans with onions & mushrooms  
 Broccoli w/carrots & leeks  
 Sweet glazed baby carrots

**The Bar** Includes a variety of sodas, coffee, & juices. *Beer:* Labatt's, Bud Light & Miller Light. *Wines:* Chardonnay, White Zinfandel, Merlot, Pinot Grigio, & Cabernet Sauvignon (*Moscato available for \$100 additional charge*) *Well Liquors:* Vodka, Gin, Rum, Spiced Rum, Whiskey, Bourbon, Scotch, Tequila, & Assorted Schnapps.

**OFFER EXPIRES 11/30/20. VALID FOR NEW BOOKINGS ONLY.** Must have an adult minimum of 100 guests on Fridays or Sundays & adult minimum of 150 on Saturdays. Does not include 6% sales tax or 18% service charge. Receptions require a \$900 additional room fee.



**For more information or to book your date, please contact Laura Nicholson (586) 651-2781**



## APPETIZER OPTIONS

*Cheese and Fruit Display Towers with  
Assorted Cracker Trays*

*\$3.75 Per Person*

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*One Hour Butler Service*

*(Choose 3 Hors d'oeuvres)*

*\$10.95 Per Person*

*Hot Hors d'oeuvres*

Crab Stuffed Mushrooms  
Teriyaki Marmalade Glazed chicken tenders  
Sesame Chicken w/Ginger Sauce  
Coconut Chicken Strips  
Meatballs- Swedish  
Meatballs- Sweet and Sour  
Spring Rolls with a Dipping Sauce

*Cold Hors d'oeuvres*

Herb Creamed Cheese Salami Cornettes  
Shrimp Cocktail  
Antipasto Skewer



## POPULAR UPGRADES

<i>ONSITE WEDDING (75 Chairs)</i>	<i>\$600</i>
<i>EXTRA WEDDING CHAIRS (Per 25)</i>	<i>\$100</i>
<i>COLORED NAPKINS</i>	<i>\$100</i>

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<i>EXTRA HOUR ROOM RENTAL</i>	<i>\$130</i>
<i>EXTRA HOUR WITH BAR</i>	<i>\$2.50 Per person</i>
<i>BAR UPGRADE (to deluxe)</i>	<i>\$6 Per person</i>
<i>PLATED DINNER (Dual ENTRÉE)</i>	<i>\$6 Per person</i>
<i>FAMILY STYLE DINNER</i>	<i>\$5 Per person</i>
<i>LATE NIGHT PIZZA (10:30 P.M.)</i>	<i>\$3 Per person</i>
<i>DESSERT TABLE</i>	<i>\$6 Per person</i>

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<i>SILVER CHIAVARE CHAIR</i>	<i>\$7 Per chair</i>
<i>DARK CHIAVARE CHAIR</i>	<i>\$7 Per chair</i>
<i>HEAD TABLE CHAMPAGNE</i>	<i>\$30 Bottle</i>
<i>ENTIRE ROOM TOAST</i>	<i>\$375</i>
<i>COAT CHECK</i>	<i>\$200</i>

