



\$55 PLUS TAX, SERVICE CHARGE
& 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

*One Hour Butler Service
(Choose 3 Hors d'oeuvres)
\$10.95 Per Person*

Hot Hors d'oeuvres

Crab Stuffed Mushrooms
Bruschetta with brown sugar Balsamic glaze
Teriyaki Marmalade Glazed chicken tenders
Sesame Chicken w/Ginger Sauce
Coconut Chicken tenders
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

ONSITE WEDDING (75 white Chairs) \$600

EXTRA WEDDING CHAIRS (Per 25) \$100

EXTRA HOUR ROOM RENTAL \$130

EXTRA HOUR WITH BAR \$2.50 Per person

BAR UPGRADE (to deluxe) \$6 Per person

PLATED DINNER (DUAL ENTRÉE) \$6 Per person

FAMILY STYLE DINNER \$5 Per person

LATE NIGHT PIZZA (10:30 P.M.) \$3 Per person

DESSERT TABLE \$6 Per person

GOURMET DOUGHNUT TABLE \$6 Per person

CIDER MILL DOUGHNUT TABLE \$4 Per person

GOLD CHIAVARE CHAIR \$5 Per chair

SILVER CHIAVARE CHAIR \$7 Per chair

DARK CHIAVARE CHAIR \$7 Per chair

HEAD TABLE CHAMPAGNE \$30 Bottle

ENTIRE ROOM TOAST \$375

COAT CHECK \$200

