

Meet our executive Chef

Using only the freshest ingredients, **Chef Paul Silk** has amazed everyone with his unique dishes and finest homemade recipes. European trained with over 40 years of experience, including more than 18 years at Bean Town, Chef Paul is well known for his perfectly cooked meats and sauces. Working as a Chef in various places across the country, Paul's reputation brought him only success in his culinary ventures. We are truly thankful to have his dedication, quality of service, and of course, delicious food to offer to our guests.

Selections for after your Ceremony

\$ 6.95 per person (\$7.22 in 2019, \$7.50 in 2020, \$7.80 in 2021)

- o Country Baskets Filled with Fresh Cut Vegetables and Homemade Herb Dip
- o Beautiful Assortment of Sweet Ripe Fruits
- o Cubed Domestic Cheddars with Grapes & Apples

\$ 11.18 per person (\$11.62 in 2019, \$12.08 in 2020, \$12.56 in 2021)

- o Country Baskets Filled with Fresh Cut Vegetables and Homemade Herb Dip
- o Beautiful Assortment of Sweet Ripe Fruits
- o Cubed Domestic Cheddars with Grapes & Apples
- o Deluxe Imported Cheese Tray
- o Gourmet Pate Platter Served with French Bread & Crackers

\$ 13.98 per person (\$14.53 in 2019, \$15.11 in 2020, \$15.71 in 2021)

- o Country Baskets Filled with Fresh Cut Vegetables and Homemade Herb Dip
- o Beautiful Assortment of Sweet Ripe Fruits
- o Cubed Domestic Cheddars with Grapes & Apples
- o Deluxe Imported Cheese Tray
- o Gourmet Pate Platter Served with French Bread & Crackers
- o Lovely Fresh and Seasonal Combination of Assorted Hot and Cold Appetizers served by waiters in formal attire.

*Please note that canape selections may change due to seasonal availability

Buffets

Please note that buffets are only available to groups under 100. All buffet meals include a served first course of your choice of soup or salad, dessert and coffee and tea:

Soups

- Bean Town Country Vegetable
- Tomato Basil with Herbed Croutons
- Country Cream of Chicken
- Cream of Fresh Leek
- Cream of Pumpkin
- Butternut Squash
- Gazpacho
- Cold Cucumber Soup

Salads

- Grilled Italian Vegetable Salad with Bocconcini Cheese
- Caesar Salad
- Farmers Garden Salad with Balsamic Vinaigrette
- Spinach Salad with Balsamic Vinaigrette, Goat Cheese and Roasted Pine Nuts

Buffet No. 1 -- \$51.98 per person (\$54.05 in 2019, \$56.21 in 2020, \$58.45 in 2021)

- Carved Hip of Beef
- Coq au Vin
- Penne with Olive Oil, Black Pepper and Sea Salt
- Sundried Tomato Basil sauce
- Roasted Potatoes
- Blend of White and Wild Rice
- Fresh Seasonal Vegetables
- Buns and butter
- Choice of dessert served at your table

Buffet No. 2 -- \$49.93 per person (\$51.92 in 2019, \$53.99 in 2020, \$56.14 in 2021)

- Turkey Breast with Sage Bread Stuffing
- Penne with Olive Oil, Black Pepper and Sea Salt
- Sundried Tomato Basil Sauce
- Roasted Potatoes
- Blend of White and Wild Rice
- Fresh Seasonal Vegetables
- Buns and butter
- Any dessert from the menu served at your table

Buffet No. 3 -- \$ 46.17 per person (\$48.01 in 2019, \$49.93 in 2020, \$51.92 in 2021}

- BBQ Chicken
- BBQ Steak
- Penne with Olive Oil, Black Pepper and Sea Salt
- Sundried Tomato Basil Sauce
- Roasted Potatoes
- Blend of White and Wild Rice
- Fresh Seasonal Vegetables
- Buns and butter
- Any dessert from the menu served at your table

Buffet No. 4 -- \$61.55 per person (\$64.01 in 2019, \$64.11 in 2020, \$66.67 in 2021}

- Beef Prime Rib
- Lemon Pepper Chicken
- Fettuccini Alfredo
- Cold Salmon Medallions with Dilled Mayonnaise
- Roasted Potatoes
- Blend of White and Wild Rice
- Fresh Seasonal Vegetables
- Buns and butter
- Any dessert from the menu served at your table

Desserts

- Maple Pie
- French Crepes Flambeed with Fresh Berries
- Strawberries Romanoff in a Champagne Flute
- Warmed Cinnamon Apple Betty with Maple Cream
- Berries Marinated in Honey & Orange Zest
- Maple Mousse Piped in a Wafer Cup
- Strawberry Shortcake

3-Course Sit-Down Dinner

Build your own menu by choosing one main course, one appetizer and one desert. All meals are served with fresh seasonal vegetables, a blend of white and wild rice, roasted potatoes, fresh buns and butter, coffee and tea.

Soups

- Bean Town Country Vegetable
- Tomato Basil with Herbed Croutons
- Country Cream of Chicken
- Cream of Fresh Leek
- Cream of Pumpkin
- Butternut Squash
- Gazpacho
- Cold Cucumber Soup

Salads

- Grilled Italian Vegetable Salad with Bocconcini Cheese
- Caesar Salad
- Farmers Garden Salad with Balsamic Vinaigrette
- Spinach Salad with Balsamic Vinaigrette, Goat Cheese and Roasted Pine Nuts

Main Course	Priced per person for			
	2018	2019	2020	2021
Half Country Roast Chicken with Sage Stuffing	49,48 \$	51,45 \$	53,50 \$	55,64 \$
Cedar Infused Atlantic Salmon with White Dilled Butter	52,10 \$	54,18 \$	56,97 \$	59,24 \$
Chicken Breast Glazed with Multi-Grain Mustard	52,10 \$	54,18 \$	56,97 \$	59,24 \$
Pork Tenderloin with Apple Calvados Brandy Sauce	52,10 \$	54,18 \$	56,97 \$	59,24 \$
Mixed Thai Vegetables with Marinated Tofu (Vegan)	49,12 \$	51,08 \$	53,12 \$	55,24 \$
Chicken Cordon Bleu	52,16 \$	54,24 \$	56,40 \$	58,65 \$
Chicken Breast Stuffed with Vegetables	52,63 \$	54,73 \$	56,91 \$	59,18 \$
Cornish Game Hen	56,70 \$	58,96 \$	61,31 \$	63,76 \$
Beef Prime Rib	63,91 \$	66,46 \$	69,11 \$	71,87 \$
Filet mignon	59,02 \$	61,38 \$	63,83 \$	66,38 \$
Duck à l'Orange	59,02 \$	61,38 \$	63,83 \$	66,38 \$

Desserts

- Maple Pie
- French Crepes Flambeed with Fresh Berries
- Strawberries Romanoff in a Champagne Flute
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Choices for the Evening

***A complimentary coffee and tea Station is always provided outside after the first dance**

Homemade Poutine -- \$500 (100 servings)

- Fresh cut French fries
- Homemade gravy
- St-Albert cheese curds

Bean Town's Pizza -- \$24.87 per pizza (\$25.86 in 2019, \$26.89 in 2020, \$27.96 in 2021}

- Bean Town's Fresh Homemade Pizza on Thin Crust
- California Style Sweet Tomato Sauce & Cheese

Cold Buffet No. 1-- \$18.17 per person (\$18.89 in 2019, \$19.64 in 2020, \$20.42 in 2021}

- Assorted Mini-Sandwiches (Mini-Croissants, Stuffed Buns, Quarter Cut-Ups)
- Cheese & Fruit Tray, Vegetable Tray with Dip, Fruit Tray, Assorted Pickles
- Assorted Cookies and Squares

Cold Buffet No. 2 -- \$25.41 per person (\$26.42 in 2019, \$27.47 in 2020, \$38.46 in 2021}

- Assorted Mini-Sandwiches (Mini-Croissants, Stuffed Buns, Quarter Cut-Ups)
- Cheese & Fruit Tray, Vegetable Tray with Dip, Fruit Tray, Assorted Pickles
- Choice of Five Salads: Garden, Caesar, Pasta, Macaroni, Coleslaw, Potato, Heart of Palm, Greek or Rice
- Assorted Cookies and Squares

***Important notes about the menu:**

- >- Meal choices can be changed up to 2 weeks before your event
- >- Final figures must be given on the Monday before the event. This will be the minimum amount billed to your account, regardless of attendance on the day of the event
- >- You can bring chips, pretzels and non-perishable crackers to complete your food selection
- >- The cake cutting service is free. However, we ask you to bring your own utensils, towels and disposable plates
- >- You can mix all the menu items
- >- No peanut oil is used in our cooking. Please let us know if you or your guests have food allergies. Only some of the desserts may have been in contact with nuts
- >- Dinner services selections are based on a 3-course meal, if you want to add another service to any menu, add \$6.44 per person
- >- Children's meals cost \$23.19 (\$24.11 in 2019, \$25.07 in 2020, \$26.77 in 2021) for children aged 2 to 12 years. Includes:
 - A plate of fruits and vegetables as a first course
 - The main course is chicken fingers with plum sauce, fresh seasonal vegetables, a mixture of rice and roasted potato
 - Half a portion is available for toddlers
- >- We reserve the right to increase food prices by 4% per year.