



Wedding Menu

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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 12 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

\$ 5.60 per person

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

\$ 9.00 per person

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

\$ 11.25 per person

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



- Gourmet Pâté Platter Served with French Bread & Crackers
- Lovely Fresh and Seasonal Combination of Assorted Hot and Cold Appetizers served by waiters in formal attire:

Cold Selections

- Champagne Fruit Salsa Shooters
- Goat Cheese Terrine Rosettes
- Oriental Smoked Salmon in Rice Paper
- Stuffed Chicken Breast Medallions
- Smoke Meat on Rye Roulades
- Goat Cheese Bell Pepper Terrine

Hot Selections

- Salmon Brochettes on Cedar Plank
- Chicken Satays
- Caribbean Scallops
- Sicilian Bruschetta with Mortadella
- Spanakopita
- Vegetarian Samosas
- Vegetarian Spring Rolls



Wonderfully Presented Buffets

Buffet No. 1 -- \$ 40.20 per person (\$ 41.80 in 2017)

- 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
- Choice of Five (5) Salads: Garden, Caesar, Pasta, Macaroni, Coleslaw, Potato, Heart of palm, Greek or Rice
- Buns and butter
- Any dessert from the menu served at your table
- Coffee and Tea



Buffet No. 2 -- \$ 38.60 per person (\$ 40.15 in 2017)

- 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
- Choice of Five (5) Salads: Garden, Caesar, Pasta, Macaroni, Coleslaw, Potato, Heart of Palm, Greek or Rice
- Buns and butter
- Any dessert from the menu served at your table
- Coffee and Tea

Buffet No. 3 -- \$ 42.70 per person (\$ 44.40 in 2017)

- 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
- Choice of Five (5) Salads: Garden, Caesar, Pasta, Macaroni, Coleslaw, Potato, Heart of Palm, Greek or Rice
- Buns and butter
- Any dessert from the menu served at your table
- Coffee and Tea

Buffet No. 4 -- \$ 47.60 per person (\$ 49.50 in 2017)

- 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
- Choice of Five (5) Salads: Garden, Caesar, Pasta, Macaroni, Coleslaw, Potato, Heart of Palm, Greek or Rice
- Buns and butter
- Any dessert from the menu served at your table
- Coffee and Tea

3-Course Sit-Down Dinner (Table d'hôte)

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.

Main Course

Prices per person for: 2016 2017

• Half Country Roast Chicken with Sage Stuffing	\$ 38.15	\$ 39.70
• Cedar Infused Atlantic Salmon with White Dilled Butter	\$ 40.35	\$ 41.90
• Chicken Breast Glazed with Multi-Grain Mustard	\$ 40.35	\$ 41.90
• Pork Tenderloin with Apple Calvados Brandy Sauce	\$ 40.35	\$ 41.90
• Mixed Thai Vegetables with Marinated Tofu (Vegan)	\$ 38.00	\$ 39.50
• Chicken Cordon Bleu	\$ 40.35	\$ 41.95
• Chicken Breast Stuffed with Vegetables	\$ 39.15	\$ 40.70
• Cornish Game Hen	\$ 43.85	\$ 45.60
• Beef Prime Rib	\$ 49.45	\$ 51.40
• Filet Mignon	\$ 45.60	\$ 45.60
• Duck à l'Orange	\$ 45.60	\$ 45.60

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 Creamy Herb Dressing
- Spinach Salad with Balsamic Vinaigrette, Goat Cheese and Roasted Pine Nuts

Desserts

- Maple Pie
- French Crepes Flambéed with Fresh Berries

- Strawberries Romanoff in a Champagne Flute
- Tiramisu with Coffee English Cream
- Warmed Cinnamon Apple Betty with Maple Cream
- Berries Marinated in Honey & Orange Zest
- Maple Mousse Piped in a Wafer Cup
- Strawberry Shortcake
- Peach Melba
- Chocolate Mint Mud Pie



Choices for the Evening

Homemade Poutine -- *\$ 5.00 per person (minimum 50)*

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

Bean Town's Pizza -- *\$ 5.60 per person (\$ 5.80 in 2017)*

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

Cold Buffet No. 1 -- *\$ 14.60 per person (\$ 15.20 in 2017)*

- Assorted Mini-Sandwiches
- Mini-Croissants
- Stuffed Buns
- Quarter Cut-Ups
- Vegetable Tray with dip, Cheese and Fruit Tray
- Fruit Tray
- Pickle Tray
- Assorted Cookies and Squares
- Coffee and Tea Station

Cold Buffet No. 2 -- *\$ 20.45 per person (\$ 21.25 in 2017)*

- Assorted Sandwiches (Croissant, Baguette, Kaiser, etc.)
- 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



- Dessert Buffet
- Coffee and Tea

Important Notes

- Prices mentioned on this menu do not include gratuity and may be subject to change at any time.
- We are happy to accommodate any guests with special dietary needs.
- All items (except alcohol) are subject to 13% sales tax.
- A 15% service charge is not included in the prices mentioned on this menu.
- Meal choices can be changed up until 2 weeks before your event.
- Final numbers must be given 5 business days before the event. This will be the minimum amount charge to your account, regardless of the attendance the day of the event.
- You may bring in non-perishable chips, pretzels and crackers to compliment your food selection.
- Cake cutting service is free of charge. This includes the cutting of your cake as well as a coffee and tea station. However, we ask that you bring your own disposable cutlery, napkins and plates. It is your responsibility to let us know when to cut the cake and if any items must be returned to you.
- You can mix and match all items on the menu.
- No peanut oil is used at our facility; please let us know if you or your guests have any food allergies. Only some of the desserts may have been in contact with nuts.
- Table d'hôte selections are based on a 3-course meal. Should you wish to add another course to any menu, add \$5.60 per person.
- Kids' meals are \$19.40 for children between the ages of 2-13. Includes a fruit and veggie plate as first course, Main course is chicken fingers with plum sauce, fresh seasonal vegetables, rice blend and a roasted potato.
- White or ivory tablecloths are included. You may choose from 17 different colored napkins. There is an additional cost for silk napkins.
- We reserve the right to increase food prices by 4% per year.