



Bon Temps Gourmet
414 Minister Brook Rd
Worcester, Vermont 05682
802-223-0236
g2@bontempsgourmet.com

~GLOBAL TAPAS~

DATES & BACON

bacon wrapped dates in a roasted red pepper sauce

SWEET POTATO CRAB CAKES

Thai fritters with sweet chile sauce in bibb lettuce leaves

GREG'S EGG EMPANADAS

with chorizo, house-smoked cheddar and cilantro

BAYLEY-HAZEN CRÈME BRULEE

warm savory dip with smoked nuts and pears, served with local baguette

MONTADITOS

Spanish steak sandwiches, served warm with brandied mustard and Manchego cheese

GRILLED SHRIMP COCKTAIL

with salsa verde

PULLED PORK SLIDERS

our barbequed pulled pork in mini rolls with cole slaw

THAI CHICKEN SATAY

with peanut sauce

HOUSE-SMOKED SALMON CANAPES

on Norwegian-style rye bread with horseradish crème fraiche & capers

CHINESE DIM SUM

*pork show mai, Vermont tofu and veggie dumplings,
shrimp wontons with a variety of dipping sauces*

LOCAL BLT BITES

thick sliced bacon, tomatoes and baby arugula

VIETNAMESE SALAD ROLLS

fresh vegetables, mint, basil and peanuts wrapped in rice paper

SALMOREJO

*smooth Andalucian-style gazpacho, served in shot glasses, topped with
smoked nuts, currants and chives*



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VERMONT CHEESE PLATTER

*local artisan cheeses, seasonal fruit,
smoked nuts, fresh local breads and crackers*

MIDDLE EASTERN MEZZE PLATTER

*potato skordalia in endive, dolmas,
tzatziki, olives and pita bread*

ITALIAN ANTIPASTO PLATTER

*Italian cheeses, cured meats, marinated vegetables,
grilled focaccia, rosemary-white bean dip, olives and marinated veggies*

B'STILLA

Moroccan chicken pies in filo, lightly seasoned with cinnamon and sugar

APPLES & BACON

with chevre and savory spices

CIABATTA PIZZA

with pears, walnut pesto and proscuitto

GRILLED LAMB BRUSCHETTA

with mint chimmi churri

TOSTONE TOSDADAS

with guacamole and pickled onions

THAI PORK AND PEANUT CUPS

with coconut and cilantro

HOUSE-SMOKED DUCK CANAPES

with fig jam

SAVORY PUMPKIN TARTS

with onion-thyme marmalade

NORI PLATTER

with spicy crab nori, and thai basil and ginger nori

Please contact us to develop a personalized menu for your event.