



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

~MENU IDEAS~

POULET CITRON CONFIT

Moroccan braised chicken with preserved lemon, olives and herbs, served with cous-cous and vegetable tagine

VERMONT CASSOULET

with white beans, smoked duck confit and local sausage

OVEN ROASTED TROUT

with tarragon & caramelized onion pesto, served with wild rice and fiddleheads

HUNGARIAN CHICKEN PAPRIKAS

with homemade spaetzle

ROAST PORK LOIN

stuffed with apples and sage, served with roasted winter vegetables

PAELLA VALENCIANA

with chicken, chorizo sausage, shrimp and mussels

VERMONT MIXED GRILL

Vermont raised chicken, lamb, and local sausages with cranberry-apple chutney and whole grain mustard, served with garlic mashed potatoes and wilted greens

PORK HO FAN

our Chinese barbecued pork stir-fried with fresh rice noodles, yu choy and shiitake

MEDITERRANEAN VEGETABLE PIE

made with a ratatouille of vegetables and chevre in filo

TUNA FRA DIAVOLO

seared medium-rare with spicy tomato-olive-caper sauce

CONIGLIO CON FINNOCHIO

Vermont raised rabbit roasted with fennel and pancetta, served with soft polenta and garlic rapini



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~DESSERT~

CRÈME FRAICHE BERRY CAKE *lemon poppy seed cake with crème fraiche frosting and seasonal berries*

SOUR CREAM CHOCOLATE CAKE *with raspberry filling and cream cheese frosting*

CROQUEMBOUCHE *pyramid of profiteroles filled with pastry cream, topped with spun sugar*

COCONUT CRÈME BRULEE

MOLTEN CHOCOLATE CAKES *with homemade almond ice cream and sour cherries*

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