



**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 and smoked pork*

### **OVEN ROASTED TROUT**

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

### **HUNGARIAN CHICKEN PAPRIKAS**

*with homemade spaetzle*

### **HOUSE-SMOKED LOCAL PORK LOIN**

*with Olorosso sherry sauce and served with roasted winter vegetables*

### **PAELLA VALENCIANA**

*with chicken, chorizo sausage, shrimp and mussels*

### **VERMONT MIXED GRILL**

*Vermont raised turkey with apple chutney, lamb with mint chimmi churri sauce, and local sausages with whole grain mustard, served with garlic mashed potatoes and wilted greens*

### **GRILLED FILET OF SALMON**

*with salsa verde*

### **MEDITERRANEAN VEGETABLE PIE**

*made with a ratatouille of vegetables and chevre in filo*

### **CONIGLIO CON FINNOCHIO**

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

### **OVEN ROAST ATLANTIC COD**

*with saffron butter*

### **TORTIERE**

*Classic Quebec meat pie in flaky crust*

### **GRILLED FLANK STEAK**

*with salsa rossa*



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## ~SIDES & SALADS~

*AUNT EDITH'S CORN PUDDING*  
*PEARL COUS-COUS SALAD with asparagus, feta and preserved lemon*  
*GRILLED VEGETABLE RATATOUILLE with basil and balsamic crème*  
*AFGHAN PUMPKIN SAUTE with yogurt and savory spices*  
*PANZANELLA Italian bread salad with fresh tomatoes and olives*  
*MOROCCAN CAULIFLOWER AND CHICKPEA SALAD with cumin*  
*PETE'S COLORFUL CARROT SAUTE with mustard seeds and honey*  
*GREEN BEANS with Algerian olive oil and sea salt*

## ~DESSERT~

*CRÈME FRAICHE BERRY CAKE poppy seed cake with crème fraiche frosting and seasonal berries*  
*SHAKER LEMON PIE*  
*MACINTOSH SPICE CAKE with cinnamon and walnuts*  
*MEXICAN CHOCOLATE CAKE*  
*BLUEBERRY-LEMON TART*  
*PINEAPPLE-CARROT CAKE with classic cream cheese frosting*  
*CHOCOLATE CARAMEL TART with sea salt*  
*STRAWBERRY-RHUBARB CRISP with cardamom whipped cream*  
*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.