



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

~ SAMPLE MENUS ~

**Corporate Cocktail Party**  
*"Taste of Vermont" theme*

*We offer two stations featuring Vermont's finest cheeses and locally raised meats hosted by knowledgeable staff that assist the guests in pairing with appropriate local wines and beers. Featured menu items include Vermont Antipasto platter with house-smoked meats and grilled local vegetables, Savory Crème Brulee with Bayley-Hazen blue and pears, and Spanish-style bite sized Vermont ham sandwiches toasted with our smoked cheddar and brandied mustard.*

*Passed Hors d'oeuvres:*

*Chanterelle Tarts with caramelized fennel and fresh herbs  
Greg's Egg Empanadas with local eggs and fresh herbs  
Vermont Apples and Bacon with chevre and savory spices  
Zucchini and Corn Fritters with buttermilk sauce  
Fresh Salad Rolls with Vermont tofu and sweet chile sauce  
Local Turkey Salad with apples, served in bibb lettuce cups*

*\$34 per person*



**August Family Reunion Picnic**

*Mezze Platter with skordalia in endive, dolmas and spanakopitas  
Greek Lemon Chicken and Grilled Lamb Souvlaki Sandwiches  
served on grilled pita bread with tomatoes, cucumbers, onions and tzatziki sauce  
Pearl Cous Cous Salad with preserved lemons, feta and asparagus  
Panzanella - Tuscan bread salad with tomatoes, olives and basil  
Pasta Salad with grilled vegetables and basil-balsamic vinaigrette  
Carrot-Pineapple Cake with buttermilk glaze  
\$30 per person*



**Holiday Office Party**

*Duck Confit Canapés with cranberry chutney*



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*Italian Grilled Shrimp Cocktail with salsa verde*  
*Lamb Bruschetta with mint chimmi churri*  
*Colorful Nori with fresh basil and ginger*  
*House-smoked trout salad with capers in endive*  
*Thai Pork and Peanut Cups with coconut and cilantro*  
*Sweet Potato Crab Cakes in bibb lettuce cups*  
*Holiday Sweet Platter with springerle cookies, almond truffles and Vermont spice cookies*  
\$34 per person

### Fall Harvest Wedding

*~Passed Hors d'oeuvres~*

*Vietnamese Salad Rolls with cilantro, basil and peanuts*  
*Ciabatta Pizza with pears, Bayley Hazen Blue and walnut pesto*  
*Apples and Bacon with chevre and savory spices*

*~Plated Salad Course~*

*Arugula, heirloom tomatoes and local feta with red-wine & tarragon vinaigrette*

*~Buffet Dinner~*

*Vermont Mixed Grill*  
*House-smoked Vermont Turkey breast with cranberry-apple chutney, local sausage served and whole grain mustard and grilled new potatoes*  
*Aunt Edith's Corn Pudding*  
*Grilled Vegetable Ratatouille with basil and balsamic crème*  
*Green Bean Saute with caramelized shallots*  
*Wheatberry Salad with almonds, apricots and cider vinaigrette*

*Later~Artisanal Cheese Platter with fresh fall fruits and locally baked baguette*

\$49 per person



### Chinese New Year Feast

*Dim Sum with pork potstickers, shrimp sho mai and vegetable wontons*  
*Three River Curry Soup with curry paste, coconut milk, chicken and tofu*  
*Dry Fried Green Beans stir-fried with pork, Sichuan vegetable and black beans*  
*Green Papaya Salad with peanuts, bean sprouts and lime dressing*  
*Tan Tan Shrimp Noodle with sesame sauce and peanuts*  
*Black Bean Cod steamed and showered with ginger-scallion oil*  
*Chinese Greens stir-fried with shiitake mushrooms and rice wine*



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*Pork Ho Fan - our Chinese barbecued pork stir-fried with fresh rice noodles*  
*Sichuan Rabbit with hot bean sauce and Chinese broccoli*  
*Coconut Crème Brulee - coconut custard topped with caramelized sugar*  
*\$60 per person*

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