



Banquet Dinner Menu – Fall
Subject to Seasonal Availability

3 Courses

(\$47 per person + Tax - Choose 2 appetizers, 3 entrees, 2 desserts)
(\$39 per person + Tax – Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert)

Appetizers

Braised Misty Knoll Chicken, Creamy Spaetzle, Fall Squash

-or-

Salad of Baby Greens, Apple, Pecans and Green Mountain Blue Cheese

-or-

Roasted Pumpkin Soup, Spiced Cream, Pumpkin Seed Relish

-or-

The KTB Caesar Salad with Garlic Croutons and Shaved Parmesan

Entrees

Misty Knoll Chicken, Roasted Carrots, Brussels Sprouts,
Buttered Sweet Potato Puree and Cabernet Reduction

-or-

All Day Roasted Pork, Creamy Sage Polenta, Roasted Fall Squash and Smoked Bacon

-or-

Grilled Swordfish with Fingerling Potatoes, Roasted Mushrooms, Kale and Herb Salsa
Verde

-or-

Grilled Vermont Butcher's Steak with Red Wine Onions, Garlic Mash, Blue Cheese
Crumbles, and an Herb-Red Wine Reduction

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi, Roasted Fall Roots, Cauliflower and Apple

Desserts

Pear-Pumpkin Crisp with Cinnamon Stick Ice Cream

-or-

Vanilla Crème Brulee with Homemade Cookies

-or-

Dark Chocolate Fudge Cake with Homemade Cherry-Vanilla Ice Cream

-or-

Apple Cake with Caramel Ice Cream and Roasted Apples
