



**Banquet Dinner Menu – Fall**  
**Subject to Seasonal Availability**

**3 Courses**

**(\$48 per person + Tax - Choose 2 appetizers, 3 entrees, 2 desserts)**  
**(\$40 per person + Tax – Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert)**

**Appetizers**

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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

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**Entrees**

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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

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**Desserts**

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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

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