



**Banquet Dinner Menu – Holiday 2017**

**Subject to Seasonal Availability**

**3 Courses**

**\$48 per person + Tax - Choose 2 appetizers, 3 entrees, 2 desserts**

-or-

**\$40 per person + Tax -**

**Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert**

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**Appetizers**

The KTB Caesar with Shaved Parmesan and Garlic Croutons

-or-

Winter Squash Toast, Braised Bacon, Roasted Garlic

-or-

Roasted Cauliflower Soup, Herb Cream

-or-

Baby Greens, Candied Pepitas, Vermont Apples, Mustard Vinaigrette,  
Shelburne Farms Cheddar

-or-

Crispy Braised Vermont Pork, Celery Root Puree, Cider Shallots, House Mustard

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**Entrees**

Misty Knoll Chicken, Winter Squash Risotto, Kale, Garlic-Herb Jus

-or-

Mustard Crusted Pork Shoulder with Buttered Sweet Potato Puree,  
Braised Cabbage and Roasted Turnips

-or-

Grilled Swordfish, Herbed Polenta, Garlic Cauliflower, Brussels Sprouts,  
Preserved Lemon and Herbs

-or-

Seared Salmon, Garlic Mashed Potatoes, Spinach, Lemon Butter Sauce, Herbs

-or-

Grilled Vermont Butcher's Steak with Carrots and Parsnips, Garlic Mashed Potatoes,  
Boucher Blue Cheese, Red Wine Jus

-or-

Ricotta Gnocchi, Winter Squash, Spinach and Sage, VT Creamery Feta

-or-

Grilled Vermont Beef Tenderloin with Brussels Sprouts, Mashed Potatoes,  
Vermont Bacon, Mushroom-Cabernet Sauce

(\$7 supplement)

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**Desserts**

Open Faced Coffee-Chocolate Sundae with Candied Almonds and Warm Chocolate Sauce

-or-

Warm Brown Sugar Apple Buckle, Jack Daniels Egg Nog Ice Cream

-or-

Dark Chocolate Cake, White Chocolate-Peppermint Stick Ice Cream

-or-

Lemon Poundcake, Pomegranate and Lemon Cream