



Banquet Dinner Menu – Fall
Subject to Seasonal Availability

3 Courses

(\$45 per person + Tax & 20% Gratuity - Choose 2 appetizers, 3 entrees, 2 desserts)
(\$37 per person + Tax & 20% gratuity – Choose 1 appetizer, 2 entrees from chicken, pork, fish or vegetarian, 1 dessert)

Appetizers

Seared Rare Ahi Tuna with a Cool Cucumber Salad

-or-

Salad of Baby Arugula, Apple and Green Mountain Blue Cheese

-or-

Roasted Pumpkin Soup with Toasted Pumpkin Seeds and Sage

-or-

The KTB Caesar Salad with Garlic Croutons and Shaved Parmesan

Entrees

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

-or-

Grilled Pork Loin, Creamy Sage Polenta, Roasted Fall Squash and Smoked Bacon

-or-

Seared Halibut with Wild Mushroom Risotto and Herb Salsa Verde

-or-

Grilled Angus Ribeye with Crispy Red Onions, Blue Cheese Whipped Potatoes, and an
Herb–Red Wine Reduction

-or-

Seasonal Vegetarian Option – Inquire of the Chef

Desserts

Cream Cheese Pound Cake, Roasted Pear and Spiced 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
