



Banquet Dinner Menu – Winter
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

The KTB Caesar with Shaved Parmesan and Garlic Croutons

-or-

Creamy Herb Spaetzle with Red Wine Braised LaPlatte Farm Rot Roast

-or-

Roasted Cauliflower Soup with Truffled Cream and Fresh Herb

-or-

Baby Greens, Candied Pecans, Vermont Apples, Sherry-Shallot Vinaigrette,
Shelburne Farms Cheddar

-or-

Crispy Braised Vermont Pork, Celery Root Puree, Roasted Pear

Entrees

Misty Knoll Chicken with Roasted Root Vegetables and Garlic-Herb Jus

-or-

Vermont Pork Loin with Buttered Sweet Potato Puree, Braised Kale
And a Cider-Herb Sauce

-or-

Grilled Salmon Fillet, Baby Spinach, Garlic Mashed Potatoes
And Lemon-Butter Sauce

-or-

Grilled Angus Ribeye Steak with Crispy Red Onions, Blue Cheese Whipped Potatoes,
And a Port-Green Peppercorn Reduction

-or-

Ricotta Gnocchi, Winter Squash, Sage and Vermont Goat Cheese

-or-

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

(\$5 supplement)

Desserts

Apple Cake, Roasted Butterscotch Apples and Caramel Ice Cream

-or-

Vanilla Crème Brulee with Buttery Shortbread Cookies

-or-

Dark Chocolate Fudge Cake with White Chocolate – Peppermint Stick Ice Cream

-or-

Warm Summer Berry Buckle with Vanilla Ice Cream
