



**Banquet Dinner Menu – July, August & September**  
**Subject to Seasonal Availability**

**3 Courses**

**Option #1...\$48 per person (+ Tax & Gratuity)**

*Choose 2 appetizers, 3 entrees, 2 desserts*

**-or-**

**Option #2...\$40 per person (+ Tax & Gratuity)**

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

**\*ADD BREAD & BUTTER SERVICE FOR \$1 PER PERSON\***

**Appetizers**

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Heirloom Tomato Salad, Burrata, Pickled Summer Vegetables

-or-

Salad of Vermont Greens, Herbs & Flowers, Roasted Beets, Vermont Creamery Feta

-or-

Heirloom Tomato Soup with Basil and Chives

-or-

The KTB Caesar with Grana and Garlic Croutons

-or-

Short Rib Toast on Grilled Red Hen Bread, Summer Squashes, Horseradish

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**Entrees**

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Roasted Misty Knoll Chicken, Cheddar Polenta, Green and Yellow Beans, Corn Relish

-or-

Mustard Crusted All Day Roasted Pork, Garlic Mashed Potatoes, Escarole, Baby Carrots,  
Mustard-Red Wine Jus

-or-

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

-or-

New England Cod with Herb Risotto and Summer Ratatouille

-or-

Vermont Butcher's Steak with Grilled Squash and Onions, New Potatoes,  
Blue Cheese, Herb – Red Wine Jus

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi, Heirloom Tomatoes, Corn and Tiny Basil

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**Desserts**

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Cream Cheese Poundcake with Mazza's Berries and Vanilla Whipped Cream

-or-

Open Face Summer Berry Sundae, Sweet Cream Anglaise, Raspberry Swirl Ice Cream and Candied Almonds

-or-

Dark Chocolate Fudge Cake with Blueberry Ice Cream

-or-

Lemon Balm Crème Brulee with Shortbread Cookies

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