



Banquet Dinner Menu – Holiday 2018

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

ADD BREAD & BUTTER SERVICE FOR \$1 PER PERSON

Appetizers

The KTB Caesar with Shaved Grana and Garlic Croutons

-or-

Winter Squash Toast, Braised Bacon, Roasted Garlic

-or-

Creamy Cauliflower Soup, Herb Cream

-or-

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

-or-

Smoked Scallop Risotto, Celery Root, Herbs

-or-

Maine Lobster Orzo, Spinach, Lemon and Garlic

(\$5 supplement)

Entrees

Misty Knoll Chicken, Roasted Mushrooms, Fingerling Potatoes, 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 Root Vegetables, Garlic Mashed Potatoes,
Boucher Blue Cheese, Red Wine Jus

-or-

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

-or-

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

(\$7 supplement)

Desserts

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

-or-

Grandmother's Apple Cake, Brown Sugar Roasted Apples, Jack Daniels Egg Nog Ice Cream

-or-

Dark Chocolate Cake, White Chocolate-Peppermint Stick Ice Cream

-or-

Orange Cream Cheesecake, Grand Marnier Whipped Cream