



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

3 Courses

Option #1...\$50 per person (+ Tax & Gratuity)

Choose 2 appetizers, 3 entrees, 2 desserts

-or-

Option #2...\$45 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

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

Entrees

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

Desserts

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

-or-

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

-or-

Dark Chocolate Fudge Cake with Blueberry Ice Cream

-or-

Lemon Balm Crème Brulee with Shortbread Cookies
