



Banquet Dinner Menu – May & June

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

Spring Vegetable Toast on Grilled Red Hen Bread, Clothbound Cheddar

-or-

KTB Caesar Salad with Grana and Garlic Croutons

-or-

Fresh Asparagus Soup with Lemon Cream

-or-

Baby Lettuces, Pepitas, Blue Cheese and Roasted Beets

-or-

Crispy Herb Risotto, Arugula Pesto, Ramps

Entrees

Maple Grilled Misty Knoll Chicken Breast, Roasted Mushrooms, Ramps, Sweet Potato Mash

-or-

Mustard Crusted All Day Roasted Pork, Herb Polenta, Spring Vegetables

-or-

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

-or-

Seared New England Pollack, Sweet Pea Risotto, Carrots, Fresh Mint

-or-

Grilled Vermont Butcher's Steak with Mashed Potatoes, Boucher Blue Cheese, Spring Vegetables

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi with Asparagus, Peas, Fiddleheads and Herbs

Desserts

Lemon Poundcake, Rhubarb Preserves, Rhubarb Ice Cream

-or-

Cream Cheese Frosted Carrot Cake with Cider Raisins and Sweet Cream Ice Cream

-or-

Maple Pudding with Maple Candied Pepitas and Vanilla Whipped Cream

-or-

Open Face Chocolate-Coffee Sundae with Candied Almonds and Sweet Cream Anglaise
