



**Banquet Dinner Menu – October and November**

**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**

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Braised Bacon Toast on Grilled Red Hen Bread, Fall Squashes, Brussels Sprout Leaves

-or-

Salad of Baby Greens, Apple, Pecans and Shelburne Farms Cheddar

-or-

Roasted Beets, Dry Fried Brussels Sprouts, Blue Cheese Dressing, Pickled Cauliflower

-or-

Roasted Pumpkin Soup, Spiced Cream, Pepitas

-or-

The KTB Caesar Salad with Garlic Croutons and Grana

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**Entrees**

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Misty Knoll Chicken, Roasted Carrots, Brussels Sprouts,  
Buttered Sweet Potato Puree and Herb Jus

-or-

Mustard Crusted All Day Roasted Pork, Creamy Sage Polenta, Roasted Fall Squash and  
Braised Cabbage

-or-

New England Pollack with Mushroom Risotto, Kale and Herb Salsa Verde

-or-

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

-or-

Grilled Vermont Butcher's Steak with Red Wine Onions, Garlic Mash,  
Blue Cheese, and Herb-Red Wine Jus

-Substitute Grilled Vermont Beef Tenderloin \$7 Supplement-

-or-

Ricotta Gnocchi, Cauliflower, Roasted Garlic and Golden Raisins

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**Desserts**

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

-or-

Cinnamon Stick Crème Brulee with Homemade Cookies

-or-

Dark Chocolate Fudge Cake with Warm Butterscotch and Caramel Ice Cream

-or-

Apple Cake with Apple-Brown Sugar Ice Cream and Roasted Apples

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