

The MENU

THE CRUCIBLE

Main Meal Selection

First Course

Tituba's Barbados Salad

Corn and bean salad with cherry tomatoes, red bell peppers and green onion. Served with a house made honey and lime dressing.

Mary Warren's Garlic Dinner Rolls

House-made dinner rolls glazed with butter and seasoned with garlic. Baked fresh daily.

Second Course

Elizabeth's Beef Stew

Beef chuck and root vegetables slow baked with a seasoned broth. Cooked until tender and melt-in-your-mouth delicious.

Reverend Parris' Green Beans

Fresh green beans pan fried in olive oil and fresh garlic. Seasoned with salt and pepper. Crisp and flavorful.

John Proctor's Mashed Potatoes

Yellow butter potatoes mashed with baby spinach and seasoned with salt and pepper. The perfect pairing for a hearty stew.

Third Course

Witches Brew Pudding

Chocolate and Vanilla pudding swirled together with crushed sugar cookies. Served with whipped topping.

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Vegetarian Meal Selection

First Course

Tituba's Barbados Salad

Corn and bean salad with cherry tomatoes, red bell peppers and green onion. Served with a house made honey and lime dressing.

Mary Warren's Garlic Dinner Rolls

House-made dinner rolls glazed with butter and seasoned with garlic. Baked fresh daily.

Second Course

Judge Danforth's Sweet Potato Chili

A hearty vegetarian chili is the perfect feel-good food for the fall! Seared sweet potatoes, beans, tomatoes and peppers in a flavorful vegetable broth with masa harina. Served with sour cream on top.

Reverend Parris' Green Beans

Fresh green beans pan fried in olive oil and fresh garlic. Seasoned with salt and pepper. Crisp and flavorful.

Third Course

Abigail's Spooky Pudding

Chocolate and Vanilla pudding swirled together with crushed sugar cookies. Served with whipped topping.

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Vegan Meal Selection

First Course

Tituba's Barbados Salad

Corn and bean salad with cherry tomatoes, red bell peppers and green onion. Served with a house made honey and lime dressing.

Second Course

Giles Corey's Pumpkin Stir-Fry

This vegan pumpkin stir-fry is full of flavor. Oven roasted squash, pumpkin, zucchini, mushrooms pan seared with coconut milk and fresh spinach. Mixed with a maple soy sauce.

Brown Rice

Fresh steamed brown rice. A delicious compliment to pumpkin stir-fry.

Third Course

Rebecca's Italian Ice

A smooth, refreshing and dairy-free frozen dessert. Made from finely granulated ice, sugar and fruit juices.

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Gluten Free Meal Selection

First Course

Tituba's Barbados Salad

Corn and bean salad with cherry tomatoes, red bell peppers and green onion. Served with a house made honey and lime dressing.

Second Course

Thomas Putnam's Oven Roasted Chicken

Pan fried chicken breast seasoned with salt, pepper and seasoning mix. Finished in the oven with butter.

Reverend Parris' Green Beans

Fresh green beans pan fried in olive oil and fresh garlic. Seasoned with salt and pepper. Crisp and flavorful.

John Proctor's Mashed Potatoes

Yellow butter potatoes mashed with baby spinach and seasoned with salt and pepper. The perfect pairing for a hearty stew.

Third Course

Betty's Not-So-Spooky Pudding

Chocolate and Vanilla pudding swirled together. Served with whipped topping.

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Beverage Selection

All meals served with your choice of non-alcoholic beverage

Coke	Diet Coke
Cherry Coke	Lemonade
Iced Tea	Sprite
Arnold Palmer	Assorted Hot Teas
Regular Coffee	Decaf Coffee

Dinner will be served as a prix fixe meal.

First and Second Course will be served prior to the beginning of the production.

Dessert will be served during intermission.

*Please ensure you select the appropriate menu per guest during the check-out process.

*There are no changes or substitutions to the menu items listed on each offering.