

MENU

STARTERS

CAULDRON CRISPS

In-house made crispy cafe chips.

ENTREES

WINTER WONDER PASTA

Hearty vegetables, spinach and ricotta in a tomato sauce layered with lasagna pasta, mozzarella and Romano vegetarian cheeses.

CHARMED CHICKEN

Crispy breaded chicken breast topped with our delicious alfredo sauce; accompanied by roasted potatoes and seasonal vegetables.

THE CHAMBER OF CHEDDAR

Tender macaroni tossed in a rich, creamy cheddar cheese sauce.

WIZARD WAFFLES

Toasted Belgium waffle served with syrup, breakfast sausage and fresh oranges.

DESSERT

SNOW DAY SNACKS

Freshly baked oatmeal raisin and chocolate chip cookies.

FEATURE DRINKS

CRYSTAL ICE POTION

Blue cranberry juice mixed with 7UP and topped with frozen blueberries.

*Glass... \$6.00 | Pony... \$12.00
Jug... \$24.00*

FEATURE COCKTAILS

THE GOBLET OF FIRE

Premium Vodka Caesar 1oz... \$8.75

COFFEE EVER AFTER

Baileys and Coffee 1oz... \$7.65

GOLDEN SNITCH SPRITZ

Prosecco and OJ Glass... \$12.00

PRODUCTION CREDITS

BOB CUNNINGHAM	President/Artistic Director/ Playwright/ Costumes/Props
MELISSA DORSEY	Director/Musical Director/Sound Designer
KATHY ZABORSKY	Choreographer
ANGEL TORRES	Stage Manager
JACQUELINE ROBERTSON	Lighting Designer
LEWISH MCCALLUM	Assistant Sound Designer
TINA SHEWFELT	Light Design Assistant / Technician