

**All party menus include four courses. Price per person is based on the type of entrée selected. Soft beverages are included in the price of all party packages. Sales tax and 20% gratuity will be added to the prices shown.**

## Cheese Fondue

Host will select up to two cheese fondues for the guests.  
Guests, as a group, will select one of these two cheeses per burner.

Cheese fondues are prepared tableside by the server. This course is accompanied by fresh vegetables, apples and a variety of breads for dipping.

### Traditional Swiss

Gruyere and Emmenthaler Swiss cheeses in a white wine base seasoned with garlic, nutmeg, cracked pepper and Kirschwasser, a cherry brandy

### Cheddar Cheese

Wisconsin sharp cheddar cheese in a beer base seasoned with garlic, mustard powder, Worcestershire sauce and cracked pepper

### Fiesta Cheese

Wisconsin cheddar blended with salsa, fresh cracked pepper and jalapeno peppers

### Wisconsin Trio

Creamy Fontina and Butterkase cheeses in a sherry and white wine base mixed with Buttermilk Bleu Cheese, scallions and cracked pepper

### Spinach Artichoke

Fontina and Butterkase cheeses in a vegetable bouillon with fresh garlic and a generous portion of spinach and artichoke hearts

## Salad Course

We recommend the host make one salad selection for the entire party, but table side choice is also available for parties of 16 and less.

### California Salad

Mixed baby greens, Roma tomatoes, walnuts and Gorgonzola cheese, topped with homemade Raspberry Black Walnut Vinaigrette Dressing

### House Salad

Crisp greens, Roma tomatoes, cucumbers, sliced eggs, Emmenthaler Swiss cheese, served with our sweet and tangy House Dressing

### Spinach and Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon, and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

**Caesar Salad**

Crisp romaine lettuce topped with shredded Parmesan cheese, croutons, and a touch of Parmesan encrusted pine nuts with Caesar Dressing.

**Entrée**

Host will select **one** package for the entire party. Vegetarian substitutions are available upon request.

Each entrée will be served with a variety of fresh vegetables and dipping sauces.

**Classic Combination - \$33.00 per guest**

Teriyaki Sirloin  
Feature Chicken Breast  
White Shrimp  
Pork Tenderloin  
Feature Ravioli

**Best of Both - \$39.00 per guest**

Rock Lobster Tail (1 per 2 guests)  
Filet Mignon  
Teriyaki Sirloin  
Feature Chicken Breast  
White Shrimp  
Pork Tenderloin

**Fondue Festival - \$35.00 per guest**

Filet Mignon  
Teriyaki Sirloin  
Feature Chicken Breast  
White Shrimp  
Pork Tenderloin  
Feature Ravioli

**Lobster Festival - \$44.00 per guest**

Twin Rock Lobster Tails (1 per guest)  
Filet Mignon  
Teriyaki Sirloin  
Feature Chicken Breast  
White Shrimp  
Pork Tenderloin

# Cooking Styles

Host will select up to two cooking styles. Guests, as a group, will select one of these two cooking styles per burner.

The party will cook the entrées table side in the cooking styles selected. Servers will provide cooking instructions.

## **Court Bouillon**

Seasoned vegetable broth – low sodium and cholesterol free

## **Coq Au Vin**

Burgundy wine, garlic, cracked pepper, mushrooms and scallions are added to a vegetable bouillon

## **Mojo**

Vegetable bouillon seasoned with Caribbean spices, garlic, and fresh orange and lime juices

## **Bourguingnonne**

Cholesterol-free canola oil served with two types of batters

# Chocolate Fondue

Host will select up to two chocolate fondues.

Chocolate fondue is accompanied by fresh strawberries, bananas, Rice Krispy treats, cheesecake, brownies, pound cake and marshmallows

## **Flaming Turtle**

Milk chocolate, caramel and chopped pecans

## **Disaronno Meltdown**

White chocolate swirled with Disaronno Amaretto

## **The Original**

Milk chocolate swirled with crunchy peanut butter

## **Yin and Yang**

Half dark and half white chocolate, artfully swirled in the same pot

## **Chocolate S'mores**

Milk chocolate with marshmallow cream, served with Graham Crackers

**Bananas Foster**

White chocolate with thinly sliced bananas, cinnamon, and brown sugar

**Cookies N Cream Marshmallow Dream**

Dark chocolate with marshmallow cream topped with Oreo cookies

**Pure Chocolate**

Simple and Pure – Dark, white or milk chocolate

## **Bar Selections**

The Melting Pot is always flexible and will work with you to plan your bar option. If the Host is in need of recommendations for wines or other liquors the event coordinator will be glad to provide guidance. We ask that guests consume responsibly and Host(s) take responsibility for their guests.

**Non-Alcoholic**

Host's guests will pay for any alcoholic beverages ordered on individual checks.

**Beer and Wine Only**

Host would like to offer guests beer or wine selections from the bar. Host may limit the type and quantity of drinks ordered. Type and number of drinks will affect pricing. Please note, as per state alcohol laws, that any guest served alcohol must have a valid I.D. stating they are 21 years of age or over. Also by state law, we are not allowed to over-serve any guest.

**Completely Hosted**

Host would like to offer guests an open bar. This includes any alcoholic beverage. Please note, as per state alcohol laws, that any guest served alcohol must have a valid I.D. stating that they are 21 years of age or over. Also, by state law, we are not allowed to over-serve any guest.

## **Cheese and Chocolate Parties**

These menus are available Sunday through Thursday before 6:00pm and after 8:30pm, and Friday and Saturday before 5:30pm and after 9:30pm.

All packages include soft beverages. Tax and 20% gratuity will be added to prices shown.

**Cheese Fondue, Salad, and Chocolate Party**

\$19 per person

**Cheese and Chocolate Fondue Party**

\$14 per person

**Chocolate Party**

\$7 per person

**Luncheon Parties**

We are happy to open for parties of 8 or more using a pre-set menu. Please speak to the party coordinator about pricing and menus.

**Preset Manager's Menu for Non-Contracted Parties**

More than 15 years of fondueing experience and guest feedback have shown that our larger parties benefit from enjoying pre-set menus. Pre-set menus ensure timely service and allow the host and guests to start enjoying themselves immediately with minimal decision making. If a menu is not pre-selected by the Host the Melting Pot will ensure your satisfaction by serving our most popular menu which is outlined below:

**Cheese Fondue Course**

Cheddar and Spinach and Artichoke

**Salad Choice**

Tableside choice (parties of 12 or less)

House Salad

**Entrée Course**

Fondue Festival

**Dessert Course**

Flaming Turtle and Yin & Yang

The party host will be responsible for all bar charges unless management is otherwise instructed prior to bar service commencing.