

Fondue Party Menu Planner and Agreement

The Melting Pot Knoxville

Thank you for selecting the Melting Pot for your fondue party. Rest assured we will take great care of you and your guests.

Once you have made your reservation please complete the party planner and agreement and return it to the restaurant.

Please note: Parties of 17 or greater will enjoy a Manager's Pre-Selected Menu if a party agreement is not returned. See the Manager's Party Menu which is outlined on the last page.

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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 - \$34.00 per guest

Teriyaki Sirloin
Feature Chicken Breast
White Shrimp
Pork Tenderloin
Feature Ravioli

Best of Both - \$41.50 per guest

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

Fondue Festival - \$36.00 per guest

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

Lobster Festival - \$46.50 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

Bourguignonne

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

\$20 per person

Cheese and Chocolate Fondue Party

\$15 per person

Chocolate Party

\$7.50 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.