

The Melting Pot.[®]

a fondue restaurant

Easy, Extraordinary Events

This menu guide is designed to make planning an event with us very **simple**.
Once you have made your choices simply fill them into the contract.

The First Course Cheese Fondue

All Cheese fondues are accompanied by an assortment of baked breads, vegetables and apples for dipping.

Cheese Fondue Presentation Options:

Preset Presentation: Cheese fondues are already prepared when you arrive at the table. This option is for guests that wish to expedite their service. *Tableside salad choice is not available with this option.*

Tableside Presentation: Your servers prepare each cheese fondue after all guests arrive and are settled. Your guests are treated to an entertaining presentation of ingredients and preparation techniques. Servers will circulate to offer beverages and cocktails until all guests arrive. ** Service must start within 15 minutes of your confirmed reservation time, we cannot hold service for late arriving guests.

Please choose two cheese fondues for your guests to enjoy.

Cheddar Cheese Fondue

Aged, medium-sharp Cheddar and Emmenthaler cheeses, lager beer, garlic and seasonings.

Traditional Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheeses, white wine, a touch of garlic, nutmeg, fresh lemon and Kirchwasser.

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa. Served with crisp tortilla chips... and we'll make it as spicy as you like.

Wisconsin Cheese Trio

Creamy Fontina and Butterkase, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of sherry.

The Second Course: Sensational Salads

Salads can be chosen tableside when tableside presentation option is chosen. If preset presentation is chosen, please choose one salad for all your guests.

California Salad

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

House Salad

Crisp greens with Roma tomatoes, cucumbers, sliced eggs, and Emmenthaler cheese, topped with our Sweet and Tangy House Dressing.

Caesar Salad

Crisp Romaine Lettuce, Caesar Dressing, shredded parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts

The Third Course The Entrée

Please choose one entrée for your guests. Each platter is portioned for two and arrives freshly prepared. Entrees are accompanied by fresh broccoli, mushrooms, new potatoes and squash. The price listed below includes all four courses.

The Novice \$39 per person

New York Strip, Teriyaki Sirloin, Marinated Pork Tenderloin, Pot stickers, White Shrimp, and French Quarter Breast of Chicken (subject to change)

The Connoisseur \$44 per person

A Maine Lobster Tail, Filet Mignon Medallion, Teriyaki Sirloin, Marinated Pork Tenderloin, White Shrimp, Florentine Ravioli, and French Quarter Breast of Chicken (subject to change)

The Epicurean \$46 per person

Twin Maine Lobster Tails (1/2 pound total), Teriyaki Sirloin, White Shrimp, Florentine Ravioli, Marinated Pork Tenderloin, and French Quarter Breast of Chicken

All entrées are accompanied by a variety of homemade dipping sauces.

Cooking Style Selection

Please choose two cooking styles for your party.

Your servers will provide professional fondue cooking instructions for the main course. The cooking style is the type of broth or oil that you choose to cook your entrée with in the fondue pot on each table.

Coq Au Vin

Flavors of fresh herbs, mushrooms, garlic, imported spices and Burgundy wine.

Court Bouillon

Homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol free.

Mojo Style

Caribbean seasoned bouillon has a distinctive garlic and citrus flair.

Bourguignonne

European Style of cooking in cholesterol free canola oil served with fondue batters.

A child's Four course feast is also available for \$20 per child and includes cheese fondue, salad, entrée (including teriyaki sirloin, white shrimp, chicken and ravioli) and chocolate fondue.

The Finale : Irresistible Chocolate Fondue

Please choose two chocolate fondues to delight your guests.

Chocolate fondue is accompanied by fresh strawberries, bananas, rice krispies, cheesecake, brownies, pound cake and our own crazy marshmallows.

The Original

The original recipe features our signature milk chocolate with a swirl of crunchy peanut butter.

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

Disaranno Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside

Yin and Yang

Half dark and half white chocolate, artfully swirled in the same pot for the special mix of flavors

Bailey's Irish Cream Dream

Milk chocolate swirled with Bailey's Irish Cream

Pure Chocolate

Dark, white or milk chocolate melted for the most pure of all chocolate fondues.

Wine & Spirits Options

The Complete Hosted Bar

The "Host" (person responsible financially for bill) would like to offer guests an open bar. This includes *any* alcoholic beverage and specialty drinks. *Soda, iced tea, and coffee are included with each package.*

Limited Hosted Bar

The "Host" would like to pre-select alcoholic beverages to offer guests.

For example: offering a specific red and white wine. This option is very flexible and applies to many bar menus.

Select Beers and/or Wines

House Wines Only

Drink Tickets – The host chooses maximum number of drinks purchased. Host may also limit types of spirits, wines or beers purchased.

Wine Flight Dinner

The cheese fondue, entrée and dessert courses are each matched with wines especially chosen to pair well and fit different budgets. Typically a sparkling wine is served with dessert. You may elect to have it served as a welcoming toast and add a fourth dessert wine or port as the finale. Your party coordinator will assist you with the best arrangement for your needs.

Celebration Package Options

Balloon Package \$14.95

Our signature chocolate fondue bar, balloons and group photo

Flower Package \$29.95

Our signature chocolate fondue bar, ½ dozen roses with assorted flowers in a vase & group photo

Balloon & Flower Package \$34.95

Our signature chocolate fondue bar, celebration balloons, ½ dozen roses with assorted flowers in a vase & group photo

Cheese & Chocolate Parties

** Only available Sunday through Thursday or for Lunch Parties of 13 or more guests**

Cheese Fondue, Salad & Chocolate Party - \$22.50 per person

Cheese Fondue & Chocolate Party - \$17.50 per person

Chocolate Party - \$10.00 per person

Luncheon Parties

We are happy to open for parties of 13 and larger using a preset menu.

All preset menus and parties under this contract include coffees, teas, & sodas at no additional charge.

**** Prices do not include sales tax and a 20% gratuity ****