



SPECIAL EVENT MENU

THE MELTING POT, 88 W. Colorado Blvd. 2nd Floor, Pasadena, CA 91105

(626) 792-1941 PHONE (626) 792-3565 FAX

Your fondue experience...Attentive service while enjoying fine wines, the highest quality fresh ingredients, a variety of cooking styles, unique sauces, your favorite chocolate fondue. Enjoy your party with a delicious and memorable dining experience for your large party!

All packages include four-courses & cooking styles

1. Select up to two cheese fondue styles
2. Select a salad style
3. Select the cooking styles for the entree
4. Select the entree (the price per person is determined by the entree)
5. Select up to two chocolate fondue styles

1. The Cheese Course

Our cheese fondues are blended table side and served with French, Rye and Pumpnickel bread, delicious Granny Smith apples and assorted fresh vegetables. **Please select up to two styles.**

<p>Traditional Kirschwasser Swiss cheese <i>Gruyere & Emmenthaler Swiss cheese in a white wine base with Kirschwasser (cherry brandy), fresh squeezed lemon juice, minced garlic & spices</i></p>	<p>Cheddar Cheese <i>A combination of Wisconsin sharp cheddar and Emmenthaler Swiss cheese. Blended with minced garlic and spices in a seasoned beer base</i></p>
<p>Fiesta Cheese <i>A smooth Cheddar fondue bursting with an array of Mexican herbs & spices. Served with tortilla chips for extra crunchy fiesta fun</i></p>	<p>Triple Wisconsin Cheese <i>Creamy Fontina and Butterkase, as well as Buttermilk Blue Cheese with white wine, fresh scallions and a hint of Sherry</i></p>

Please allow 2 ½ to 3 ½ hours for dining depending upon the size of the group

18% Service charge and 8.25% Sales Tax will be added to all food & beverage



2. The Salad Course

Please select One

<p>Mushroom Salad <i>Fresh sliced mushrooms and crisp greens, topped with freshly prepared Parmesan Italian Dressing</i></p>	<p>California Salad <i>Mixed baby salad greens, Roma tomatoes, walnuts and Gorgonzola Cheese, topped with Raspberry Black Walnut Vinaigrette dressing</i></p>
<p>Chef's Salad <i>Crisp greens with Roma tomatoes, cucumbers, sliced eggs, smoked ham & Emmenthaler Swiss cheese, topped with our sweet and tangy House Dressing</i></p>	

3. The Cooking Styles

Please select up to Two styles

<p>Court Bouillon <i>A homemade seasoned vegetable broth that is full of flavor while low in salt and cholesterol free</i></p>	<p>Coq Au Vin <i>A combination of fresh herbs, mushrooms, garlic, imported spices and hearty burgundy wine</i></p>
<p>Mojo <i>This Caribbean seasoned bouillon has distinctive garlic and citrus flairs</i></p>	<p>Traditional <i>The purest cholesterol free canola oil served with our signature fondue batters</i></p>

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4. The Entrée Course

All entree selections include an exotic assortment of vegetables and sauces. All entrees include cooking styles

Please chose ONE per person from the following selections

<p>Fondue Feast \$48 per person <i>Lobster tail, Filet Mignon, Teriyaki Sirloin, Black Tiger Shrimp, Breast of Chicken, Portobello mushrooms and Ravioli</i></p>
<p>Vegetable Delight \$42 per person <i>Asparagus, Artichoke hearts, Portobello Mushrooms, Red Bell Pepper, Eggplant, Tofu, mushroom caps, red potatoes, broccoli, squash and Ravioli</i></p>
<p>Pasadena Sampler \$44 per person <i>Beef Tenderloin, Breast of Chicken, Fresh Fish, Teriyaki Sirloin and Black Tiger Shrimp</i></p>

5. The Chocolate Course

All chocolate fondues are served with fresh strawberries, bananas, pineapple, tasty nutty marshmallows, pound cake, brownies, cherry plus cheesecake for you to dip into our decadent chocolate. **Please chose up to TWO**

<p>Flaming Turtle <i>Milk chocolate, Carmel and chopped pecans, flambéed table side</i></p>	<p>Pure Chocolate <i>Milk, Dark or White chocolate melted for the most pure of all chocolate fondues</i></p>
<p>Cookies 'n Cream Marshmallow Dream <i>Dark chocolate topped with marshmallow cream, flambéed to toast the marshmallow, swirled together and garnished with crushed Oreo cookies</i></p>	<p>Special Event <i>Add the liqueur or topping of your choice to any of our pure chocolate fondues</i></p>

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Party Menu Agreement

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Thank you for making your reservation at The Melting Pot in Pasadena. Following are the details of your upcoming dinner at The Melting Pot .

Day: _____ Date: _____

Number of Guests: _____ Time: _____

Phone # _____ (Cell Phone)

In order to confirm your reservation we must have your credit card information on file. By giving us this information and by signing below you authorize The Melting Pot Pasadena to charge your card ONLY in the event that you do not cancel your reservation in advance and do not honor your reservation. A \$25.00 per person no show fee will be charged in this event.

I, _____, authorize The Pasadena Melting Pot to charge my card \$ 25.00 per person in the event that I do not cancel my reservation a minimum of 24 hours in advance of the reservation time. In most cases, there will be a reservation scheduled either before and/or after your reservation for the same table(s). Therefore, we ask for your consideration in making the best possible effort to show up on time as well as end on time. The Melting Pot will confirm the reservation prior to your reservation.

Card Type: Visa MasterCard American Express Discover

Card Number: _____ Expiration Date: _____

Signature: _____ Date: _____

CELEBRATION PACKAGES

If you would like one of these packages placed on your table prior to arrival please select from the options!

Balloon Bouquet on your table with chocolate fondue bar, Metal Melting Pot Frame, digital photo of group \$19

Roses in a Vase at your table prior to arrival, Metal Melting Pot Frame, digital photo of Group \$25

Delux Balloon Bouquet, chocolate fondue bar and Roses in a vase at your table with Metal Melting Pot Frame/Photo \$41

Picture Package: Melting Pot Frame and picture of group \$12

Please fax completed form to (626) 792-3565

Thank you very much!

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