

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 and fax or e-mail back to Michael@alohafondue.com or 808.661.6180 Attn: Michael A Russomanno. To better understand our MENU please visit our website at www.meltingpot.com locations - Hawaii

The First Course: Cheese Fondue

(Cheese pots start at \$22 and feed 2 guests - for each additional guest add \$11)

Cheese Fondue Presentation Options: Select One (1)

- ❑ **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 Presentation:** Your server prepares each 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.

Please choose 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, pepper, nutmeg, fresh lemon, and Kirshwasser.
- ❑ **Fiesta Cheese Fondue** – Cheddar and Emmenthaler Swiss cheeses with the flavor of Mexican herbs, spices, jalapeno peppers, and salsa. Served with crisp tortilla chips, and made mild to spicy!
- ❑ **Wisconsin Cheese Trio Fondue** – Creamy Fontina and Butterkase, as well as Buttermilk Bleu Cheese with white wine, fresh scallions and a hint of sherry.
- ❑ **Spinach Artichoke Cheese Fondue** – Creamy Fontina and Butterkase cheeses, spinach, artichoke hearts and garlic.
- ❑ **Featured Cheese Fondue**

Fresh baked breads and/or crisp tortilla chips, tasty vegetables and Granny Smith apples for dipping accompany all cheese fondues.

The Second Course: Sensational Salads

Salads can be chosen tableside (\$9 per salad)

- ❑ **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.
- ❑ **Spinach Mushroom Salad** – Fresh spinach, baby Portobello Mushrooms, red onion, chopped bacon and Roma tomatoes with a warm Burgundy Shallot Dressing.
- ❑ **Caesar Salad** – Crisp Romaine Lettuce, Caesar Dressing, shredded parmesan cheese, crisp croutons and an added touch of Parmesan encrusted pine nuts
- ❑ **Featured Salad**

The Third Course: The Entrée

Please choose an entrée for your guests.

Each platter is portioned for one person and arrives freshly prepared. Fresh broccoli, mushroom caps, and Red Bliss potatoes accompany entrées as well as our homemade dipping sauces.

(The price listed below includes all four-courses per one (1) guest)

The Fondue Feast – \$48 per person

Filet Mignon, Marinated Chicken, Pork Tenderloin, Sirloin, Shrimp, Featured Pasta.

Lobster Indulgence – \$54 per person

Lobster Tail, Filet Mignon, Marinated Chicken, Pork Tenderloin, Sirloin, Shrimp, Featured Pasta.

Signature Selection – \$52 per person

Filet mignon, shrimp, island fish filet, teriyaki - marinated sirloin, and boneless breast of chicken.

Pacific Rim – \$53 per person

Teriyaki-marinated sirloin, white shrimp, Citrus-marinated pork tenderloin, breast of duck, boneless breast of chicken, and potstickers.

Surf & Turf – \$56 per person

4.5 oz Lobster tail, 3 oz. Filet Mignon Medallion and sliced Portobello mushrooms

Child's Four-course – A little feast is also available for \$30 per child and includes cheese fondue, salad, entrée (including teriyaki sirloin, white shrimp, breast of chicken and ravioli) and last but not least a chocolate fondue. Just the entrée plate can be ordered - \$13

Cooking-Style Selection

Please choose your cooking styles for your party. One pot per burner.

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.

- ❑ **Coq Au Vin (\$7)** – 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 (\$7)** – Caribbean seasoned bouillon has a distinctive garlic and citrus flair.
- ❑ **Bourguignonne** – European Style of cooking in cholesterol free canola oil served with sesame and tempura batters.

The Finale: Irresistible Chocolate Fondue

*Please choose your chocolate fondues to finish off the night
(Small & Large Chocolate \$22 and \$40)*

Fresh Kula strawberries, Maui Gold® pineapple, bananas, rice crispy treats, New York Style cheesecake, brownies, pound cake, chocolate covered cherry, and graham cracker/Oreo® marshmallows accompany our chocolate fondue.

- ❑ **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
- ❑ **Yin and Yang** – Half dark and half white chocolate, artfully swirled in the same pot for the special mix of flavors
- ❑ **Pure Chocolate** – Dark, white or milk chocolate melted for the most pure of all chocolate fondues.
- ❑ **Special Event** – Dark, white or milk chocolate with your choice of Grand Marnier, Tuaca, Cointreau, Disaronno, Baileys, or Chambord.
- ❑ **Bananas Foster** – Silky white chocolate with thin sliced bananas, dulce de leche, cinnamon; flambéed tableside
- ❑ **Cookies & Cream Marshmallow Dream** – Dark Chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed Oreo® cookie pieces.
- ❑ **Chocolate S'mores** – Milk Chocolate topped with marshmallow cream, flambéed, swirled together and garnished with crushed graham crackers.
- ❑ **Featured Chocolate Fondue**

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, soft beverage, iced tea, and coffee.

Limited Hosted Bar

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

For example: offering a specific red and white wine, soft beverage, iced tea and coffee only.

This option is very flexible and applies to many bar menus.

- Beer Only
- House Wines Only
- Beer and House Wines Only
- Drink Tickets – The host chooses maximum number of drinks purchased.
(Host may also limit types of spirits, wines, or beers purchased)

All Special Party Menus include: soft beverage, iced tea, and/or coffee

++ All pricing is plus tax and 18% gratuity will be included ++

+++ Prices subject to change without notice+++

The Melting Pot - Maui, Hawaii

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(Above Barnes & Noble and in The New Lahaina Gateway Shopping Center)

Any questions – please don't hesitate to call or e-mail me...

With Much Aloha,

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