

# The Melting Pot<sup>®</sup>

*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 give our group sales representative, Danielle Vaughn a call at 727-550-8769.

### The First Course Cheese Fondue

All Cheese fondues are accompanied by fresh 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 Presentation:** Your servers prepare 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 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.

#### **Spinach Artichoke Cheese Fondue**

Creamy Fontina and Butterkase cheeses, spinach, artichoke hearts and garlic.

#### **Feature Cheese**

Our chef's selection feature cheese.

### The Second Course: Sensational Salads

*Please choose one salad for your guests to enjoy.*

#### **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

**Feature Salad** Our chef's selection feature salad.

### **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 and a variety of homemade dipping sauces. The price listed below includes all four courses.

**The Celebration** \$39 per person

Filet Mignon, Teriyaki Sirloin, Marinated Pork Tenderloin, Pot stickers, White Shrimp, French Quarter Breast of Chicken (subject to change)

**The Big Dipper** \$44 per person

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

**Extravaganza** \$46 per person

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

**The Traditional** \$36 per person

Teriyaki Sirloin, , Filet Mignon, White Shrimp, Breast of Chicken, Fresh Fish Fillet

**Little Dipper:** A child's Four course feast is also available for \$20 per child ages 12 and younger and includes cheese fondue, salad, entrée ( including teriyaki sirloin, white shrimp, chicken and ravioli) and chocolate fondue.

### **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.

### **The Finale : Irresistible Chocolate Fondue**

*Please choose two chocolate fondues to delight your guests.*

Chocolate fondue is accompanied by fresh strawberries, bananas, rice crispies, 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

**Bananas Foster**

Silky, white chocolate swirled with bananas, brown sugar and a dash of cinnamon, flambéed tableside.

**Pure Chocolate**

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

**Feature Chocolate**

Our chef's selection feature 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, soda, 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, soda, tea and coffee only. This option is very flexible and applies to many bar menus.

Beer and House Wines only

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.

**Crowd Pleaser (\$18 per person\*)**

Wines are "true to the fruit" varietals with minimal oak aging.

**Sommelier Selections (\$24 per person\*)**

Balanced styles from trusted consistent wineries.

**Connoisseur Selections (\$32 per person\*)**

Complex dry, full-bodied wines of distinction and unique character.

\*The host will be charged for the actual number of bottles opened. Un-poured wines may be corked and sealed for the host to take home. Above pricing is only a guide based on an average of one glass per guest per course. ***Price is for wine only and is in addition to the food pricing.***

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

### Luncheon Parties

**We are happy to open for parties of 12 and larger using a preset menu.**