



Party Menu

2348 Solomons Island Road | Annapolis

Cheese Fondue

Each cheese fondue includes fresh breads, vegetables and apples for dipping.

Cheddar Cheese Fondue

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

Fiesta Cheese Fondue

Cheddar cheese with the flavor of Mexican herbs, spices, jalapeno peppers and salsa. Served with crisp tortilla chips and made as spicy as you like.

Swiss Cheese Fondue

Gruyere and Emmenthaler Swiss cheeses, white wine, garlic, nutmeg, lemon and Kirschwasser.

Wisconsin Trio Cheese Fondue

Fontina, butterkäse and buttermilk bleu cheeses with white wine, scallions and a hint of sherry.

Spinach and Artichoke Cheese Fondue

Fontina and butterkäse cheeses, spinach, artichoke hearts and garlic.

Featured Cheese Fondue

Ask our reservation specialist about our featured large party cheese selection.

Salad

Salads are individually served.

House Salad

A bed of fresh chopped iceberg lettuce topped with Swiss cheese, diced tomatoes, cucumbers and our unique house sweet and tangy dressing.

Caesar Salad

A combination of romaine, croutons, and parmesan encrusted pine nuts.

California Salad

Mixed baby greens with raspberry vinaigrette, walnuts, tomatoes and gorgonzola cheese.

Spinach Mushroom Salad

A bed of spinach topped with baby portobellas, tomato, bacon, sliced onions with our warm shallot infused burgundy dressing.

Featured Entrée Selections

The Fleet Feast - \$36 Per Person

Breast of Chicken, White Shrimp, Teriyaki Marinated Sirloin, Spinach & Gorgonzola Ravioli and Portobello Mushrooms.

The Chesapeake Choice - \$40 Per Person

Featured Marinated Breast of Chicken, Featured Marinated Sirloin, Tenderloin, White Shrimp, Marinated Pork, Chicken & Vegetable Potstickers and Fresh Asparagus.

The Sailor's Choice - \$44 Per Person

Lobster Tail, Ahi Tuna, White Shrimp, Center Cut Filet, Breast of Chicken and Fresh Asparagus.

Cooking Styles

See your event coordinator about the number of cooking style choices available to you.

Coq Au Vin

Combines the flavors of mushrooms, garlic and burgundy wine.

Court Bouillion

Seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free canola oil.

Mojo Style

Flavorful Caribbean broth with hints of citrus, spices and garlic.

Chocolate Fondue

Enjoy a variety of chocolate fondues served with cakes and fruits.

See your event coordinator about the number of choices available to you.

The Original

Milk chocolate with a swirl of crunchy peanut butter

Amaretto Meltdown

Silky white chocolate swirled with amaretto and flambéed tableside

Cookies & Cream Marshmallow Dream

Garnished with Oreo crumbs and flambéed tableside

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside.

Yin & Yang

Artful swirl of dark & white chocolate.

Chocolate Smores

Milk chocolate, marshmallow and graham cracker.

Bananas Foster

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

Group Name: _____
Contact Name: _____
Phone Number: _____
Date Of Event: _____ **Number Of Guests:** _____
Time: _____ (manager will confirm availability of time)
Credit Card Number: _____ **Expiration Date:** _____
Name On Credit Card: _____

The individual signing this agreement understands in case of a cancellation, he/she will cancel 24 hours prior to the event. Should the party not show, or are short more than 2 guests, \$20 per will be charged in the form of a Gift Card. We will call to confirm the day before your dining experience. Please be able to notify us of your final head count one day prior. The Melting Pot will call to confirm the reservation when we receive the agreement. The Guest agrees to the above statement and verifies date and time of event specified above.

Signature: _____ **Date:** _____

Party Menu Agreement

(One Package per party except Child's package. Price per person not including tax and gratuity)

- Party Menu optional for parties of 10 or more.
- All bottled water, soft drinks, tea and coffee is includes

Group Menu Choice

- The Fleet Feast \$36
- The Chesapeake Choice \$40
- The Sailors Selection \$44

Cheese Choice

- Traditional Swiss
- Cheddar
- Fiesta
- Wisconsin Trip
- Spinach Artichoke
- Feature Cheese

Salad Choice

- California
- House
- Caesar
- Spinach Mush

Cooking Style

- Coj Au Vin
- Mojo
- Bourguignonne
- Bouillon

Chocolate Fondues

- Original
- Flaming Turtle
- Baileys Irish Crème Dream
- Yin & Yang
- Cookies & Cream
- Other

Celebration Packages

We can have one of the following on the table when you arrive.

Bouquet of balloons with a mylar balloon of your special occasion, and a group picture of your family and friends 14.95

Or

A European garden style bouquet with a mylar balloon of your special occasion.