



Party Menu Options

The Melting Pot can make your next Holiday Party one to remember! Join us for a unique and interactive experience that your guests, colleagues or employees won't soon forget. All of the event packages include all four courses of your fondue meal.



The First Course

Creamy, Delicious Cheese Fondue

At The Melting Pot, great fondue begins with the finest quality cheeses rich in flavor and creamy smooth in texture. All Cheese fondues are accompanied by fresh baked breads, vegetables and apples for dipping. Please choose up to 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 Kirshwasser

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 and Artichoke Cheese Fondue

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



The Second Course

Lively Gourmet Salads

Please choose one salad for your guests to experience or you may order your salads tableside upon arrival.

House Salad

Crisp romaine & iceberg lettuce, cheddar cheese, diced tomatoes, crispy croutons & sliced egg with your choice of Peppercorn Ranch or our Sweet and Tangy House Dressing

California Salad

Mixed baby greens, Roma tomatoes, walnuts and Buttermilk Bleu Cheese, topped with Homemade Raspberry Black Walnut Vinaigrette Dressing

Spinach Mushroom Salad

Fresh spinach, baby Portobello mushrooms, red onion, chopped bacon and Roma tomatoes with a Warm Burgundy Shallot Vinaigrette

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 select the entrée that best suits your party. Note that each platter is portioned for two and arrives freshly prepared. All entrees are accompanied by fresh vegetables & a variety of dipping sauces.

Package A (\$39.95 per person)

Teriyaki Sirloin, Breast of Chicken and succulent White Shrimp

Package B (\$44.95 per person)

Filet Mignon Medallions, Teriyaki Sirloin, succulent White Shrimp, Breast of Chicken and Fresh Fish Filet

Package C (\$49.95 per person)

Filet Mignon, Teriyaki Sirloin, succulent White Shrimp, Breast of Chicken, Portobello Mushrooms and Seasonal Ravioli

Package D (\$49.95 per person)

Cedar Plank Salmon, Sea Scallops, succulent White Shrimp, Breast of Chicken, Portobello Mushrooms and Seasonal Ravioli

Package E (\$64.95 per person)

Twin Lobster Tails, Filet Mignon, succulent White Shrimp, Sea Scallops, Breast of Chicken and Seasonal Ravioli

Vegetarian (\$39.95 per person)

Edamame or Onion rings, artichoke hearts, Portobello mushrooms, Thai peanut marinated tofu, asparagus, spinach artichoke ravioli and seasonal ravioli



Cooking Style Collection

Your entrée arrives freshly prepared and uncooked. Your servers will provide detailed fondue cooking instructions for the main course. The cooking style is the type of “broth” or oil that you choose to cook your entrée within the fondue pot on each table. Please choose up to two cooking styles for your party

Court Bouillon

Seasoned vegetable broth that is full of flavor and cholesterol free

Bourguignonne

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

Coq Au Vin (additional \$6 per pot)

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

Mojo Style (additional \$6 per pot)

Caribbean seasoned bouillon has a distinctive garlic and citrus flair



Cheese & Chocolate Fondue Party \$25 per person (Available Sunday – Thursday and lunches only)

This is the perfect option for bridal and baby showers. Please contact restaurant for more details.



The Finale Irresistible Chocolate Fondue

Dessert fondue is accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, Rice Krispy Treats® and our own special marshmallows. Please choose up to two chocolate fondues to delight your guests.

Pure Chocolate

Melted dark, white or milk chocolate – for the most pure of all chocolate fondues

Flaming Turtle

Milk chocolate, caramel and chopped pecans, flambéed tableside

Chocolate S'mores

Milk chocolate, marshmallow cream, flambéed tableside and garnished with crushed graham crackers

Cookies 'n Cream Marshmallow Dream

Dark chocolate and marshmallow cream, flambéed tableside, then swirled together, and garnished with crushed Oreo® cookies

DiSaronno® Meltdown

Silky white chocolate swirled with Amaretto and flambéed tableside.

Yin and Yang

Half dark and half white chocolate, artfully swirled in the pot for a perfect balance of flavors

Bailey's Irish Cream® Dream

Milk Chocolate swirled with Bailey's Irish Cream

The Original

Our original recipe features milk chocolate swirled with crunchy peanut butter

Bananas Foster

Silky white chocolate swirled with bananas, brown sugar, with a dash of cinnamon



Beverage Options

The Melting Pot is always flexible and will work with you to plan your beverages option.

The Complete Hosted Bar

The "Host" (person financially responsible for the bill) would like to offer guests an open bar. This includes any alcoholic beverage, soda, iced tea, water, coffee and non-alcoholic beverages.

Limited Hosted Bar

The Host would like to pre-select alcoholic and/or non-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.

Hosted Non-Alcoholic (\$4.75 per person)

The Host would like to offer guests only non-alcoholic beverages; soda, tea, coffee and water. Please indicate if premium non-alcoholic drinks are permitted. (Does not include cappuccino, espresso or specialty coffee)

Wine Dinner

We have an extensive wine list. The Host can select the wines to be served during dinner. The Banquet Manager is available to suggest wine pairings carefully selected for each course. These are offered at various price-points.



Fondue dining is the perfect way to celebrate your special day with friends and family and create lasting memories. We have thought of everything to make your special day complete.

The Tiara

\$44 per guest

Choice of Two Cheese Fondues

Choice of Salads

Entrée consisting of Teriyaki Sirloin, Breast of Chicken and succulent White Shrimp.

Includes a selection of garden fresh vegetables and an array of our own delicious dipping sauces.

Choice of Two Chocolate Fondues

Accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, Rice Krispy Treats® and our own special marshmallows.

Includes: Sweet Sixteen Balloon Package for the table with a digital photograph of the group in a silver picture frame presented to the guest of honor. All guests will enjoy unlimited soda, iced tea and lemonade. On departure each guest receives a "goodie bag" of Melting Pot Fondue Chocolate and a recipe.

The Princess

\$48 per guest

Choice of Two Cheese Fondues

Choice of Salads

Entrée consisting of Filet Mignon, Teriyaki Sirloin, succulent White Shrimp, Breast of Chicken, Ravioli and Potstickers.

Includes a selection of garden fresh vegetables and an array of our own delicious dipping sauces.

Choice of Two Chocolate Fondues

Accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, Rice Krispy Treats® and our own special marshmallows.

Includes: Sweet Sixteen Balloon Package for the table with a digital photograph of the group in a silver picture frame presented to the guest of honor. All guests receive a choice of non-alcoholic specialty cocktail served in a special color changing cup and will enjoy unlimited soda, iced tea and lemonade. On departure each guest receives a "goodie bag" of Melting Pot Fondue Chocolate and a recipe.

The Princess Royale

\$55 per guest

Choice of Two Cheese Fondues

Choice of Salads

Entrée consisting of Lobster Tails, succulent White Shrimp, Breast of Chicken, Tenderloin, Ravioli and Portobello Mushrooms.

Includes a selection of garden fresh vegetables and an array of our own delicious dipping sauces.

Choice of Two Chocolate Fondues

Accompanied by fresh strawberries, bananas, cheesecake, brownies, pound cake, Rice Krispy Treats® and our own special marshmallows.

Includes: Sweet Sixteen Balloon Package for the table with a digital photograph of the group in a silver picture frame presented to the guest of honor. All guests receive a choice of non-alcoholic specialty cocktail served in a special color changing cup and will enjoy unlimited soda, iced tea and lemonade. On departure each guest receives a "goodie bag" of Melting Pot Fondue Chocolate and a recipe.

Prices do not include tax and an 18% gratuity.

*Minimum Party size is 7 guests.

**Vegetarian entrée options are available for each package.

*** For your convenience we can arrange for a dozen red roses to be waiting at the table for \$75