



LARGE PARTY DINING

The Melting Pot offers you and your guests a unique and interactive dining experience.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.

See price per person under entrée section.

Other menu combinations are available. Please call the restaurant for more information on how to customize your dining experience with us.

PLEASE CALL US FOR INFORMATION ON PRIVATE DINING OPTIONS.



FONDUE RESTAURANT

213 BURLINGTON ROAD, BEDFORD, MA 01730
(781) 791-0529 MELTINGPOT.COM/BEDFORD

CHEESE FONDUE

Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties. Seasonal cheese fondue selections may be available upon request.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Wisconsin Cheddar

Aged cheddar and Emmentaler melted with lager beer, garlic and spices.

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$4.99 per plate



SALADS

Please choose one salad selection for your guests to enjoy. Seasonal salad selections may be available upon request.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.



ENTRÉE SELECTIONS

Entrées are presented on one platter to serve every two guests and are accompanied by fresh assorted vegetables and our unique sauces for dipping.

Price is per person and includes all four courses and cooking style.

Lobster Indulgence \$50 per person

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Breast of Chicken
Teriyaki-Marinated Sirloin • Pacific White Shrimp

Steak Lovers \$45 per person

Premium Filet Mignon • Teriyaki-Marinated Sirloin
Certified Angus Beef® Sirloin

The Classic \$45 per person

Certified Angus Beef® Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below. Please choose up to two.

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

CHOCOLATE FONDUE

For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers.

Caramel Toffee Crunch

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.



ADDITIONAL INFORMATION

Deposits

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a credit card number

Reservations

Large parties enjoying a four course meal are booked for a leisurely three hours. As a courtesy to other guests booked after your reservation, please ask your guests to arrive on time and allow for travel and traffic conditions.

Confirmation

A final confirmation number of guests must be given to us two days prior to your event. This is the final count for which you will be billed.

Cancellations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$25 per person will only be applied if more than one third of the party fails to show up without 48 hours notice.