



At The Melting Pot, we offer a group-dining experience like no other. Whether you're celebrating a birthday for any age (we have teen and pre-teen options), a rehearsal dinner, a corporate dining event, or just a dinner with family and friends, we look forward to planning it with you.

Our menu can accommodate any occasion and life-style choices including gluten-free, vegetarian, allergies or we can further customize to suit your gathering and tastes.

**Are you looking to host a lunch or shower event?
Ask us about our lunch menu options.**

Also ask about our open bar and beverage offerings.

These large party menus are simply suggestions. If you have a specific budget in mind, please let us know. We look forward helping you create your perfect fondue party!

The
Melting Pot
FONDUE RESTAURANT

**5455 N. FEDERAL HIGHWAY, BOCA RATON, FL 33487
(561) 997-7472 MELTINGPOT.COM/BOCA-RATON-FL**

CHEESE FONDUE

Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties. However, other cheese fondue favorites from our menu will be available that evening upon request.

Wisconsin Cheddar

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Quattro Formaggio

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

Classic Alpine

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

Spinach Artichoke

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

Sparkling Gruyère

Gruyère, Raclette and Fontina cheeses blended with Champagne, chopped garlic, nutmeg and lemon.



SALADS

Your customized menu will have the choices listed below so your guests will make their choice during the course of the meal. Please let us know if any of your guests have special requests!

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

California

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

Caesar

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

The Melting Pot House

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



ENTRÉE SELECTIONS

*Entrées are served on platters for two guests and a platter for one for an extra person.
All entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping.*

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

Subtract \$3 per person for 3-course option (choose no salad OR no cheese course)

The Boca Fondue Feast \$41.95 per person

Cold Water Lobster Tail • Filet Mignon • Teriyaki-Marinated Sirloin
Herb-crusted Chicken • Pacific White Shrimp • Wild Mushroom Sacchetti

The Lobster Indulgence \$47.95 per person

Cold Water Lobster Tails • Certified Angus Beef® Sirloin • Filet Mignon
Teriyaki-Marinated Sirloin • Herb-crusted Chicken • Pacific White Shrimp

Steak Lovers \$39.95 per person

Filet Mignon • Certified Angus Beef® Sirloin • Teriyaki-Marinated Sirloin
Wild Mushroom Sacchetti

The Classic Combination \$37.95 per person

Filet Mignon • Teriyaki-Marinated Sirloin • Herb-crusted Chicken
Pacific White Shrimp • Atlantic Salmon

Seafood Lovers \$41.95

Cold Water Lobster Tail • Atlantic Salmon • Ahi Tuna
Old Bay® Scallops • Pacific White Shrimp

Good Earth Vegetarian \$35.95 per person

Edamame or Onion Rings • Artichoke Hearts • Portobello Mushrooms • Asparagus
Thai Peanut-Marinated Tofu • Spinach & Artichoke Ravioli • Wild Mushroom Sacchetti

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

Please choose one per burner.

Bourguignonne

European-style fondue in cholesterol-free / og 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. Seasonal chocolate fondue selections may be available upon request.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Chocolate S'mores

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

Create Your Own

Milk, dark or white chocolate and add Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

Cookies 'n Cream Marshmallow Dream

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

Raspberry Dark Chocolate

Tart raspberry purée blended into our bittersweet dark chocolate.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



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 to hold your reservation.

Reservations

Large parties enjoying a four course meal are booked for a leisurely two and 1/2 hours. If you book in our early seating, 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. Parties booked after 8 P.M. will have the table(s) for the entire night!

Confirmation

Please try and give a final confirmation number of guests to a manager two days prior to your event.

Cancellations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 hour notification.