

## 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.

### The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

### 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.

### Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

### Choose one chocolate fondue to complete your meal.

See our dessert menu for all the decadent details.



## ADDITIONAL INFORMATION

### Deposits

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a signed contract.

### 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 a manager two days prior to your event. This is the final count for which you will be billed.

### Cancelations

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.

### Entertainment

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.



## HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. We have several large party options to choose from.

### THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.  
\$29-\$50 per person

### CHEESE, SALAD AND CHOCOLATE PARTY

\$21 per person

### CHEESE AND CHOCOLATE PARTY

\$18 per person

### CHEESE OR CHOCOLATE PARTY

\$9 per person. Available during select times.  
See store for details.

The  
Melting Pot

FONDUE RESTAURANT

19850 W. BLUEMOUND RD., BROOKFIELD, WI 53045  
(262) 782-6358 MELTINGPOT.COM

## 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.

### Spinach Artichoke

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

### Choose one cheese fondue from our dinner menu.

Our cheese fondues are prepared tableside by your server.

### Premium Cheese Fondue Dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. \$5 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-encrusted pine nuts, tossed with Caesar dressing.

### California

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

### The Melting Pot House

Romaine-iceberg mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

### Choose one salad from our dinner menu.

Our signature salads are freshly prepared.



## 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. In addition to those listed below, you may choose any 4 course option off our regular menu.**

### Fondue Delight \$50 per person

Filet mignon • Cold Water Lobster Tail • All-Natural Breast of Chicken  
Pacific White Shrimp • Wild Mushroom Sacchetti.

### The Classic \$45 per person

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

### Party Platter (our best value) \$44 per person

Filet Mignon • Teriyaki-Marinaded Sirloin • All-Natural Breast of Chicken  
Pacific White Shrimp • Featured Pasta

### Good Earth Vegetarian \$37 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus  
Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

### Petite Platter \$29 per person

Teriyaki-Marinaded Sirloin • All-Natural Breast of Chicken • Pacific White Shrimp  
Featured Pasta

### The Little Dipper \$19 per child under 12 (no salad)

Teriyaki-Marinaded Sirloin • Pacific White Shrimp • All-Natural Breast of Chicken  
Featured Pasta

## COOKING STYLES

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

### Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5 per pot

### Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

### Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$5 per pot

### Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. \$6 per pot