



HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. The following large party options are available to parties of 11 or more.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section.

CHEESE, SALAD AND CHOCOLATE PARTY

\$24.95 per person

CHEESE AND CHOCOLATE PARTY

\$18.95 per person

The 
Melting Pot

FONDUE RESTAURANT

ONE WALDEN GALLERIA DR., BUFFALO, NY 14225
(716) 685-6358 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.

Wisconsin Cheddar

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

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Spinach Artichoke

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

Top Shelf Fiesta

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

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.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$9.95 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.

Strawberry Spinach

Fresh spinach, raisins, honey roasted almonds, strawberries, Gorgonzola crumbles and a strawberry vinaigrette.

The Melting Pot House

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



ENTRÉE SELECTIONS

Entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping.

Price is per person and includes all four courses. Beverages, tax and gratuity not included.

Land & Sea \$39.95 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

The Classic \$42.95 per person

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

Steak Lovers \$44.95 per person

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

Surf & Turf \$48.95 per person

Cold Water Lobster Tail • Premium Filet Mignon
Pacific White Shrimp • Featured Pasta

Good Earth Vegetarian \$36.95 per person

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

COOKING STYLES

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

Please choose up to two.

Seasoned Court Bouillon

Seasoned Vegetable Broth

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

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.

Pure Chocolate

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

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.

Chocolate S'mores

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

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Caramel Toffee Crunch

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



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 and 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

Cancelations are due two days prior to the event. Should your party not show, fail to cancel two days prior, or are short more than 3 guests, \$25.00 per missing guest will be charged in the form of a Gift Card.

AV Equipment/Entertainment

Audio visual equipment is available at no additional charge. We will be happy to help arrange entertainment; however, the size of our facility may limit your options.