



## 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.  
See price per person under entrée section.

### CHEESE, SALAD AND CHOCOLATE PARTY

\$26.95 per person

### CHEESE AND CHOCOLATE PARTY

\$20.95 per person



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# CHEESE FONDUE

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*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.

## **Spinach Artichoke**

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

## **Classic Alpine**

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

## **Quattro Formaggio**

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

## **Bourbon Bacon Cheddar**

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

## **Loaded Baked Potato Cheddar**

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



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# SALADS

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

## **Melting Pot House**

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

## **Caesar**

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

## **California**

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette

## **Strawberry Spinach**

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



## 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 and tax are not included. Gratuity of 20% will be added.**

### **Land & Sea \$42.95 per person**

Garlic Pepper Sirloin • Shrimp • Herb-crusted Chicken  
Atlantic Salmon

### **The Classic \$45.95 per person**

Garlic Pepper Sirloin • Memphis-Style BBQ Pork • Shrimp • Herb-Crusted Chicken •  
Teriyaki-Marinated Sirloin

### **Steak Lovers \$46.95 per person**

Premium Filet Mignon • Teriyaki-Marinated Sirloin • Garlic Pepper Sirloin

### **Big Night Out \$47.95 per person**

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

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# CHOCOLATE FONDUE

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*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**

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

## **Flaming Turtle**

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

## **Pure Chocolate**

Pick from the flavors of milk, dark or white chocolate.

## **S'mores**

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.

## **Dark & Dulce**

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt.

## **Yin & Yang**

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together.



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## ADDITIONAL INFORMATION

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### **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.

### **Cancellations**

No cancellations can be made within 48 hours of the event. If you cancel within that 48 hour period you will be charged for the full amount of the final guest count and we will issue you a gift card for the full amount charged.