

CHOCOLATE FONDUE

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

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

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

S'mores

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

Pure Chocolate

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

Chocolate Explosion +\$10 per pot

Photo-worthy fondue with cotton candy & fireworks. Your choice of: Raspberry Dark Chocolate Fondue topped with Red Velvet Cake OR Birthday Cake White Chocolate Fondue topped with Confetti Cake



ADDITIONAL INFORMATION

Booking, Deposit, Guest Count and Cancellation Policy:

-Booking a large party requires a guaranteed minimum purchase of \$30 per person booked at the time the reservation is made. Minimum charges apply whether or not the entire party attends. In order to guarantee this minimum purchase, a non-refundable deposit of \$30 per person is due at the time of booking. This minimum amount cannot be applied to tax or gratuity.

-You may not decrease the number of guests in your party. You may increase the number of guests up to 48 hours in advance of your party.

-If you cancel your reservation at least 3 days in advance of the event you will be issued a gift card in the entire amount of your deposit.

If you cancel, or no-show, with less than 3 days notice, your deposit will be retained as a cancellation/no-show fee.

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.

Gratuity and Split Checks:

-Only one check will be issued. We will not split checks.

-Gratuity of 20% will automatically be added to the check.



Cheese Fondue & Chocolate Fondue: \$26 per person

Cheese Fondue, Salad & Chocolate Fondue: \$33 per person

4-Course Fondue Party: See entree selection for pricing

Ultimate 5-Course Celebration: \$84 per person, includes all four courses plus a starter course, Double Dippers, Chocolate Explosion and a dozen rose bouquet. Ask a manager for details.



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CHEESE FONDUE

Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties.

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$13 per plate (serves two)

Double Dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings \$5 per plate (serves two)



SALADS

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Caesar

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

Bacon Parmesan Ranch

Mixed Greens, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch, Parmesan-Dusted Pine Nuts

California

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



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.

The Classic \$61 per person

Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Steak, Garlic Pepper Steak, Herb-Crusted Chicken Breast

Steak Lovers \$61 per person

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

Land and Sea \$56 per person

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

The Garden Pot \$56 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

Big Night Out \$64 per person

Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

The Celebration \$84 per person (only available with Ultimate 5-Course)

Filet Mignon • Teriyaki-Marinated Steak • Herb-crusted Chicken Shrimp

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

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Cast Iron Grill

Tabletop Grilling

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter