

At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!

Cheese & Chocolate Party - \$27 per person

Cheese, Salad & Chocolate Party - \$34.50 per person

Four-Course Fondue Party - Starting at \$57 per person, see entree selection for pricing.



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

CHEESE FONDUE

We highly recommend having the cheese fondue pre-set with all large parties.

Please select one cheese fondue.

Classic Alpine

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

Wisconsin Cheddar

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

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

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

Cheese Double Dippers

First dip into cheese, then dip into a selection of six savory toppings \$4 per plate



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

California

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

Bacon Caesar Salad

Crisp Romaine, Bacon, Parmesan Cheese, Croutons and Parmesan-Dusted Pine Nuts, tossed in Caesar Dressing.

Bacon Parmesan Ranch

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



ENTRÉE SELECTIONS

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

Price is per person and includes all four courses with the exception of the Little Dipper which includes three courses, cheese fondue, entree, and chocolate fondue.

Garden Pot \$57 per person

Ask about our Chef's selection of vegetarian options

Land and Sea \$62 per person

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

The Classic \$62 per person

Shrimp, Memphis Dry Rub Pork, Teriyaki Steak, Garlic Pepper Steak, Herb Chicken Breast

Steak Lovers \$62 per person

Petite Filet, Garlic Pepper Steak, Teriyaki Steak

Big Night Out \$65 per person

Twin Petite Filets, Teriyaki Steak, Herb Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

Little Dipper (Children 12 and under only.) \$32 per person

Herb Chicken Breast • Shrimp • Teriyaki Steak

COOKING STYLES

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

Please choose one.

Court Bouillon

Seasoned vegetable broth, fresh veggies

Cog au Vin

Burgundy Wine, Mushrooms, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

C=:11

Tabletop Grilling

Traditional Oil

Seasoned batter & panko

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

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

S'mores

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

Candy Bar

The creamy flavor of milk chocolate, caramel and crunchy peanut butter are swirled with butterscotch schnapps and Baileys* Irish Cream.

Yin & Yang

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

Pure Chocolate

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

Chocolate Double Dippers

First dip into chocolate, then dip into a selection of sweet and salty toppings
\$4 per plate

ADDITIONAL INFORMATION

BOOKING, NON-REFUNDABLE DEPOSIT, GUEST COUNT AND CANCELLATION POLICY:

- -Booking a large party requires deposit of, and 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. For all other cancellations your deposit will be retained as a cancellation/no-show fee.
- -We must receive the completed contract prior to booking this party.

GRATUITY POLICY:

-Gratuity of 20% will be added to the bill.

OTHER TERMS:

- -The restaurant will only block space for the agreed upon number of guests.
- -A minimum of 25 people are required for exclusive use of the party room, otherwise there is a \$250 room fee.
- -The restaurant reserves the right to use any tables around the party unless it is specified as private.
- -Large parties are booked for 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.