

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!

Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.

Whether you're celebrating a birthday, wedding or planning a corporate dining event, we look forward to helping you plan it at The Melting Pot.



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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. 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.

#### Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

# **Top Shelf Fiesta**

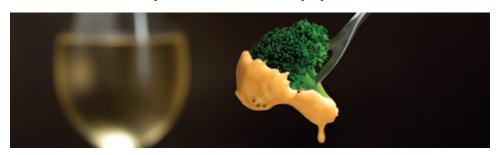
Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

#### Bacon & Jalapeño

Gruyère, Raclette and Fontina cheeses, white wine, jalapeños, garlic, shallots, bacon and cracked black pepper.

### **Artisanal Dippers**

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$6.95 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.

# The Melting Pot House

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

# California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with 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.

Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.

# Manager's Menu \$34.00 per person

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Pacific White Shrimp

# Signature Selection \$39.00 per person

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

# Lobster Indulgence \$45.00 per person

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Breast of Chicken Teriyaki-Marinated Sirloin • Pacific White Shrimp

# **COOKING STYLES**

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

#### Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

#### Cog au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.95 per pot

#### Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$4.95 per pot

# **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.

# Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside

#### Dark & Dulce

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

# The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

### Yin & Yang

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

#### Chocolate S'mores

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



# 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 one day 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 cancelation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 24 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.