



## 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.

Parties 25 or more can book any day of the week with prior notice for lunch hours.

We do not book parties exceeding 14 guests on Friday's , Saturday's or Sunday's after 3:30pm.

### THE 4-COURSE EXPERIENCE

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

### CHEESE, SALAD AND CHOCOLATE PARTY

(Lunch Hours Only)

\$26 per person

### CHEESE AND CHOCOLATE PARTY

(Lunch Hours Only)

\$23 per person

The   
Melting Pot

FONDUE RESTAURANT

2377 BROAD HOLLOW RD., LONG ISLAND, NY 11735

(631) 752-4242 MELTINGPOT.COM

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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.

## **Classic Alpine**

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

## **Loaded Baked Potato Cheddar**

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

## **Fiesta**

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

## **Spinach Artichoke**

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

## **Bacon & Tomato Alpine**

Gruyère, Raclette and Fontina with Lager beer, crisp bacon, sundried tomato pesto and fresh tomatoes.

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.95 per plate



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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.*

## **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.

## **The Melting Pot House**

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



## 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.***

**Fondue Feast \$42.95 per person**

Filet Mignon • Teriyaki-Marinated Sirloin • Herb-crusted Chicken  
Shrimp • Featured Ravioli

**Lobster Indulgence \$46.95 per person**

Cold Water Lobster Tail • Filet Mignon • Shrimp  
All-Natural Breast of Chicken • Featured Ravioli

**Land & Sea Feast \$40.95 per person**

Filet Mignon • Herb-crusted Chicken • Shrimp

**Lunch Only - Tour of Four \$34.95 per person**

All-Natural Breast of Chicken • Shrimp • Filet Mignon

**Lunch only - Exclusively Fondue (No Salad) \$32.95 per person**

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

## 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

**Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic

**Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus

**Cast Iron Grill**

Tabletop Grilling

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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.*

## **Pure Chocolate**

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

## **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.

## **Flaming Turtle**

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

## **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.



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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.

### **Cancelations**

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 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.