



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.

The
Melting Pot

FONDUE RESTAURANT

334 E. MOUNTAIN AVE., FT. COLLINS, CO 80524
(970) 207-0100 MELTINGPOT.COM

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.

Bourbon Bacon Cheddar

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

Fiesta

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

Garlic & Herb Quartet

Garlic and herb cheese, Butterkäse, Fontina and goat cheese, white wine, lemon juice and scallions.

Classic Alpine

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

Spinach Artichoke

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

Bacon & Jalapeño

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

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$10.95 per plate



SALADS

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

Bacon-topped House

Romaine-iceberg mix, cheddar, egg, tomatoes and bacon with sweet & tangy or peppercorn ranch dressing.

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.

Strawberry Almond

Strawberries, honey roasted almonds and feta placed atop mixed greens with Raspberry Walnut 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, cooking style and soft drink, iced tea or coffee.

Signature Selection \$43.95 per person

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

The Premiere \$47.95 per person

Garlic Pepper Sirloin • Filet Mignon • Memphis-Style BBQ Pork Medallion
Shrimp • Herb-crusted Chicken

The Old Town Indulgence \$54.95 per person

Cold Water Lobster Tail • Shrimp • Filet Mignon
Herb-crusted Chicken • Teriyaki-Marinated Sirloin • Featured Pasta

Mountain Avenue Extravaganza \$59.95 per person

Cold Water Lobster Tail • Garlic Pepper Sirloin • Filet Mignon
Honey Orange Duck Breast • Shrimp • Wild Mushroom Sacchetti

Good Earth Vegetarian \$42.95 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus
Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

The Little Dipper \$19.95 per person

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

COOKING STYLES

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

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

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.

Flaming Turtle

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

Pure Chocolate

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

Dark & Dulce

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

Yin & Yang

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

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

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

Please call 970-207-0100 and speak to a manager regarding a large party reservation. Large parties enjoying a four-course meal are booked for a leisurely 2.5 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 & Cancellation

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. We understand the inevitability of last-minute changes. Therefore, our cancellation fee of \$30 per person will only be applied if more than 1/3 of the party fails to show up without a 48 hour notification.

Special Requests

Please inform us of any special requests or seating arrangements and we will do our best to accommodate. (Wheelchair access, limited mobility, for allergies, etc.)