

## 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

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

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.

### Cancellations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$30 per person will only be applied if more than one third of the party fails to show up without a 48 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.)



**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.

### **Bourbon Bacon Cheddar**

Aged Cheddar, Emmenthaler, Lager Beer, Bacon, Dry Mustard, Garlic, Worcestershire, Bourbon

### **Fiesta**

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

### **Classic Alpine**

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

### **Spinach Artichoke**

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

### **Bacon & Jalapeño**

Gruyère, Raclette, Fontina, White Wine, Bacon, Jalapeño, Shallots, Garlic

### **Quattro Formaggio**

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

### **Charcuterie Board**

Our selection of premium cured meats, artisan crackers and accompaniments. \$11 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 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.

### **Signature Selection \$50 per person**

Teriyaki-Marinated Sirloin • Shrimp • Memphis-Style BBQ Pork Medallion  
Herb-crusted Chicken • Featured Pasta

### **The Premiere \$52 per person**

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

### **The Old Town Indulgence \$57 per person**

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

### **Mountain Avenue Extravaganza \$59 per person**

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

### **The Garden Pot \$50 per person**

Veggie Potstickers, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

### **The Little Dipper (Ages 12 and Under) \$24 per person**

Teriyaki-Marinated Sirloin • 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