

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

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

Bananas Foster

The buttery flavor of white chocolate is melted with bananas & dulce de leche, then flambéed

Dark & Dulce

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

S'mores

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

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



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, as well as parking.

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 \$50 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 food 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.

Classic Alpine

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

Wisconsin Cheddar

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

Spinach Artichoke

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

Fiesta

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

Bourbon Bacon Cheddar

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

Green Goddess Cheddar

Aged Cheddar, Emmenthaler, Lager Beer, Garlic, Green Goddess, Black Pepper

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate



SALADS

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

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

California

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing



ENTRÉE SELECTIONS

Entrées are presented on one platter per guest 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 \$57 per person

Teriyaki-Marinated Steak, Shrimp, Memphis-Style Dry Rub Pork, Herb-Crusted Chicken, Garlic Pepper Steak

The Celebration \$59 per person

Premium Filet Mignon, All-Natural Chicken Breast, Teriyaki-Marinated Steak, Shrimp, Featured Pasta, Memphis-Style Dry Rub Pork

The Old Town Indulgence \$64 per person

Lobster Tail • Shrimp • Filet Mignon
Herb-crusted Chicken • Teriyaki-Marinated Steak • Wild Mushroom Ravioli

Mountain Avenue Extravaganza \$66 per person

Lobster Tail • Garlic Pepper Steak • Filet Mignon
Ahi Tuna • Shrimp • Wild Mushroom Ravioli

The Garden Pot \$57 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

The Little Dipper \$28 per person (12 and under)

Teriyaki-Marinated Steak, Shrimp, All-Natural Chicken Breast, 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