



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.



**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.

Wisconsin Cheddar

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

Classic Alpine

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

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Hot Honey Alpine

Gruyère, Raclette, Fontina, White Wine, Sweet Peppers, Prosciutto, Hot Honey

Charcuterie Board

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

Double Dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings \$5 per set



SALADS

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

Melting Pot House

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

Caesar

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

California

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



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.

Big Night Out \$67 per person

Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

Bigger Night Out \$75 per person

Lobster Tail, Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

The Classic \$60 per person

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

Land and Sea \$59 per person

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

The Garden Pot \$59 per person

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

The Little Dipper \$35 per person (12 and under)

Teriyaki-Marinated Steak • All-Natural Chicken Breast • Memphis-Style BBQ Pork Featured Ravioli

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

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

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.

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

Flaming Turtle

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

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together

Bananas Foster

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

Candy Bar

The creamy flavor of milk chocolate, caramel and crunchy peanut butter are swirled with butterscotch schnapps and Baileys® Irish Cream.

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 in Old Town.

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, food allergies, etc.).