



**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 Fort Collins Melting Pot.**



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

## **Bacon & Brie**

Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions

## **Green Goddess Cheddar**

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

## **Chocolate Double Dippers**

First dip into chocolate, then dip into a selection of sweet and salty toppings \$5 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.*

## **Melting Pot House**

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

## **California**

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

## **Caesar**

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



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## ENTRÉE SELECTIONS

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*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**

Twin Petite Filets, Teriyaki Steak, Herb Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

**The Classic \$63 per person**

Shrimp, Memphis Dry Rub Pork, Teriyaki Steak, Garlic Pepper Steak, Herb Chicken Breast

**Land and Sea \$63 per person**

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

**Pacific Rim \$63 per person**

Shrimp, Teriyaki Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

**Garden Pot \$60 per person**

Ask about our Chef's selection of vegetarian options

**The Little Dipper \$35 per person**

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

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## COOKING STYLES

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*Our entrées can be prepared with any of the cooking styles listed below.*

*Please choose up to two.*

**Court Bouillon**

Seasoned vegetable broth, fresh veggies

**Coq au Vin**

Burgundy Wine, Mushrooms, Garlic

**Mojo**

Caribbean-Inspired, Garlic, Cilantro, Citrus

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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.*

## **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

## **Dark & Dulce**

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

## **Cookie Butter Crunch**

The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds

## **Pure Chocolate**

Pick from the flavors of milk, dark, or white chocolate



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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 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.).