

## 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

### Pure Chocolate

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

### S'mores

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

### The Original

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

### Yin & Yang

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



## 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 three 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 \$20 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

### Entertainment

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.



**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.**



13251 MCGREGOR BLVD., FT. MYERS, FL 33919  
(239) 481-1717 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.

### Classic Alpine

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

### 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

### Spinach Artichoke

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

### Wisconsin Cheddar

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

### Double Dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings \$6 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 Walnut Vinaigrette

### Melting Pot House

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



## 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.**

### 4-Course Dinner \$55 per person

All-Natural Chicken Breast • Featured Pasta • Shrimp  
Teriyaki-Marinated Steak • Brown Sugar Bourbon Rub Steak

### 4-Course Lobster Dinner \$60 per person

Lobster Tail • All-Natural Chicken Breast • Featured Pasta  
Brown Sugar Bourbon Rub Steak • Shrimp • Teriyaki-Marinated Steak

### 4-Course Twin Lobster Indulgence Dinner \$65 per person

Lobster Tails • All-Natural Chicken Breast • Featured Pasta  
Brown Sugar Bourbon Rub Steak • Shrimp • Teriyaki-Marinated Steak

### The Garden Pot \$50 per person

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

## 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