



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.

The
Melting Pot

FONDUE RESTAURANT

475-5 HAYWOOD RD., GREENVILLE, SC 29607
(864) 297-5035 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 and Fontina melted with white wine, garlic and fresh nutmeg.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Top Shelf Fiesta

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.00 per plate



SALADS

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

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.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch 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 and cooking style

Manager's Menu \$35.00 per person

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Pacific White Shrimp

Signature Selection \$40.00 per person

Teriyaki-Marinated Sirloin • Pacific White Shrimp • Memphis-Style BBQ Pork
Herb-Crusted Chicken • Certified Angus Beef® Sirloin

Lobster Indulgence \$45.00 per person

Cold Water Lobster Tail • Premium Filet Mignon • All-Natural Breast of Chicken
Teriyaki-Marinated Sirloin • Pacific White Shrimp

COOKING STYLES

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

Please choose up to three.

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Cast Iron Grill

Tabletop Grilling

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

Our original milk chocolate fondue swirled with crunchy peanut butter.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

Cookies 'n Cream Marshmallow Dream

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

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.

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.



ADDITIONAL INFORMATION

Deposits

Please contact restaurant with any deposit inquiries.

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.

Cancelations

We understand the occasional inevitability of last-minute changes. Therefore, our cancelation 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.