



**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.**



475-5 HAYWOOD RD., GREENVILLE, SC 29607  
(864) 297-5035 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, Spices

## **Spinach Artichoke**

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

## **Classic Alpine**

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

## **Fiesta**

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

## **Quattro Formaggio**

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

## **Wisconsin Trio**

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

## **Charcuterie Board**

Our selection of premium cured meats, artisan crackers and accompaniments. \$7.00 per platter



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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.*

## **Caesar**

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

## **California**

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

## **Melting Pot House**

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing



## ENTRÉE SELECTIONS

*Entrées are presented on one platter to serve each guest 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.***

### **The Garden Pot \$36 per person**

Veggie Potstickers, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

### **Pacific Rim \$39 per person**

Shrimp, Teriyaki-Marinated Sirloin, Sesame-Crusted Ahi Tuna, Honey Orange Duck Breast

### **Land & Sea \$39 per person**

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

### **Surf & Turf \$44 per person**

Lobster Tail, Premium Filet Mignon, Shrimp, Featured Pasta

### **Fondue Delight \$47 per person**

Filet Mignon, Lobster Tail, All-Natural Chicken Breast, Shrimp, Wild Mushroom Sacchetti

## COOKING STYLES

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

*Please choose up to two.*

### **Bourguignonne**

Canola Oil, Panko, Sesame Tempura Batter

### **Cast Iron Grill**

Tabletop Grilling

### **Coq au Vin**

Burgundy Wine, Mushrooms, Scallions, Garlic

### **Mojo**

Caribbean-Inspired, Garlic, Cilantro, Citrus

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

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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.*

## **Bananas Foster**

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

## **Caramel Toffee Crunch**

The creamy flavor of milk chocolate is melted with caramel and crunchy Heath Bar® pieces.

## **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.

## **Dark & Dulce**

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

## **Yin & Yang**

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



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## ADDITIONAL INFORMATION

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### **Deposits**

Please call the 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 48 hours 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.