



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[®]
a fondue restaurant

**3350 PAXTON ST., HARRISBURG, PA 17111
(717) 564-6358 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.

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

Wisconsin Cheddar

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

Spinach Artichoke

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

Bacon & Brie

Baby brie, our creamy Classic Alpine cheeses, white wine, bacon, lemon juice, pepper and scallions.

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$6.99 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, cooking style and soft drink, iced tea or coffee.

The Classic \$36.00 per person

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

Fondue Festival \$39.00 per person

Premium Filet Mignon • Teriyaki-Marinaded Sirloin • Pacific White Shrimp
Herb-Crusted All-Natural Breast of Chicken • Atlantic Salmon

The Fondue Feast \$43.00 per person

Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinaded Sirloin
Pacific White Shrimp • Featured Fish

Lobster Festival \$46.00 per person

Cold Water Lobster Tail • Filet Mignon • Teriyaki-Marinaded Sirloin
Pacific White Shrimp • Herb-Crusted All-Natural Breast of Chicken

COOKING STYLES

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

Please choose up to two.

Bourguignonne

European-style fondue in cholesterol-free / Og trans-fat canola oil. \$5.95 per pot

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$5.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$5.95 per pot

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

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.

Chocolate S'mores

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

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Cookies 'n Cream Marshmallow Dream

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

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



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. We only require a pre-selected menu for parties of 13 or more.

Confirmation

A final confirmation number of guests must be given to a manager two days prior to your event. Once you've completed the agreement, then fax it back to us at 717-564-6359. You will not get billed for guests that do not show up.

Cancelations

We understand the occasional inevitability of last-minute changes. There is no cancelation fee.

Entertainment

We do not allow for any sort of entertainment at the restaurant.