

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

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.

S'mores

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

Yin & Yang

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

Bananas Foster

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

Pure Chocolate

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



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. We require a final number of guests two days prior to your event. This is the count for which you will be billed. Our cancellation fee of \$10 per person will be applied if one third of the party fails to show without a 48 hour notification. This does not include Friday & Saturday banquet table reservations (see below)

Large Party Agreement

Parties of 11 or more must complete and return this agreement or will enjoy a pre-selected manager's choice menu.

Banquet Tables

Our restaurant has two banquet tables that can each be divided in half and are booked for up to 3 hours. The following is the minimum dollar amount to book these tables on Friday & Saturday and will be charged to the card on file if we do not receive 48 hour notice of cancellation.

One table.....	min. \$400	guests: 11-16 rec.
One and a half tables....	min. \$600	guests: 17-22 rec.
Both tables.....	min. \$800	guests: 23-32 rec.



HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. We have several large party options to choose from.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section.

CHEESE AND CHOCOLATE FONDUE PARTY

\$22 per person. Not available Fri & Sat 5:45p-9:45p

CHOCOLATE FONDUE PARTY

\$11 per person. Not available Fri & Sat 5:45p-9:45p

OTHER LARGE PARTY OPTIONS

Ask a manager about our Bride-to-Be and Sweet 16 packages!



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(713) 532-5011 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.

Wisconsin Cheddar

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

Classic Alpine

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

Spinach Artichoke

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

Fiesta

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

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

French Onion Gruyère

Gruyère, Raclette, Fontina, Beef Broth, Caramelized Onions

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$3 per person



SALADS

Please choose one salad selection for your guests to enjoy. Parties of 15 and under may select their salads table-side.

Melting Pot House

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

Caesar

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

California

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



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.

Big Night Out \$47 per person

Premium Filet Mignon, Teriyaki-Marinated Sirloin, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Sacchetti

Bigger Night Out \$52 per person

Lobster Tail, Premium Filet Mignon, Teriyaki-Marinated Sirloin, Herb Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Sacchetti

Land & Sea \$46 per person

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

The Garden Pot \$46 per person

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

The Kids' Party (12 and under) \$26 per person

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

COOKING STYLES

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter