

# 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.



## 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

\$24 per person. Not available Fri & Sat 5:45p-9:45p

### CHOCOLATE FONDUE PARTY

\$12 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!

## 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 the day 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 24 hour notification. This does not include parties of 12 or more on Friday or Saturday (see below)

### Large Party Agreement

Parties of 12 or more must complete and return this agreement or will enjoy a pre-selected manager's choice menu.

### Parties of 12 or More

Booking large tables requires a guaranteed minimum purchase. Minimum charges apply whether or not the entire party attends and the credit card on file will be charged the difference should the minimum not be met.

12-16 guests.....	min. \$400	4 cooktops
17-24 guests.....	min. \$600	6 cooktops
25-30 guests.....	min. \$800	8 cooktops



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## 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 Flambé

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

### 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 Dippers

Our selection of premium cured meats | \$3 per person



## SALADS

Please choose one salad selection for your guests to enjoy.  
Parties of 16 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 \$54 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

Plant-Based Bratwurst, Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Pasta, 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