

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, then 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 the day prior to your event. This is the count for which you will be billed. Our cancellation fee of \$10 will be applied if one third of the party fails to show without 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. \$500 | 4 cooktops
17-24 guests..... min. \$750 | 6 cooktops
25-30 guests..... min. \$1000 | 8 cooktops



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

\$26 per person. Not available Fri & Sat 5:45p-9:45p

CHOCOLATE FONDUE PARTY

\$13 per person. Not available Fri & Sat 5:45p-9:45p

OTHER LARGE PARTY OPTIONS

Inquire 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

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. \$10 per board



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

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Caesar

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

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry 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 \$52 per person

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

Bigger Night Out \$60 per person

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

Land and Sea \$50 per person

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

The Garden Pot \$50 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

The Kids' Party (cheese, entrée, chocolate fondue) \$28 per person (12 and under)

All-Natural Chicken Breast • Teriyaki-Marinated Steak • 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