



## 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. Large Parties are groups of 10 or more. Please contact the restaurant for availability.**

### **THE FOUR-COURSE EXPERIENCE**

Cheese fondue, salad, entrée and chocolate fondue. Fountain drinks, coffee and iced tea included in the price.  
See price per person under entrée section.

### **CHEESE, SALAD AND CHOCOLATE PARTY**

\$26 per person

### **CHEESE AND CHOCOLATE PARTY**

\$20 per person

### **CHOCOLATE PARTY**

\$10 per person



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# CHEESE FONDUE

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*Please choose at most two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties.*

## **Wisconsin Cheddar**

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

## **Classic Alpine**

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

## **Fiesta**

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

## **Spinach Artichoke**

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

## **Green Goddess Cheddar**

Aged Cheddar, Emmenthaler, Lager Beer, Garlic, Green Goddess, Black Pepper

## **Charcuterie Board**

Our selection of premium cured meats, artisan crackers and accompaniments. \$13.95 per plate



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# SALADS

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*Each salad can be individually selected and enjoyed.*

## **Melting Pot House**

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

## **California**

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

## **Caesar**

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



## ENTRÉE SELECTIONS

*Entrées are presented on individual platters to serve each guest, accompanied by fresh assorted vegetables and our unique sauces for dipping. Substitutions may be made within the entree items only.*

**Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.**

### **Land & Sea \$44 per person**

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

### **Pacific Rim \$44 per person**

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

### **Steak Lovers \$54 per person**

Premium Filet Mignon, Teriyaki-Marinaded Sirloin, Garlic Pepper Sirloin

### **The Classic \$52 per person**

Garlic Pepper Sirloin, Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinaded Sirloin, Herb-Crusted Chicken Breast

### **The Garden Pot \$44 per person**

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

### **Add On \$13.95 per person**

Cold Water Lobster Tail

## COOKING STYLES

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

*Please choose at most two.*

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

### **Mojo**

Caribbean-Inspired, Garlic, Cilantro, Citrus

### **Bourguignonne**

Canola Oil, Panko, Sesame Tempura Batter

### **Coq au Vin**

Burgundy Wine, Mushrooms, Scallions, Garlic

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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. Please choose at most two chocolate fondues.*

## **The Original**

The smooth flavor of milk chocolate is melted with crunchy peanut butter.

## **Cookies 'n Cream Marshmallow Dream**

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles.

## **Flaming Turtle**

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

## **Pure Chocolate**

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

## **Yin & Yang**

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

## **S'mores**

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



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## ADDITIONAL INFORMATION

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### **Deposits**

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a signed agreement. If the size of the party reduces by 20% or more within 24 hours of the reservation, we reserve the right to charge \$25 per person for the agreed upon number of guests.

### **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. Late arrivals are subject to shortened reservation times.

### **Confirmation**

A final confirmation number of guests must be given to a manager 24 hours prior to your event. This is the final count for which you will be allotted space.

### **Cancellations**

We understand the occasional inevitability of last-minute changes. Therefore, we ask you please be courteous of our space and give us at least 48 hours notice if you must cancel your reservation.