



## 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.

Parties 12 or more can book any day of the week for a private lunch or Sunday's- Thursday's for dinner.

We do not book parties exceeding 11 guests on Friday's & Saturday's after 3:30 pm.

### THE FULL EXPERIENCE

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

### CHEESE, SALAD AND CHOCOLATE PARTY (Lunch hours only)

\$26 per person

### CHEESE AND CHOCOLATE PARTY (Lunch hours only)

\$23 per person



150 ALLENDALE RD., KING OF PRUSSIA, PA 19406  
(610) 265-7195 MELTINGPOT.COM

---

---

# CHEESE FONDUE

---

---

*Please choose up to three cheese fondue selections.  
Seasonal cheese fondue selections available upon request.*

## **Wisconsin Cheddar**

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

## **Classic Alpine**

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

## **Quattro Formaggio**

Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

## **Spinach Artichoke**

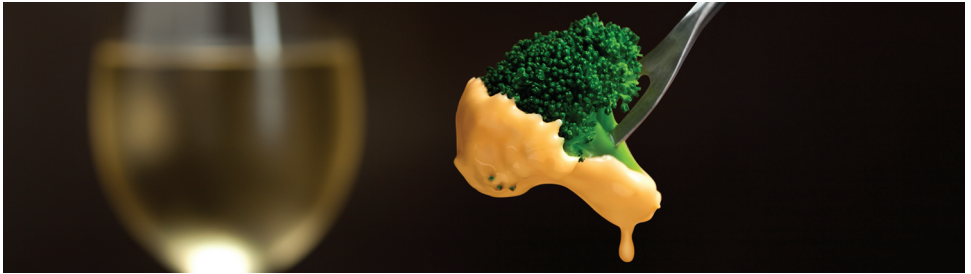
Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

## **Top Shelf Fiesta**

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

## **Bacon & Brie**

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



---

---

# SALADS

---

---

*Please choose one to two salad selection for your guests to enjoy.  
Seasonal selections 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

*All entrées are priced and portioned per person and are accompanied by fresh assorted vegetables and our unique sauces for dipping. Vegetarian and Gluten Free options available upon request.*

### **Lunch Only- Exclusively Fondue (salad course not included) \$31 per person**

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

### **Lunch Only- Big Day Out \$37 per person**

Herb-cruste Chicken • Filet Mignon • Pacific White Shrimp  
Wild Mushroom Sacchetti

### **Lunch & Dinner- The Land & Sea \$42 per person**

Herb-cruste Chicken • Pacific White Shrimp • Filet Mignon

### **Lunch & Dinner- The Grand Feast \$45 per person**

Filet Mignon • Teriyaki-Marinated Sirloin • Pacific White Shrimp  
Herb-cruste Chicken • Wild Mushroom Sacchetti

### **Lunch & Dinner- The Lobster Fusion \$49 per person**

Cold Water Lobster Tail • Herb-cruste Chicken • Pacific White Shrimp  
Filet Mignon • Wild Mushroom Sacchetti

## COOKING STYLES

*Our entrées can be prepared with any of the cooking styles listed below.  
Please choose up to three.*

### **Seasoned Court Bouillon**

Fresh seasoned vegetable broth.

### **Bourguignonne**

European-style fondue in cholesterol-free / og trans-fat canola oil.

### **Coq au Vin**

Burgundy wine infused with fresh herbs, spices and mushrooms.

### **Mojo**

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

# CHOCOLATE FONDUE

*Please choose up to three chocolate fondue selections.  
Seasonal chocolate fondue selections available upon request.*

## **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.

## **Chocolate S'mores**

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

## **Bananas Foster**

Bananas and cinnamon in white chocolate flambéed tableside.

## **Flaming Turtle**

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

## **Yin & Yang**

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.



## 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.

### **Confirmation**

A final confirmation number of guests must be given to a manager two days prior to your event. This is the final count for which you will be billed.

### **Cancelations**

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

### **Entertainment**

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.