

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.



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 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



FONDUE RESTAURANT

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-crusted Chicken • Filet Mignon • Pacific White Shrimp
Wild Mushroom Sacchetti

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

Herb-crusted Chicken • Pacific White Shrimp • Teriyaki-Marinated Sirloin

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

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

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

Cold Water Lobster Tail • Herb-crusted 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 / 0g 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.