

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.

Pure Chocolate

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



ADDITIONAL INFORMATION

Deposits

A nonrefundable 50% deposit is required for your reservation and will be charged when the event is booked. This deposit will be deducted from the final bill. All prices are food packages and soda, coffee and tea only. Additional beverages, tax and 20% gratuity are not included in the package price and will be added to the final bill.

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 by 4 pm - two days prior to your event. This is the final count for which you will be billed.



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, SALAD AND CHOCOLATE PARTY

\$26 per person

CHEESE AND CHOCOLATE PARTY

\$22 per person

CHOCOLATE PARTY

Available during select times.
See store for details.



6816 ODANA RD., MADISON, WI 53719
(608) 833-5676 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.

Classic Alpine

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

Spinach Artichoke

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

Wisconsin Cheddar

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



SALADS

Please choose one salad selection for your guests to enjoy. Seasonal salad selections may be available upon request.

Caesar

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

California

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

Melting Pot House

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



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, cooking style and soft drink, iced tea or coffee.

The Classic \$51 per person

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

Steak Lovers \$53 per person

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

Manager's Menu \$39 per person

All-Natural Chicken Breast, Teriyaki-Marinated Sirloin, Shrimp

The Little Dipper \$19 per person

Teriyaki-Marinated Sirloin, Shrimp, All-Natural Chicken Breast, Featured Pasta

COOKING STYLES

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

Please choose up to two.

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth