

At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!

Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.

Whether you're celebrating a birthday, wedding or planning a corporate dining event, we look forward to helping you plan it at The Melting Pot.



2707 W. MAIN ST., LITTLETON, CO 80120 (303) 794-5666 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 and Emmenthaler melted with lager beer, garlic and spices.

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

Spinach Artichoke

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

Green Goddess Cheddar

Lager beer, garlic and our Green Goddess with our cheddar and Swiss cheese blend and black pepper.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Classic Alpine

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



SALADS

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

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.

Wine Package Dinner \$60.00 per person includes 2 glasses of select wine Filet Mignon • Shrimp • All-Natural Breast of Chicken

Filet Mignon • Shrimp • All-Natural Breast of Chicken Pork Tenderloin Medallion • Featured Ravioli • Teriyaki-Marinated Sirloin

Fondue Delight \$49.95 per person

Filet Mignon • Cold Water Lobster Tail • All-Natural Chicken Breast • Shrimp • Wild Mushroom Sacchetti

The Classic \$46.95 per person

Garlic Pepper Sirloin • Memphis-Style BBQ Pork • Shrimp • Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

Good Earth Vegetarian \$41.95 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

The Little Dipper \$17.95 per child (12 and under)

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.

Coq au Vin Burgundy Wine | Mushrooms | Scallions | Garlic

Mojo Caribbean-Inspired | Garlic | Cilantro | Citrus

Bourguignonne Canola Oil | Panko | Sesame Tempura Batter

Seasoned Court Bouillon Seasoned Vegetable Broth

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.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

Flaming Turtle

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

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Yin & Yang

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

Chocolate S'mores

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



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 cancelation 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.