

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.

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.

S'mores

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

The Original

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



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. The three and two course experiences are booked for a leisurely two 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.

Cancellations

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 hour notification.

Weekend Bookings

The two and three course experiences are available for booking 6PM and earlier or 830PM and later. Four course experiences will be booked based upon table availability.



HOW TO BOOK A LARGE PARTY WITH US

At The Melting Pot, we offer a fun, interactive group-dining experience like no other! Our large party dining area can host up to 50 guests. We offer several packages to choose from. Each package includes a regular soda, coffee or tea.

THE 4-COURSE EXPERIENCE - 55 PER PERSON

Includes choice of cheese fondue, salad, entrée and chocolate fondue.

CHEESE, SALAD, AND CHOCOLATE PARTY - 34 PER PERSON

Includes choice of cheese fondue, salad and chocolate fondue.

CHEESE AND CHOCOLATE PARTY - 27 PER PERSON

Includes cheese fondue and chocolate fondue.



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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, Emmenthaler, Sam Adams Boston Lager®, Garlic

Fiesta

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

Spinach Artichoke

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

Classic Alpine

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

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate



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

Bacon Parmesan Ranch

Crisp Romaine, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch and Parmesan Pine Nuts.



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.

Signature Selection

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

Fondue Festival

Premium Filet Mignon, Teriyaki-Marinated Sirloin, Shrimp, Herb-Crusted Chicken Breast, Atlantic Salmon

Indulgence

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

Lobster Festival + \$10 per person

Lobster Tail, Filet Mignon, Teriyaki-Marinated Sirloin, Shrimp, Herb-Crusted Chicken Breast

COOKING STYLES

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Cast Iron Grill

Tabletop Grilling