



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.

The
Melting Pot

FONDUE RESTAURANT

24741 CEDAR RD, LYNDHURST, OH 44124
(216) 381-2700 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 and Fontina melted with white wine, garlic and fresh nutmeg.

Fiesta

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

Green Goddess Cheddar

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

Spinach Artichoke

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

Wisconsin Trio

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

Quattro Formaggio

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

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$3.95 per plate



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.

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.



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 Clevelander \$35 per person

Filet Mignon • All-Natural Breast of Chicken • Pacific White Shrimp
Teriyaki-Marinated Sirloin • Atlantic Salmon

The Cavalier \$40 per person

All-Natural Breast of Chicken • Filet Mignon • Teriyaki-Marinated Sirloin
Memphis-Style BBQ Pork • Chicken Potstickers • Wild Mushroom Sacchetti

The West Side Market \$45 per person

Cold Water Lobster Tail • Certified Angus Beef® Sirloin • Scallops
Pacific White Shrimp • All-Natural Breast of Chicken • Chicken Potstickers

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 infused with fresh herbs, spices and mushrooms.

Mojo

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

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil.

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.

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Chocolate S'mores

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

Cookies 'n Cream Marshmallow Dream

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

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.

Confirmation

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

Table Decorations

We can decorate your table with long stem rose arrangements, helium balloons, place cards and Melting Pot gift bags.

Children's Menu

Guests 11 years and younger are \$10.00 per child and guests from 12-16 years of age are \$25.00 per young adult

Sales Tax & Gratuity

State sales tax of 8% is collected and a gratuity of 19% is added to the final total, less tax.

Cancelations

We ask you to guarantee the number of guests attending your event 72 hours prior to service. In the event of a fall off in numbers, a gift certificate will be extended in the amount of the difference. Cancellations must be made no later than 96 hours prior to the date.