



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

\$27.95 per person

CHEESE AND CHOCOLATE PARTY

\$22.95 per person

CHOCOLATE PARTY

Available during select times.
See store for details.



FONDUE RESTAURANT

584 RT 38 EAST, MAPLE SHADE, NJ 08052
(856) 793-7033 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.

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Spinach Artichoke

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

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.95 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.

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.

Wisconsin Wedge

An iceberg wedge, Roma tomatoes, Gorgonzola cheese, hardwood-smoked bacon and 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.

Surf & Turf \$44.95 per person

Cold Water Lobster Tail • Premium Filet Mignon
Pacific White Shrimp • Featured Pasta

Signature Selection \$40.95 per person

Teriyaki-Marinated Sirloin • Certified Angus Beef® Sirloin • All-Natural Breast of Chicken
Atlantic Salmon • Shrimp

The Classic \$38.95 per person

Certified Angus Beef® Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

Big Day Out (lunch only 12-3pm) \$32.95 per person

Filet Mignon • All-Natural Breast of Chicken • Shrimp
Atlantic Salmon • Featured Ravioli

Simply Fondue (Lunch only 12-3pm) \$28.95 per person

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Shrimp

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

Cast Iron Grill

Tabletop Grilling

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.

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.

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.

Pure Chocolate

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

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.

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 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.