

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

The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed.

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.

The Original

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

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together.

Pure Chocolate

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



ADDITIONAL INFORMATION

Cancellation Fee

A \$300 cancellation fee will be applied to the credit card if we are not notified within 24 hours of your reservation.

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 hours notification.

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.



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.



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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.

Classic Alpine

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

Fiesta

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

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Spinach Artichoke

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

Wisconsin Cheddar

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

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$13.95 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, Housemade Raspberry Walnut Vinaigrette

Melting Pot House

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

Wisconsin Wedge

Iceberg Wedge, Tomatoes, Gorgonzola, Smoked Bacon Slices, Housemade Peppercorn Ranch



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.

The Classic \$57 per person

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

Land and Sea \$57 per person

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

Pacific Rim \$57 per person

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

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

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Cast Iron Grill

Tabletop Grilling