

## 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 \$58.00 per person

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

### Land and Sea \$58.00 per person

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

### Pacific Rim \$58.00 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