



## 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

\$28 per person

### CHEESE AND CHOCOLATE PARTY

\$22 per person

### CHOCOLATE PARTY

Available during select times.

See store for details.



80 S. 9TH ST., MINNEAPOLIS, MN 55402

(612) 338-9900 MELTINGPOT.COM

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# CHEESE FONDUE

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*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 and Emmenthaler melted with lager beer, garlic and spices.

## **Classic Alpine**

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

## **Spinach Artichoke**

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

## **Bacon & Gorgonzola**

Butterkäse and Fontina cheeses with Gorgonzola, white wine and chopped garlic, then topped with bacon pieces.

## **Fiesta**

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

## **Wisconsin Trio**

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

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives   Ask for details



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# SALADS

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*Please choose one salad selection for your guests to enjoy.  
Seasonal salad selections may be available upon request.*

## **The Melting Pot House**

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

## **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.



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## ENTRÉE SELECTIONS

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*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.***

**Extravaganza \$60.00 per person**

Cold Water Lobster Tail • Filet Mignon • All-Natural Chicken Breast •  
Teriyaki-Marinated Sirloin • Shrimp • Featured Pasta • Memphis-Style BBQ Pork

**The Classic \$52.95 per person**

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

**Steak Lovers \$52.95 per person**

Premium Filet Mignon • Teriyaki-Marinated Sirloin • Garlic Pepper Sirloin

**Pacific Rim \$52.50 per person**

Teriyaki-Marinated Sirloin • Honey Orange Duck Breast • Shrimp • Chicken Potstickers

**Land & Sea \$49.95 per person**

Premium Filet Mignon • Herb-Crusted Chicken • Shrimp

**The Little Dipper \$24.95 per person**

Teriyaki-Marinated Sirloin • Shrimp • All-Natural Chicken Breast • Featured Pasta

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## COOKING STYLES

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*Our entrées can be prepared with any of the cooking styles listed below.*

*Please choose up to two.*

**Seasoned Court Bouillon**

Seasoned Vegetable Broth

**Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus

**Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic

**Bourguignonne**

Canola Oil | Panko | Sesame Tempura Batter

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# CHOCOLATE FONDUE

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*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.*

## **The Original**

Our original milk chocolate fondue swirled with crunchy peanut butter.

## **Cookies 'n Cream Marshmallow Dream**

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

## **Dark & Dulce**

A classic flavor combination featuring dark chocolate and dulce de leche accented with coarse ground sea salt.

## **Pure Chocolate**

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

## **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.



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## ADDITIONAL INFORMATION

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### **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.