



At The Melting Pot, we offer a group-dining experience like no other. Whether you're a group of 10 or 110, celebrating a birthday for any age (we have teen and pre-teen options), a rehearsal dinner, a corporate dining event, or just a dinner with family and friends, we look forward to planning it with you. Our menu can accommodate any occasion and life-style choices including gluten-free, vegetarian, vegan, allergies or we can further customize to suit your gathering and tastes.

Are you looking to host a private luncheon or shower event?

Ask us about our lunch menu options.

Cheese & Chocolate parties available at specific times.

Also ask about our open bar and beverage offerings.

These large party menus are simply suggestions. If you have a specific budget in mind, please let us know. We look forward helping you create your perfect fondue party!



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

## **Spinach Artichoke**

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

## **Classic Alpine**

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

## **Wisconsin Trio**

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

## **Fiesta**

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

## **Quattro Formaggio**

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

## **Charcuterie Board**

Our selection of premium cured meats, artisan crackers and accompaniments. \$13.00 per plate



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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.*

## **Melting Pot House**

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

## **California**

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Housemade Raspberry Walnut Vinaigrette

## **Caesar**

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts



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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.**

**Lobster Indulgence \$55.95 per person**

Cold Water Lobster Tail • Herb-crusted Chicken • Teriyaki-Marinated Sirloin  
Filet Mignon • Shrimp • Featured Pasta

**Indulgence \$45.95 per person**

Filet Mignon • Herb-crusted Chicken • Shrimp  
Teriyaki-Marinated Sirloin • Featured Pasta

**Steak Lovers \$43.95 per person**

Garlic Pepper Sirloin • Filet Mignon • Teriyaki-Marinated Sirloin  
Featured Pasta

**The Classic \$43.95 per person**

Herb-crusted Chicken • Teriyaki-Marinated Sirloin • Shrimp  
Atlantic Salmon • Featured Pasta

**Palm Beach Gardens Feast \$39.95 per person**

Herb-crusted Chicken • Teriyaki-Marinated Sirloin • Shrimp  
Featured Pasta

**The Garden Pot \$39.95 per person**

Veggie Potstickers, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

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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

**Coq au Vin**

Burgundy Wine, Mushrooms, Scallions, Garlic

**Mojo**

Caribbean-Inspired, Garlic, Cilantro, Citrus

**Cast Iron Grill**

Tabletop Grilling

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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.*

## **Pure Chocolate**

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

## **S'mores**

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker.

## **Yin & Yang**

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

## **Candy Bar**

The creamy flavor of milk chocolate, caramel and crunchy peanut butter are swirled with butterscotch schnapps and Baileys® Irish Cream.

## **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.



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## ADDITIONAL INFORMATION

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### Deposits / Cancellations / Confirmation

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.

A final confirmation for number of guests must be given to a manager 48 hours prior to your event. A cancellation fee of \$25 per person will only be charged if the number of guests is less than the final count.

### Reservations

Large parties enjoying a four course meal are booked for a leisurely two hours and 45 minutes. If you require a longer event, we are happy to discuss our room rental fees. 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. Parties booked after 8 P.M. will have the table(s) for the entire night. Semi-Private party Rooms

### Party Room

We offer our Private Palm Beach Room that can accommodate up to 40-45 guests.

Enhance your Celebration with one of our Celebration Packages! Ask for details!