

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.

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.



ADDITIONAL INFORMATION

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!



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

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

Loaded Baked Potato Cheddar

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

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Classic Alpine

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

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. \$14.00 per plate



SALADS

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

California

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

Caesar

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

Wisconsin Wedge

Iceberg Wedge, Tomatoes, Gorgonzola, Smoked Bacon Slices, 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, cooking style and soft drink, iced tea or coffee.

Lobster Indulgence \$77 per person

Lobster Tail, Premium Filet Mignon, All-Natural Chicken Breast, Teriyaki-Marinated Steak, Shrimp

Steak Lovers \$55 per person

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

Indulgence \$62 per person

Filet Mignon, All-Natural Chicken Breast, Shrimp, Teriyaki-Marinated Steak, Featured Pasta

Palm Beach Gardens Feast \$44 per person

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

The Classic \$55 per person

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

The Garden Pot \$44 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

COOKING STYLES

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