



The following large party options are available to parties of 12 or more.

The 4-Course Experience

Cheese fondue, salad, entree and chocolate fondue. See price per person under entree section.

Cheese, Salad, and Chocolate Party \$25.95 per person

Cheese & Chocolate Party \$19.95 per person

Deluxe Cheese & Chocolate Party \$38.95 per person

Cheese, Charcuterie Board, Chocolate and Enhanced Dipper Plate



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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 and Emmenthaler melted with lager beer, garlic and spices.

Fiesta

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

Spinach Artichoke

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

Wisconsin Trio

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

Classic Alpine

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

Loaded Baked Potato Cheddar

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.95 per board



SALADS

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.

Strawberry Pecan

Fresh spinach, strawberries, feta cheese and candy-coated pecans tossed with a lemon poppy seed dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.



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. Beverages, Tax and Gratuity not included.

The Classic \$44.95 per person

Certified Angus Beef® Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-Crusted Chicken • Teriyaki-Marinaded Sirloin

Steak Lovers \$45.95 per person

Premium Filet Mignon • Teriyaki-Marinaded Sirloin
Certified Angus Beef® Sirloin

French Quarter \$44.95 per person

Cajun Filet Mignon • Cajun All-Natural Breast of Chicken • Cajun Pacific White Shrimp
Andouille Sausage

Land & Sea \$43.95 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

Fondue Delight \$49.95 per person

Filet mignon • Cold Water Lobster Tail • All-Natural Breast of Chicken
Pacific White Shrimp • Wild Mushroom Sacchetti.

Good Earth Vegetarian \$38.95 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus
Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

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

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Cast Iron Grill

Tabletop Grilling

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.

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.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Pure Chocolate

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

Bananas Foster

Bananas and cinnamon in white chocolate flambéed tableside.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.



ADDITIONAL INFORMATION

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.

Cancelations

Should your party not show, fail to cancel by 5p.m. two days prior, or are short more than three (3) guest, \$25 per missing guest will be charged to the final bill in the form of a Melting Pot Gift Card that can be used on a future visit.

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.