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**
$25.95 per person

**CHEESE AND CHOCOLATE PARTY**
$19.95 per person

**DELUXE CHEESE AND CHOCOLATE PARTY**
$38.95 per person
Cheese, Charcuterie Board, Chocolate, and Sweet Additions

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.

**Chocolate S’mores**
Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

**Bananas Foster**
Bananas and cinnamon in white chocolate flambéed tableside.

**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.

**Deposits**
No deposit is required for your reservation. However, to guarantee your reservation, we must have a credit card number and a signed Large Party Agreement 48 hours prior to the event. Should the party not submit a Large Party Agreement at least 48 hours prior, the restaurant reserves the right to cancel the reservation.

**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**
Our cancellation fee of $25 per person will only be applied if more than three (3) guests fail to show up without a 48 hour notification. This fee will be charged to the final bill in the form of a Melting Pot Gift Card that can be applied towards a future visit.

**HOW TO BOOK A LARGE PARTY WITH US**

242 W. STATION SQUARE DR., PITTSBURGH, PA 15219
(412) 261-3477  MELTINGPOT.COM/PITTSBURGH
**Please choose two cheese fondue selections.**

- **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.

- **Quattro Formaggio**
  Award-winning Butterkäse and Fontina cheeses with garlic, basil and tomato pestos and mozzarella and parmesan.

- **Classic Alpine**
  Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

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**Charcuterie Board**

- Tuscan Salami
- Prosciutto
- Calabrese Salami
- Fig Spread
- Artisan Crackers
- Kalamata Olives

$12.95 per plate

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**SALADS**

*Please choose one salad selection per person for your guests to enjoy.*

- **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

Each entrée serves one guest and is 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-Marinated Sirloin

Steak Lovers $45.95 per person
Premium Filet Mignon • Teriyaki-Marinated 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

Cast Iron Grill
Tabletop Grilling

Mojo
Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin
Burgundy Wine | Mushrooms | Scallions | Garlic
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**ADDITIONAL INFORMATION**

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