

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

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

Flaming Turtle

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

Yin & Yang

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

Location Favorites

Ask about our current local favorite chocolate fondue options!



ADDITIONAL INFORMATION

Deposits

A \$100.00 deposit is required for your reservation for parties of 8 or more guests. 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.



At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!

Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.

CHEESE, SALAD AND CHOCOLATE PARTY - \$29 per person

CHEESE AND CHOCOLATE PARTY - \$22 per person

CHOCOLATE PARTY - \$10 per person



**294 LAMP & LANTERN VILLAGE, TOWN & COUNTRY, MO 63017
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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

Spinach Artichoke

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

Fiesta

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

Classic Alpine

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

Location Favorites

Ask about our current local favorite cheese fondue options!

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$13 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

Caesar

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

California

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



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.

The Classic \$53 per person

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

Steak Lovers \$53 per person

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

Land and Sea \$48 per person

Garlic Pepper Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon

Pacific Rim \$48 per person

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

The Garden Pot \$48 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.

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth