

## 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

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

### Pure Chocolate

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

### Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

### 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

### S'mores

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



## 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.

### 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.

### 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.



## HOW TO BOOK A LARGE PARTY WITH US

Celebration Packages - Looking to make your visit a little more special or romantic? Adding on a celebration package is the best way to enhance your experience and show that special someone how much you really care! We have rose and balloon bouquets, teddy bears, romance packages and more!

Private Dining Rooms - Choose from our two stylish party rooms for your next special lunch or dinner, or use both spaces for a large celebration with up to 60 guests. The private Rutherford Room accommodates up to 32 people, while the semi-private Sonoma Room, located off the main dining area, holds 28 people.



## 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, Spinach, Artichoke Hearts, Garlic

### Bacon & Brie

Baby Brie, Gruyère, Raclette, Fontina, White Wine, Bacon, Lemon, Scallions

### Classic Alpine

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

### Fiesta

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

### Loaded Baked Potato Cheddar

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

### Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$x.99 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 Vinaigrette

### Caesar

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

### Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese 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, cooking style and soft drink, iced tea or coffee.

### The Fondue Feast \$50.00 per person

Filet Mignon • All-Natural Chicken Breast • Teriyaki-Marinated Steak  
Shrimp • Atlantic Salmon

### The Celebration \$55.00 per person

Filet Mignon • All-Natural Chicken Breast • Teriyaki-Marinated Steak  
Shrimp • Memphis-Style Dry Rub Pork • Featured Pasta

### Signature Selection \$55.00 per person

Teriyaki-Marinated Steak • Shrimp • Memphis-Style Dry Rub Pork  
Herb-crusted Chicken • Garlic Pepper Steak

### The Spirit of the Sea \$60.00 per person

Lobster Tail • Shrimp • Atlantic Salmon  
Featured Pasta

### Extravaganza \$65.00 per person

Lobster Tail • Filet Mignon • All-Natural Chicken Breast  
Teriyaki-Marinated Steak • Shrimp • Memphis-Style Dry Rub Pork

## 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

### Cast Iron Grill

Tabletop Grilling