



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.

Whether you're celebrating a birthday, wedding or planning a corporate dining event, we look forward to helping you plan it at The Melting Pot.

The
Melting Pot.
a fondue restaurant

**888 W. BIG BEAVER RD., TROY, MI 48084
(248) 362-2221 MELTINGPOT.COM**

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.

Classic Alpine

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

Spinach Artichoke

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

Prosciutto & Asparagus

Crisp asparagus, white wine and prosciutto combined with Gruyère, fontina and Raclette cheeses.

Fiesta

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

Quattro Formaggio

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



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.

Caesar

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

California

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

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon 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.

Manager's Menu \$39.95 per person

All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin • Pacific White Shrimp

The Fondue Feast \$41.95 per person

Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Fish

The Celebration \$44.95 per person

Premium Filet Mignon • All-Natural Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

Signature Selection \$46.95 per person

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

The Spirit of the Sea \$49.95 per person

Cold Water Lobster Tail • Pacific White Shrimp • Featured Fish • Featured Pasta

Extravaganza \$51.95 per person

Cold Water Lobster Tail • Filet Mignon • Breast of Chicken • Teriyaki-Marinated Sirloin
Pacific White Shrimp • Featured Pasta • Memphis-Style BBQ Pork

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

Please choose up to two.

Bourguignonne

European-style fondue in cholesterol-free / Og trans-fat canola oil.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

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

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

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Caramel Toffee Crunch

Creamy milk chocolate blended with caramel and topped with crunchy Heath Bar™ pieces.



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

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.