



**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**

FONDUE RESTAURANT

30 MAMARONECK AVE., WHITE PLAINS, NY 10601  
(914) 993-6358 MELTINGPOT.COM

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# CHEESE FONDUE

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*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.*

## **Classic Alpine**

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

## **Quattro Formaggio**

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

## **Wisconsin Cheddar**

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

## **Fiesta**

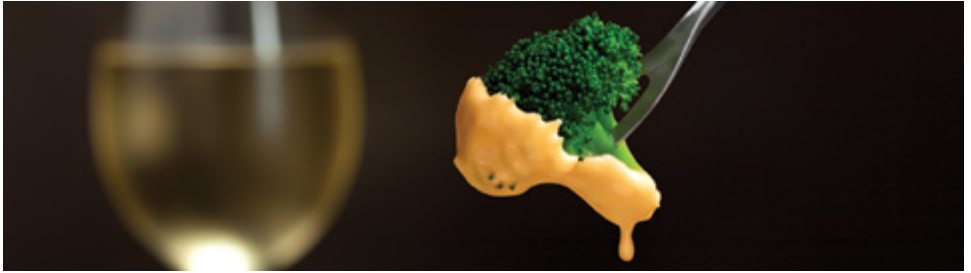
Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

## **Spinach Artichoke**

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

## **Artisanal Dippers**

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$4.95 per plate



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# SALADS

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*Please choose one salad selection for your guests to enjoy.  
Seasonal salad selections may be available upon request.*

## **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.

## **The Melting Pot House**

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.



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## ENTRÉE SELECTIONS

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*Entrées are presented one platter per person or family style and are accompanied by fresh assorted vegetables and our unique sauces for dipping.*

*Price is per person before tax and gratuity.*

**Land & Sea \$44.95 per person**

Premium Filet Mignon • Herb-Crusted Chicken  
Pacific White Shrimp

**The Classic \$46.95 per person**

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

**Fondue Delight \$52.95 per person**

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

**Kids Celebration (excludes salad) \$29.95 per person**

Teriyaki-Marinaded Sirloin • All-Natural Breast of Chicken • Featured Pasta

**Young Adult's Banquet (excludes salad) \$34.95 per person**

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

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## COOKING STYLES

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

*Please choose up to two.*

**Mojo**

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

**Seasoned Court Bouillon**

Fresh seasoned vegetable broth.

**Bourguignonne**

European-style fondue in cholesterol-free / 0g trans-fat canola oil.

**Coq au Vin**

Burgundy wine infused with fresh herbs, spices and mushrooms.

# 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.

## **Chocolate S'mores**

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

## **Cookies 'n Cream Marshmallow Dream**

Dark chocolate with marshmallow cream flambéed and topped with bits of delicious Oreo® cookies.

## **Yin & Yang**

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

## **Flaming Turtle**

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

## **Dark Chocolate with Baileys® Irish Cream**

Our dark chocolate fondue artfully swirled with Baileys® Irish Cream.



## ADDITIONAL INFORMATION

*All menus in this section are priced per person and include soft drinks, coffee and tea. These menus may not be available on weekends and holidays. Speak to a manager for availability. Tax and gratuity are not included.*

### **Cheese, Salad, and Chocolate - \$27.95**

Select up to two cheese fondues, a salad, and two chocolate fondues.

### **Cheese and Chocolate - \$22.95**

Select up to two cheese fondues and two chocolate fondues.

### **Chocolate Party - \$12.95**

Select up to two chocolate fondues.