



**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.**

**Please be sure to speak with a Manager about Large Party reservations and contracts!**



**1601 CONCORD PIKE, WILMINGTON, DE 19803  
(302) 652-6358 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.*

## **Wisconsin Cheddar**

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic, Spices

## **Spinach Artichoke**

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

## **Classic Alpine**

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

## **Quattro Formaggio**

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

## **Fiesta**

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

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$11.95 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.*

## **California**

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

## **Melting Pot House**

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Housemade Dressing

## **Caesar**

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



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## ENTRÉE SELECTIONS

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*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 and the cooking style(s).***

### **The Classic \$44 per person**

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

### **Land & Sea \$43 per person**

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

### **Steak Lovers \$45 per person**

Premium Filet Mignon, Teriyaki-Marinated Sirloin, Garlic Pepper Sirloin

### **The Garden Pot \$42 per person**

Veggie Potstickers, Vegan Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Sacchetti, Artichoke Hearts

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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.*

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth

### **Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic

### **Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus

### **Bourguignonne**

Canola Oil | Panko | Sesame Tempura Batter

### **Cast Iron Grill**

Tabletop Grilling

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# CHOCOLATE FONDUE

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*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.

## **Flaming Turtle**

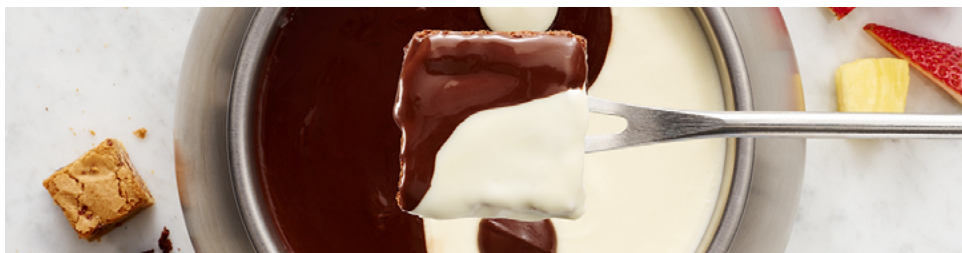
The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans.

## **The Original**

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

## **Cookie Butter Crunch**

The buttery flavor of white chocolate is melted with caramel and cookie butter, then topped with honey-roasted almonds.



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## ADDITIONAL INFORMATION

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### **Deposits**

We do require credit card information to be provided with reservation and signed contract. There will be a \$20 per person deposit taken once a final head count is given which will be put toward the final bill once the party arrives. Final head count is required 48 hours prior to the event.

### **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. Reservations will be held up to 15 minutes past reservation time. If the party is not arrived withing the 15 minute grace period, we may have to reschedule.

### **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,