

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Flaming Turtle

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

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.



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.



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

1601 CONCORD PIKE, WILMINGTON, DE 19803
(302) 652-6358 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 Emmentaler melted with lager beer, garlic and spices.

Spinach Artichoke

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

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.

Fiesta

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

Artisanal Dippers

Complement your cheese fondue with our selection of hand-cut premium cured meats. \$3.50 per plate



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.



ENTRÉE SELECTIONS

Entrées are accompanied by fresh assorted vegetables and our unique sauces for dipping. Price is per person and includes all four courses.

Land & Sea \$34.95 per person

Premium Filet Mignon • Herb-Crusted Chicken
Pacific White Shrimp

The Classic \$38.95 per person

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

Surf & Turf \$47.95 per person

Cold Water Lobster Tail • Premium Filet Mignon
Pacific White Shrimp • Featured Pasta

French Quarter \$34.95 per person

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

Pacific Rim \$34.95 per person

Teriyaki-Marinaded Sirloin • Honey Orange Duck Breast • Pacific White Shrimp
Chicken Potstickers

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below. Please choose up to two.

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$4.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$3.95 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. \$5.95 per pot