



**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

885 TOWNCENTER DR., WILMINGTON, NC 28405  
(910) 256-1187 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.*

## **Classic Alpine**

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

## **Fiesta**

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

## **Loaded Baked Potato Cheddar**

Cheddar cheese blend, our Green Goddess, Garlic & Wine Seasoning, potatoes, bacon and scallions.

## **Spinach Artichoke**

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

## **Wisconsin Cheddar**

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

## **Wisconsin Trio**

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

## **Charcuterie Board**

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$12.95 per plate



---

---

# SALADS

---

---

*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.



## 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 and cooking style. Add a Cold Water Lobster Tail to any Entree For \$14.95**

### **The Wilmington Platter \$55 per person**

Cold Water Lobster Tail • Garlic Pepper Sirloin • Shrimp  
Herb-crusted Chicken • Memphis-Style BBQ Pork Medallion • Teriyaki-Marinaded Sirloin

### **The Wrightsville Platter \$46 per person**

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

### **The Airlie Platter \$40 per person**

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

## COOKING STYLES

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

*Please choose up to two.*

### **Seasoned Court Bouillon**

Seasoned Vegetable Broth Complimentary

### **Cast Iron Grill**

Tabletop Grilling Complimentary

### **Mojo**

Caribbean-Inspired | Garlic | Cilantro | Citrus Complimentary

### **Coq au Vin**

Burgundy Wine | Mushrooms | Scallions | Garlic Complimentary

### **Bourguignonne**

Canola Oil | Panko | Sesame Tempura Batter Complimentary

---

# 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.*

## **Chocolate S'mores**

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

## **Create Your Own**

Milk, dark or white chocolate and add Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

## **Flaming Turtle**

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

## **Bananas Foster**

Bananas and cinnamon in white chocolate flambéed tableside.

## **The Original**

Our original milk chocolate fondue swirled with crunchy peanut butter.

## **Pure Chocolate**

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



---

## 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 \$25 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

### **Entertainment**

Audio Visual capabilities are available at no charge. Please coordinate with manager.