



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.



**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.

Wisconsin Cheddar

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

Classic Alpine

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

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño

Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Quattro Formaggio

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

Cheese Double Dippers

First dip into cheese, then dip into a selection of six savory toppings
6.00



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 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 or 3oz Petite Filet to any Entree For Market Price

The Wilmington Platter \$69 per person

Lobster Tail • 3oz Petite Filet • Teriyaki Steak
• Shrimp

The Wrightsville Platter \$57 per person

Teriyaki-Marinated Steak • Garlic Pepper Steak • Shrimp
Herb-crusted Chicken • Memphis-Style BBQ Pork

The Airlie Platter \$49 per person

Teriyaki-Marinated Steak • Herb-crusted Chicken • Shrimp
Featured Pasta

The Sea to Shore Platter \$56 per person

Garlic Pepper Steak • Herb Chicken Breast • Atlantic Salmon
Shrimp

COOKING STYLES

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

Please choose up to two.

Court Bouillon

Seasoned vegetable broth, fresh veggies Complimentary

Grill

Tabletop Grilling Complimentary

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus Complimentary

Coq au Vin

Burgundy Wine, Mushrooms, Garlic Complimentary

Traditional Oil

Seasoned batter & panko 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.

Flaming Turtle

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

Bananas Foster

The buttery flavor of white chocolate is melted with bananas & dulce de leche, then flambéed

The Original

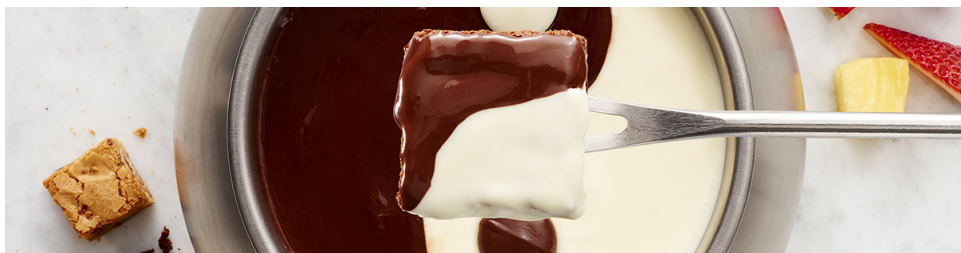
The smooth flavor of milk chocolate is melted with crunchy peanut butter

Cookies 'n Cream Marshmallow Dream

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

Yin & Yang

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together



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.