



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.



**2090 CELEBRATION DR., GRAND RAPIDS, MI 49525
(616) 365-0055 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

Fiesta

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

Green Goddess Cheddar

Aged Cheddar, Emmenthaler, Lager Beer, Garlic, Green Goddess, Black Pepper

Spinach Artichoke

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

Classic Alpine

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

Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate

Double Dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings \$5 per plate



SALADS

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Caesar

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

California

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

Bacon Parmesan Ranch

Mixed Greens, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch, Parmesan-Dusted Pine Nuts



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, cooking style and soft drink, iced tea or coffee.

Land and Sea \$54 per person

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

The Classic \$59 per person

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

Steak Lovers \$60 per person

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

Big Night Out \$62 per person

Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

Bigger Night Out \$79 per person

Lobster Tail, Center-Cut Filet, Teriyaki-Marinated Steak, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Ravioli

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

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

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

Pick from the flavors of milk, dark, or white chocolate

The Original

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

Flaming Turtle

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

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker

Dark & Dulce

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

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 for parties of 15 or more.

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 \$20 per person will only be applied if more than one third of the party fails to show up without a 48 notification.