

## ***Sample Fondue Party Menu***

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

### **First Course (Choose 1):**

- Cherry Blossom Salad - Raspberry walnut vinaigrette, pecans, mushrooms. (V, GF, VE)
- Bittersweet Spinach Salad - Balsamic vinaigrette, blue cheese, golden raisins, pecans, roasted red pepper, tomato. (V, GF)
- Strawberry Fields Salad - White balsamic vinaigrette, feta, sliced almonds. (V, GF)
- Caesar Salad - Romaine lettuce, Caesar dressing, garlic breadcrumbs, parmesan cheese.
- Mediterranean Salad - Parmesan Italian dressing, kalamata olives, artichoke hearts, roasted red pepper. (V, GF)
- Antipasti - Mixed salad greens, variety of meats and cheeses, anchovies, olives, tomatoes, artichokes, balsamic; Served with bread.

### **Second Course (Choose 1):**

- Bourbon Bacon Fondue - Cheddar cheese, beer; Dip with seasonal fruits/vegetables, fresh bread.
- Smoked Salmon and Vodka Fondue - Swiss cheese, green goddess sauce, capers, scallions; Dip with seasonal fruits/vegetables, fresh bread.
- French Onion Fondue - Swiss cheese, onion relish, scallions; Dip with seasonal fruits/vegetables, fresh bread.
- Walnut Fondue - Feta cheese, scallions, parsley; Dip with melon, pitted olives, sliced prosciutto.
- Crab Meat Fondue - Brie, shallots, parsley; Dip with seasonal fruits/vegetables, fresh bread. (GF if no bread)

### **Third Course (Choose 1):**

- Mojo Cooking Style - Zesty and citrusy flavors of the Caribbean with hints of garlic and cilantro; Paired with seafood, chicken, seasonal vegetables, and dipping sauces. (V, GF, VE)

-Coq au Vin Cooking Style - Robust flavors of Burgundy wine, mushroom, and garlic; Paired with steak, chicken, ravioli, seasonal vegetables, and dipping sauces. (V, GF, VE)

-Court Bouillon Cooking Style - Savory seasoned vegetable broth; Paired with any protein, seasonal vegetables, and dipping sauces. (V, GF, VE)

-Zen Cooking Style - Lime, lemongrass, vegetable broth; Paired with seafood, chicken, seasonal vegetables, and dipping sauces. (V, GF, VE)

#### **Fourth Course (Choose 1):**

-Amaretto Meltdown - White chocolate, amaretto, rum; Dip with fresh fruit, cookies, cakes, etc. (V)

-Chocolate Mint Fondue - Dark chocolate, mint chocolate liqueur; Dip with fresh fruit, cookies, cakes, etc. (V)

-Chocolate S'mores Fondue - Milk chocolate, marshmallow creme, rum, graham crackers; Dip with fresh fruit, cookies, cakes, etc. (V)

-Dark Chocolate Raspberry Fondue - Dark chocolate, raspberry liqueur; Dip with fresh fruit, cookies, cakes, etc. (V)

-The Flaming Turtle - Milk chocolate, caramel ice cream, rum, chopped pecans; Dip with fresh fruit, cookies, cakes, etc. (V)