



# Fondue at Home™

The Gourmet Fondue Delivery Service

## Menu

### Traditional Swiss Cheese Fondue



Our special blend of authentic Gruyere & Emmentaler Swiss cheeses, melted into dry white wine and spiced with nutmeg. Served with chunks of French baguette, cubed ham, broccoli,

apple wedges, cocktail onions, and cornichon gherkin pickles.

**Complete 2-fondue menu only \$60/person  
children under 12: \$38**

*Two person minimum please.  
It really is more fun to share.*

### Steak Fondue Chinoise

Prime Black Angus steak and mushrooms heated in beef bone broth. Served with our original dipping sauces.



**Elevate your Experience – add:  
Herb-infused Jumbo Prawns: \$13/person  
Butter-poached North Atlantic Lobster Tail: \$35/each**

*Two person minimum please.*

Item	Description	Price \$
<b>2-Fondue 3-course Meal</b>	<b>Cheese Fondue, Salad, and Chocolate Fondue dessert</b>	<b>60 per person; 38/child</b>
<b>3-Fondue 4-course Meal</b>	<b>Cheese Fondue, Steak Fondue Chinoise, Salad, and Chocolate Fondue dessert</b>	<b>100 per person; 61/child</b>
Cheese Fondue	With bread, ham, broccoli, apple slices, cocktail onions, and cornichons	40 per person; 25/child
Steak Fondue Chinoise*	Dip Prime Black Angus steak and mushrooms in steaming broth and our original sauces.	40 per person; 24/child
Shrimp*	Add Jumbo Prawns to Fondue Chinoise	+13 per person
Lobster*	Add 10oz North Atlantic Lobster Tail to Fondue Chinoise	+35 each
Mixed Greens Salad	Organic baby mixed greens, dressed with Aspen Cornucopia's Basil Vinaigrette, and topped with Organic Hemp Hearts	11 per person
Chocolate Fondue	Decadent dessert of melted dark chocolate served with assorted sweets and organic fruits	16 per person
Gluten-Sensitive Option	Substitute artisan gluten-free bread for our traditional French baguette	6 per person
Beverages	Sparkling water, sparkling apple cider - 750ml	7/bottle

**prices include fondue equipment rental  
tax and gratuity extra**

Please inform us of any food allergies prior to ordering. While we take precautions to minimize cross-contact, all items are prepared in environments that may contain common allergens, including milk, eggs, wheat, soy, peanuts, tree nuts, fish, and shellfish. We cannot guarantee that any menu item is completely free of allergens.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Reservations *strongly* recommended. Reserve online: [www.fondueathome.com](http://www.fondueathome.com)

1-844-4-FONDUE

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