



FONDUE PRIVATE DINING MENU

FOUR-COURSE | PARTIES OF NINE+
PRICED PER GUEST BY ENTRÉE



SALAD

Choose the Quantity of Each Salad & Dressing

Chef	Romaine, Carrots, Mozzarella Cheese, Chef Rolls, Cucumbers, Tomatoes, Mushrooms
Spinach [V]	Spinach, Feta Cheese, Sunflower Seeds, Tomatoes, Mushrooms, Cucumbers, Carrots
Dressing	Lemon Tarragon [V] or Balsamic Vinaigrette [V]



CHEESE FONDUE

Choose Two Cheese Fondues Per Party

Classic Cheddar	Sharp Wisconsin Cheddar, Worcestershire & Mustard Spice
Cajun	Picante Salsa, Bay Shrimp, Cayenne & Crystal Hot Sauce
Basil Pesto [V]	Swiss Blend, Basil Pesto & Parmesan
Stinking Rose [V]	Swiss Blend & Roasted Garlic
Four Cheese [V]	Emmentaler, Gruyere, Raclette, Italian Fontina & Nutmeg
Wild Mushroom [V]	Portobello, Shiitake Mushrooms & White Truffle Oil



ENTRÉE

8oz Entrée | Choose Up to Three Entrées Per Party

Garden Vegetable [V]	Chef's Selection of Seasonal Vegetables	70																					
Wild Thing*	Nilgai Antelope, Louisiana Alligator, Wyoming Buffalo, Wild Duck, Texas Venison & Texas Wild Boar	93																					
La Romantique*	Chicken Japonaise, Teriyaki Sirloin, Black Tiger Shrimp, Filet Mignon & Lobster Tails	108																					
Surf & Turf*	Pacific White Shrimp, SRF American Wagyu, Lobster Tails & Snow Crab	118																					
Fruit de Mer*	Mahi, Swordfish, Tuna Saku, Day Boat Scallops, Pacific White Shrimp, Black Tiger Shrimp, Shrimp Japonaise, Colossal Shrimp, Lobster Tails & Snow Crab	126																					
Fondue Feast*	Choose One Item From Each Column - Three Items Per Party	88																					
	<table> <tr> <td>Chicken Japonaise</td> <td>Chinoise Cheddar</td> <td>Colossal Shrimp</td> </tr> <tr> <td>Polynesian Chicken</td> <td>Japanese Kurobuta</td> <td>Day Boat Scallops</td> </tr> <tr> <td>Swiss Chicken</td> <td>Australian Lamb</td> <td>Filet Mignon</td> </tr> <tr> <td>Teriyaki Sirloin</td> <td>Black Tiger Shrimp</td> <td>Texas Venison</td> </tr> <tr> <td>Mahi Mahi</td> <td>Pacific White Shrimp</td> <td>Texas Wild Boar</td> </tr> <tr> <td>Swordfish</td> <td>Tuna Saku</td> <td>Nilgai Antelope</td> </tr> <tr> <td>Wild Turkey</td> <td>Wild Duck</td> <td>Wyoming Buffalo</td> </tr> </table>	Chicken Japonaise	Chinoise Cheddar	Colossal Shrimp	Polynesian Chicken	Japanese Kurobuta	Day Boat Scallops	Swiss Chicken	Australian Lamb	Filet Mignon	Teriyaki Sirloin	Black Tiger Shrimp	Texas Venison	Mahi Mahi	Pacific White Shrimp	Texas Wild Boar	Swordfish	Tuna Saku	Nilgai Antelope	Wild Turkey	Wild Duck	Wyoming Buffalo	
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CHOCOLATE FONDUE

Choose Two Chocolate Fondues Per Party

Flaming Tortoise [V]	Milk Chocolate, Caramel, Pecans, Flambe
The Decadent One [V]	Milk and Dark Chocolate, Cinnamon, Espresso, Kahlúa, Cream
Chocotastic [V]	Dark Chocolate, Hazelnut Mousse, Mascarpone
Cookies & Cream [V]	White Chocolate and Oreos
Danger Mix [V]	Milk, Dark, or White Chocolate, English Toffee Bits
Big Chocolate [V]	Dark Chocolate, Chili Threads, Presidente Brandy, Cinnamon Flambe

[V] = Vegetarian

Private Dining at La Fondue

Event Inquiry Form

First Name : Last Name :

Email : Phone :

Event Name :

Desired Date : Start Time :

Estimated Group Size : Budget :

Four-Course Private Dining Menu Choices :

Course One : Choose the Quantity of Each Salad & Dressing Selection.
Enter 0 if none. Total must match your number of guests.

Chef's Salad	Spinach Salad [V]	
Lemon Tarragon [V]	Balsamic Vinaigrette [V]	Both on the Side

Course Two : Choose Two Cheese Fondues Per Party

Classic Cheddar	Cajun	Basil Pesto [V]
Stinking Rose [V]	Four Cheese [V]	Wild Mushroom [V]

Course Three : Choose Up to Three Entrées Per Party and the Quantity of Each Three Entrée. Total must match your number of guests.

Garden Vegetable[V] 70	Wild Thing* 93	La Romantique* 108
Surf & Turf* 118	Fruit de Mer* 126	Fondue Feast* 88 (Three Items per Party)

- 1.
- 2.
- 3.

Course Four : Choose Two Chocolate Fondues Per Party

Flaming Tortoise [V]	The Decadent One [V]	Chocotastic [V]
Cookies & Cream [V]	Danger Mix [V]	Big Chocolate [V]

Event Details, Dietary Restrictions & Special Requests :

Please complete the form and email it to events@lafondue.com.