



## The Melting Pot®

*a fondue restaurant*

*Dip into something different.®*

**Large Party Menus**

*Prices are subject to change*

You may choose any of the following menus for your event, one menu for everyone. Please keep in mind that all our entrees are set up as platters for two even though we do the pricing per person. In the event of an odd number in the party we will serve a half platter. If there are allergies to seafood please inform us so that we can make the right accommodations. If there are allergies to peanuts, allow us to send you our allergy list. All substitutions must be pre-approved by management. All entrees will be cooked in our court bouillon style.

You are more than welcome to upgrade to our Coq au Vin or Mojo cooking styles.

### **\$35.00 per person LUNCH/DINNER PACKAGE**

#### **CHEF SALAD**

Crisp romaine & iceberg lettuce with cucumbers, tomatoes, fresh egg slices, Emmenthaler Swiss Cheese and lean smoked ham, topped with our homemade sweet and tangy house dressing. A Melting Pot specialty!

#### **CHEDDAR or TRADITIONAL SWISS CHEESE FONDUE**

**Cheddar**-a combination of Wisconsin sharp cheddar and Emmenthaler cheeses, blended at your table in a carefully seasoned beer base.

**Traditional Swiss**-Gruyere and Emmenthaler Swiss, white wine, a touch of garlic, nutmeg, fresh lemon, and Kirschwasser.

#### **CLASSIC COMBINATION FONDUE ENTRÉE**

This fondue court bouillon style entrée includes choice New York Strip, boneless skinless breast of chicken, teriyaki marinade sirloin, fresh Atlantic salmon, Japanese black tiger shrimp, mushroom caps, a variety of farm fresh vegetables, and seven different sauces to dip into after cooking.

#### **THE FLAMING TURTLE CHOCOLATE FONDUE DESSERT!!**

By far the best part of the event! The plate of dippers includes fresh cut bite size strawberries, marshmallows coated with either crushed Oreos or graham crackers, pineapple, bananas, brownies, pound cake, and each plate features one whole slice of Eli's cheesecake. All to be dipped into our blend of The Melting Pot's milk chocolate, melted caramel, and topped with pecans. Doesn't that sound great?

#### **SOFT DRINKS/ ICE TEA/ HOT TEA/COFFEE (refills) INCLUDED**

This package includes all the above as a set menu @ \$35.00 per person. All other beverages (beer, wine or alcohol) will be separate. A minimum gratuity of 20% will be multiplied by the subtotal. Virginia sales tax of 5%



**\$40.00 per person LUNCH/ DINNER PARTY PACKAGE**

This package is the same as the \$35.00 package except for the entrée listed below.

**FEAST COMBINATION FONDUE ENTRÉE**

This fondue court bouillon style entrée includes Main lobster, teriyaki marinade sirloin, Japanese black tiger shrimp, choice New York strip, boneless skinless chicken breast, mushroom caps, a variety of farm fresh vegetables and 8 different sauces to dip into after cooking. A delectable fondue feast!

**\$45.00 per person CUSTOM MADE MENU**

**CHOICE OF CHEF, CALIFORNIA OR MUSHROOM SALAD**

Chef- Same as in \$35.00 or \$40.00 choice

Traditional Swiss- The Melting Pot's version of this cheese fondue classic.

A blend of Swiss gruyere and Emmenthaler cheeses, wine and spices.

Fiesta- A combination of Wisconsin sharp cheddar and Emmenthaler cheeses, blended with fresh, homemade salsa, jalapenos and pepper. Made mild, medium or spicy.

Wisconsin Cheese Trio Cheese Fondue- Creamy fontina and butterkase, as well as buttermilk blue cheese and white win, fresh scallions and a hint of sherry.

**CHOICE OF SIX FROM THE FOLLOWING MEATS**

We will serve your meat selection along with fresh vegetables and the appropriate sauces for dipping.

You will be served 3 each of your selection except where noted.

- |                                 |   |
|---------------------------------|---|
| Chicken, boneless, skinless     | Markets choice fresh fruit              |
| Teriyaki sirloin                | Sea scallops                            |
| New York strip                  | Andouille sausage                       |
| Peppered pork tenderloin        | Spinach gorgonzola ravioli              |
| Orange marmalade marinated duck | Chicken and cabbage filled pot stickers |
| Large black tiger shrimp        | 4oz. coldwater lobster tail (one)       |
| Ahi Tuna                        |   |

**CHOICE OF ONE OF THE FOLLOWING DESSERTS**

The dipping plate will have strawberries, bananas, pineapple, pound cake, cheesecake, marshmallows and brownies which you will dip into your choice of the following chocolate:

Flaming Turtle- Same as in the \$35.00 and \$40.00 choice

Pure Chocolate- Milk, white or dark chocolate with no additives.

Bailey's- Milk chocolate with Bailey's Irish cream stirred right in!

Cookies and Cream- Dark chocolate with marshmallow cream flambé and topped with Oreo cookie crumbs.

S'mores- Milk chocolate and marshmallow cream flambé and topped with graham cracker crumbs.

Original- Milk chocolate with a hint of peanut butter.

Amaretto Meltdown- White chocolate and amaretto flambé together.

Beverages same as in the \$35.00 & \$40.00 choice.

**LARGE PARTY AGREEMENT**

Please keep a copy for your records

Contact \_\_\_\_\_ Company \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Event date \_\_\_\_\_ Time \_\_\_\_\_ Event type \_\_\_\_\_

Guest count \_\_\_\_\_ Private use Y N AV/Power point \_\_\_\_\_

Menu option #1 #2 #3 Wine selections: \_\_\_\_\_

Special requests: (for approval) \_\_\_\_\_

**Payment due in full by credit card or cash, no personal checks, immediately upon completion of event. Payment is to include food and liquor, tax of 5% and gratuity in the minimum amount of 20%.**

The guaranteed guest count may be given up to 24 hours prior to the event. The final guest count may change up or down by no more than 10% of the original count. If less guests attend the event than guaranteed you will be charged for the final confirmed count but will be given Melting Pot Gift Cards in the amount of those dinners to be used at future dates at the Charlottesville, Virginia location only. If no guarantee count is received and agreed upon, the number of guests originally expected will be considered the guarantee number.

Food and liquor (including wine) prices are subject to change up to 21 days prior to the event date. Wine vintages may change at any time and substitutions may occur.

**The use of outside equipment, decorations, displays or signs must have approval prior to event. Customer agrees to pay for any damages done to equipment or restaurant during their use. The Melting Pot Restaurant is not responsible for loss or damages to any property brought in or left in the restaurant by guests. Please see addendum.**

No alcohol, including wine, may be brought into the restaurant. No outside food may be brought in, with the pre-approved exception of a cake.

The signature below indicates that you have read and agree to the terms of this agreement. The signature also authorizes The Melting Pot Restaurant to charge the event estimated cost if cancellations occur after date disclosed or for minimum room charges.

Credit card # \_\_\_\_\_ Expiration date \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_  
Fax to 434-872-0088 or mail to The Melting Pot, 501 East Water Street, Charlottesville, VA 22902

Approved by The Melting Pot Restaurant: \_\_\_\_\_