



The 
Melting Pot[®]
a fondue restaurant
Dip into something different.[®]

RESTON, VA

11400 COMMERCE PARK DR.
RESTON, VA 20191

GROUP MENU

Please call a manager to discuss reservations!

703.264.0900

703.264.8938 Fax



The Melting Pot Restaurant | Management Team

Dear Future Guest/Event Planner:

Thank you for choosing The Melting Pot in Reston. I am pleased to provide you with our Large Party Group Menu. The enclosed information contains everything you need to setup group meetings, parties, and other special occasions. The enclosed materials describe the variety of options we offer and as well as your Group Menu Agreement.

Your Group Menu Agreement at the end of this packet is what you will use to inform us of which dinner options you have chosen. Pre-selecting parts or all of your group's meal ahead of time will allow your guests to begin enjoying each others company right away, instead of having to be concerned with deciding together on what to order.

Using the Large Party Group Menu you will be asked to choose the cheese, entrée, and cooking style ahead of time, however our hint here at the Melting Pot is to allow your guests to pick their own salads and chocolate fondue. If you decide to go this route, simply circle "Guest Choice" on the Group Menu Agreement, under the appropriate section.

We can answer any further questions via email: meltingpotrest@aol.com or you can contact any of our managers at the restaurant: 703-264-0900.

Fonduely Yours,
The Melting Pot of Reston Management Team



The Basics

Cheese

Our Cheese Fondues are blended tableside and served with French, rye, and pumpernickel breads, delicious granny smith apples, and assorted fresh vegetables.

Traditional Kirschwasser Swiss Cheese

Gruyere and Emmenthaler Swiss cheeses in a white wine base with Kirschwasser (cherry brandy), fresh squeezed lemon juice, minced garlic and spices. The real “Swiss” cheese fondue.

Cheddar Cheese

A combination of Wisconsin sharp cheddar and Emmenthaler Swiss cheese, blended with garlic and spices in a seasonal beer base.

Fiesta Cheese

A smooth cheddar fondue bursting with an array of Mexican herbs and spices. Served with tortilla chips for extra crunchy fiesta fun!

Wisconsin Trio Cheese

Creamy Fontina and Butterkäse, as well as Buttermilk Bleu Cheese with white wine, fresh scallions, and a hint of Sherry.

Spinach Artichoke Cheese

Fontina and Butterkäse cheeses with spinach, artichoke hearts and minced garlic. Served with tortilla chips makes the perfect starter!

Feature Cheese

Enjoy our seasonal cheese. Ask a manager for details.

Salad

California Salad

Fresh mixed gourmet greens, Roma tomatoes, walnuts and Buttermilk Bleu Cheese topped with our homemade raspberry black walnut vinaigrette.

Spinach Mushroom Salad

Fresh spinach, baby Portobellos, onion, bacon and Roma tomatoes with a warm Burgundy Shallot Vinaigrette.

House Salad

Crisp greens with Roma tomatoes, cucumbers, sliced egg and Emmenthaler Swiss cheese, topped with our sweet and tangy house dressing.

Caesar Salad

Romaine lettuce, Caesar dressing, shredded parmesan cheese, crunch croutons and an added touch of parmesan encrusted pine nuts.

Feature Salad

Enjoy our seasonal salad. Ask a manager for details.

Entrée

This will be different depending on which entrée(s) you decide your group would like. These will be described on the next page of this menu. All entrees come accompanied by a medley of fresh vegetables and sauces.

Cooking Styles

Court Bouillon: A homemade, seasoned vegetable broth that is full of flavor while low in salt and cholesterol-free.

Coq Au Vin: A combination of fresh herbs, mushrooms, garlic, imported spices and hearty Burgundy wine.

Mojo Fondue: A Caribbean Seasoned bouillon with hints of garlic and citrus flair.

Fondue Bourguignonne: A traditional fondue cooking style: cholesterol-free canola oil served with our signature batters.

Chocolate Fondue Dessert



The Entrees

The Classic

Tender pieces of chicken, succulent shrimp, fresh Atlantic salmon, select pieces of tenderloin, and teriyaki marinated sirloin.

\$36.00++per person

The Fusion

Tender pieces of chicken, peppered breast of duck, teriyaki marinated sirloin, succulent shrimp, select cuts of Ahi Tuna, and oriental style potstickers.

\$38.00++per person

The Feast

Filet mignon medallion, teriyaki marinated sirloin, tender pieces of chicken, succulent shrimp, fresh Atlantic salmon, gorgonzola ravioli.

\$40.00++per person

The Indulgence

A ½ pound premium cold water lobster tail, filet mignon medallions, succulent shrimp, Portobello mushrooms.

\$43.00++per person

Includes all soft drinks, tea and coffee

Please allow 2 ½-3 hours for dining, depending on the size of the group

++= 18% gratuity, alcoholic and specialty beverages, and 5% VA state sales tax

**This menu may be limited to off-peak restaurant hours, as determined by management. A deposit of \$20.00 per person may be required.]



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GROUP MENU AGREEMENT—RESTON

Please complete and fax back to (703) 264-8938

Name of Group: _____ # of guests: _____
Contact Name: _____ Date/Time of Party: _____
Contact phone #: _____
Contact E-mail: _____

Group Menu choices (please circle):

Entrée:

"The Classic" \$36.00 "The Fusion" \$38.00 "The Feast" \$40.00 "The Indulgence" \$43.00

Cheese:

Swiss Cheddar Fiesta Wisconsin Trio Spinach Artichoke Feature Cheese

Salad:

California Spinach Mushroom House Caesar Feature Guest Choice

Cooking Style:

Mojo Coq Au Vin Bourguignonne Court Bouillon

Dessert Choice:

Beverage Selection:

Wine/Champagne:

Host bar-(paid by host)
Cash bar-(one separate check
paid by all)

Subtotal: _____ Tax 5%: _____

Gratuuity-18%: _____ TOTAL: _____

Credit card number and expiration date: _____

Full Name and Mailing address:

This Agreement is made between The Melting Pot Restaurant 11400 Commerce Park Dr. Reston, VA 20191 and
("Guest"). The Melting Pot agrees to reserve the table from _____ to _____. The "Guest" shall
inform The Melting Pot of the final guest count 48 hours prior to the reservation date. If the Melting Pot does not receive
a confirmation call prior to 48 hours, the above mentioned guest count will be used as the confirmed number in the group.
The "Guest" understands that this confirmed number is the minimum number of guests that the "Guest" will be billed for.
____ (initial). If the party size increases, The Melting Pot may not be able to guarantee an available table. If the party is
cancelled within 48 hours of the reservation and The Melting Pot is unable to resell the table, the "Guest" will forfeit their
deposit. The Melting Pot will hold the table for 15 minutes past the reservation time. After holding the table for 15 minutes,
the table will become open for seating and the "Guest" will forfeit any deposit. Service will be immediate once the party
is seated, we will not hold service for late arriving guests.
I agree to the above terms and conditions. In addition, I authorize the deposit to be charged to the credit card listed
above.

PRINT NAME _____

SIGNATURE _____

DATE _____