



At The Melting Pot, we offer a group-dining experience like no other, where you can create memorable moments with family and friends for every occasion or celebration!

Plan a four-course dining experience or a fun, interactive fondue party with cheese and chocolate fondue. It's completely up to you! We offer a variety of group-dining options and each event is customized to you.

Whether you're celebrating a birthday, wedding or planning a corporate dining event or happy hour, we look forward to helping you plan it at The Melting Pot.



1110 N. GLEBE RD., ARLINGTON, VA 22201
(703) 243-4490 MELTINGPOT.COM

CHEESE FONDUE

Please choose two cheese fondue selections. We highly recommend having the cheese fondue pre-set with all large parties. Seasonal cheese fondue selections may be available upon request.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Wisconsin Cheddar

Aged cheddar and Emmenthaler melted with lager beer, garlic and spices.

Prosciutto & Asparagus

Crisp asparagus, white wine and prosciutto combined with Gruyère, fontina and Raclette cheeses.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Top Shelf Fiesta

Aged, medium-sharp cheddar, Corona and 1800 Reposado, with cilantro, salsa, lime and a jalapeño pepper blend.

Premium Cheese Fondue Dippers

Complement any of our award-winning cheese fondues with a selection of artisanal Italian meats. \$3.50 per plate



SALADS

Please choose one salad selection for your guests to enjoy. Seasonal salad selections may be available upon request.

Apple Bacon Spinach

Spinach, crimini mushrooms, sweet and spicy pecans, hard-boiled egg, green apples and apple bacon vinaigrette.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-encrusted pine nuts, tossed with Caesar dressing.

The Melting Pot House

Romaine-iceberg mix, cheddar, egg, tomatoes, croutons with Peppercorn Ranch Dressing or House Dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Black Walnut Vinaigrette.



ENTRÉE SELECTIONS

Entrées are presented on one platter to serve every two guests and are accompanied by fresh assorted vegetables and our unique sauces for dipping.

Price is per person and includes all four courses, cooking style and soft drink, iced tea or coffee.

Good Earth Vegetarian \$33.00 per person

Edamame or Onion Rings • Artichoke Hearts • Portobello Mushrooms • Asparagus
Thai Peanut-Marinated Tofu • Spinach & Artichoke Ravioli • Wild Mushroom Sacchetti

Land & Sea \$35.00 per person

Premium Filet Mignon • Herb-Crusted Chicken • Pacific White Shrimp

The Classic \$37.00 per person

Certified Angus Beef Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-Crusted Chicken • Teriyaki-Marinated Sirloin

Surf & Turf \$44.00 per person

Cold Water Lobster Tail • Premium Filet Mignon • Pacific White Shrimp • Featured Pasta

Teen Package Available Sun-Thurs and until 4pm Fri and Sat \$25.00 per person

Teriyaki-Marinated Sirloin • Herb-crusted Chicken • Pacific White Shrimp
Featured Pasta

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below.

Please choose up to two.

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil.

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms.

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair.

Seasoned Court Bouillon

Fresh seasoned vegetable broth.

CHOCOLATE FONDUE

For a perfect ending to the experience, indulge in delicious chocolate fondue served with a variety of decadent dippers. Seasonal chocolate fondue selections may be available upon request.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

Create Your Own

Milk, dark or white chocolate and add Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



ADDITIONAL INFORMATION

Deposits

No deposit is required for your reservation. However, to guarantee your table reservation and time we must have a credit card number and a signed contract. In the event of a no-show there will be a charge of \$10 per person applied to the card.

Reservations

Large parties enjoying a four course meal are booked for a leisurely three hours. As a courtesy to other guests booked after your reservation, please ask your guests to arrive on time and allow for travel and traffic conditions.

Confirmation

A final confirmation number of guests must be given to a manager two days prior to your event. This is the final count for which you will be billed.



TEEN PACKAGES

All selections include your choice of fountain soft beverages, cheese fondue, cooking style, and choice of chocolate fondue. Sales Tax and gratuity are not included. Select one cheese, cooking style, and chocolate per cooktop.

Princess Package \$25 per person (available anytime Sunday-Thursday and before 4pm Friday and Saturday.)

Teriyaki Sirloin, Herb-Crusted Breast of Chicken, Pacific White Shrimp, Featured Pasta.

Tiara Package \$34 per person

Filet Mignon, Herb-Crusted Breast of Chicken, Pacific White Shrimp, Featured Pasta, and Teriyaki Sirloin.

Gifts

Balloon Package \$12.95 : Bouquet of balloons, 3 pack of chocolate-covered strawberries, and a souvenir photo in frame to take home.

Teddy Bear Package \$20.00

A teddy bear, mylar balloon, pack of 3 chocolate covered strawberries and a souvenir photo in frame to take home.

Flower Package \$25.00

3 roses in a bud vase, mylar balloon, and a digital photo in frame to take home.

Favors to take home

- Pack of 3 chocolate-covered strawberries-\$5 per pack
- Chocolate fondue wafers-\$5 per box
- Comb tiaras \$2.50 per guest