



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, we look forward to helping you plan it at The Melting Pot.

The 
Melting Pot

FONDUE RESTAURANT

16625 STATESVILLE RD., HUNTERSVILLE, NC 28078
(704) 987-2201 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.

Wisconsin Cheddar

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

Bourbon Bacon Cheddar

Cheddar cheese, lager beer, mustard powder, garlic, bacon, Worcestershire and a splash of bourbon.

Pear & Brie

White wine, Gruyère, Raclette and Fontina cheeses, crisp pears, honey, creamy brie and fresh scallions.

Bacon & Tomato Alpine

Gruyère, Raclette and Fontina with Lager beer, crisp bacon, sundried tomato pesto and fresh tomatoes.

Spinach Artichoke

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

Wisconsin Trio

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



SALADS

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

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

Caesar

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

Pumpkin Spinach

Spinach, pumpkin seeds, dried cranberries, Gorgonzola, pumpkin vinaigrette, cornbread sage croutons.

California

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

PKG A \$43.95 per person

Certified Angus Beef[®] Sirloin • Memphis-Style BBQ Pork • Pacific White Shrimp
Herb-crusted Chicken • Teriyaki-Marinated Sirloin

PKG B \$45.95 per person

Filet Mignon • Sesame-Crusted Ahi Tuna • Pacific White Shrimp
Herb-crusted Chicken • Teriyaki-Marinated Sirloin

PKG C \$49.95 per person

Cold Water Lobster Tail • Certified Angus Beef[®] Sirloin • Pacific White Shrimp
Herb-crusted Chicken • Wild Mushroom Sacchetti

COOKING STYLES

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

Please choose up to two.

Seasoned Court Bouillon

Fresh seasoned vegetable broth. Complimentary

Coq au Vin

Burgundy wine infused with fresh herbs, spices and mushrooms. \$3.95 per pot

Mojo

Caribbean-seasoned bouillon with a distinctive garlic flavor and citrus flair. \$4.95 per pot

Bourguignonne

European-style fondue in cholesterol-free / 0g trans-fat canola oil. 5.95 per pot

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.

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.

Cookie Butter Crunch

Creamy white chocolate, crunchy cookie butter and a hint of caramel topped with honey roasted almonds.

NY Cheesecake Fondue

White chocolate melted with vanilla cheesecake batter and dusted with graham cracker crust.

Yin & Yang

This fondue satisfies dark and white chocolate cravings in an artfully balanced fondue dessert.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.



ADDITIONAL INFORMATION

Deposits

Depending on party size, a deposit could be required for your reservation. To guarantee your table reservation and time we must have a credit card number and a signed contract for every reservation.

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.

Cancelations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$20 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

Entertainment

For cocktail parties, receptions or any event, we will be happy to help arrange entertainment; however, the size of our facility may limit your options.