



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.



**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, Emmenthaler, Sam Adams Boston Lager®, Garlic

Classic Alpine

Gruyère, Raclette, Fontina, White Wine, Garlic, Nutmeg

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Vegetable Bouillon, Spinach, Artichoke Hearts, Garlic, Tabasco®

Brie & Fig

Gruyère, Raclette, Fontina, Brie, White Wine, Fig Purée, Honey-Roasted Almonds, Basil, Black Pepper

Bacon Bacon Bacon

Butterkäse, Fontina, Vegetable Bouillon, Crispy Bacon, Candied Bacon, Bacon Jam, Black Pepper, Garlic, Scallions

Fiesta

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Housemade Salsa, Jalapeño



SALADS

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

Melting Pot House

Mixed Greens, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

Caesar

Romaine, Parmesan, Croutons, Caesar Dressing, Parmesan-Dusted Pine Nuts

Strawberry Spinach

Baby Spinach, Golden Raisins, Gorgonzola, Strawberries, Honey-Roasted Almonds, Strawberry Vinaigrette

California

Mixed Greens, Candied Pecans, Gorgonzola, Tomatoes, Raspberry Walnut Vinaigrette



ENTRÉE SELECTIONS

Entrées 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.

Please select one package below:

PKG A \$56 per person

Garlic Pepper Steak • Memphis-Style Dry Rub Pork • Shrimp
Herb-crusted Chicken • Teriyaki-Marinated Steak

PKG B \$64 per person

Lobster Tail • Filet Mignon • Teriyaki-Marinated Steak
Shrimp • All-Natural Chicken Breast • Wild Mushroom Ravioli

COOKING STYLES

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

Please choose up to two.

Seasoned Court Bouillon

Seasoned Vegetable Broth

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

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

The creamy flavor of milk chocolate is melted with caramel, flambéed, and topped with candied pecans

The Original

The smooth flavor of milk chocolate is melted with crunchy peanut butter

S'mores

The smooth, creamy flavor of milk chocolate is swirled with marshmallow crème, flambéed, and topped with graham cracker

Dark & Dulce

The rich flavor of dark chocolate is melted with dulce de leche and finished with sea salt

Peanut Butter Pie

The buttery flavor of white chocolate is melted with creamy and crunchy peanut butter, then topped with peanut butter caramel and crushed Oreo®

Pure Chocolate

Pick from the flavors of milk, dark, or white chocolate



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 signed contract.

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.

Cancellations

We understand the occasional inevitability of last-minute changes. Therefore, our cancellation fee of \$25 per person will only be applied if more than one third of the party fails to show up without a 48 notification.

Tax & Gratuity

State sales tax and an automatic 20% gratuity will be added to any parties of 8 or more.