

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 Wild Berry Crunch

The flavor of creamy milk chocolate melted with crunchy peanut butter and blackberry, raspberry and strawberry purée.

Dark & Dulce

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

Strawberry Mascarpone Shortcake

Mascarpone cheese and strawberry purée are melted with the buttery flavor of white chocolate.

Flaming Turtle

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

S'mores

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

Pure Chocolate

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



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.

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 \$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.



HOW TO BOOK A LARGE PARTY WITH US

The Melting Pot offers you and your guests a unique and interactive dining experience. We have several large party options to choose from.

THE 4-COURSE EXPERIENCE

Cheese fondue, salad, entrée and chocolate fondue.
See price per person under entrée section.

CHEESE, SALAD AND CHOCOLATE PARTY

\$29.95 per person

CHEESE AND CHOCOLATE PARTY

\$19.95 per person

CHOCOLATE PARTY

Available during select times.
See store for details.



501 E. WATER ST., CHARLOTTESVILLE, VA 22902
(434) 244-3463 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.

Bourbon Bacon Cheddar

Aged Cheddar, Emmenthaler, Lager Beer, Bacon, Dry Mustard, Garlic, Worcestershire, Bourbon

Classic Alpine

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

Fiesta

Aged Cheddar, Emmenthaler, Lager Beer, Housemade Salsa, Jalapeño

Quattro Formaggio

Butterkäse, Fontina, Fresh Mozzarella, Parmesan, White Wine, Roasted Garlic, Basil & Sun-Dried Tomato Pestos

Spinach Artichoke

Butterkäse, Fontina, Parmesan, Spinach, Artichoke Hearts, Garlic

Wisconsin Cheddar

Aged Cheddar, Emmenthaler, Sam Adams Boston Lager®, Garlic, Spices

\$x.99 per plate



SALADS

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

Caesar

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

California

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

Melting Pot House

Romaine, Iceberg, Cheddar, Tomatoes, Croutons, Scallions, Egg, Choice of Dressing

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.

Land & Sea \$42.95 per person

Garlic Pepper Sirloin, Shrimp, Herb-Crusted Chicken Breast, Atlantic Salmon

The Classic \$46.95 per person

Garlic Pepper Sirloin, Shrimp, Memphis-Style Dry Rub Pork, Teriyaki-Marinated Sirloin, Herb-Crusted Chicken Breast

Big Night Out \$49.95 per person

Premium Filet Mignon, Teriyaki-Marinated Sirloin, Herb-Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Sacchetti

Bigger Night Out \$54.95 per person

Lobster Tail, Premium Filet Mignon, Teriyaki-Marinated Sirloin, Herb Crusted Chicken Breast, Shrimp, Atlantic Salmon, Wild Mushroom Sacchetti

COOKING STYLES

Our entrées can be prepared with any of the cooking styles listed below. Please choose up to two.

Cast Iron Grill

Tabletop Grilling

Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

Seasoned Court Bouillon

Seasoned Vegetable Broth

Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter