

## 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.*

### **Dark & Dulce**

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

### **Flaming Turtle**

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

### **Pure Chocolate**

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

### **S'mores**

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

### **The Original**

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

### **Yin & Yang**

The decadent and buttery flavors of dark and white chocolate fondue are artfully swirled together



## 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.



**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.**



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## 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, Fontina, White Wine, Garlic, Nutmeg

### Fiesta

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

### Loaded Baked Potato Cheddar

Aged Cheddar, Emmenthaler, Vegetable Broth, Green Goddess, Garlic & Wine Seasoning, Potatoes, Bacon, Scallions

### Quattro Formaggio

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

### Spinach Artichoke

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

### Wisconsin Cheddar

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

### Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$12 per plate

### Double Dippers

So nice you can dip it twice, first in cheese, then in a selection of six savory toppings. \$5 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

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

### Bacon Parmesan Ranch

Mixed Greens, Bacon, Shredded Parmesan, Croutons, Peppercorn Ranch, Parmesan-Dusted Pine Nuts



## 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 and Sea \$51 per person

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

### The Classic \$54 per person

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

### Steak Lovers \$55 per person

Brown Sugar Bourbon Rub Steak, Teriyaki-Marinated Steak, Garlic Pepper Steak

### The Little Dipper \$30 per child 12 & under for 3 courses

Teriyaki-Marinated Steak, Shrimp, All-Natural Chicken Breast, Featured Pasta

## COOKING STYLES

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

### Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

### 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