

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.

Bananas Foster

The buttery flavor of white chocolate is melted with bananas & dulce de leche, and flambéed.

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.

Rocky Road

The rich flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with candied pecans.

Pure Chocolate

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

Yin & Yang

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



ADDITIONAL INFORMATION

Deposits

Parties with 13 or more will be required to make a \$10 per person deposit to hold the reservation. Please call the store for further inquiries.

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. All parties of 5 or more will have a 20% gratuity added to the final bill.

Confirmation

A final confirmation number of guests must be given to a manager 48 hours 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.



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.

Wisconsin Cheddar

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

Fiesta

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

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®

Classic Alpine

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

Hot Honey Alpine

Gruyère, Raclette, Fontina, White Wine, Sweet Peppers, Prosciutto, Hot Honey

Charcuterie Board

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



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 Vinaigrette

Melting Pot House

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

Bacon & Bleu Spinach

Spinach, Tomatoes, Egg, Bacon, Gorgonzola with Buttermilk Bleu Cheese Dressing



ENTRÉE SELECTIONS

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

Price is per person and includes all four courses and cooking style.

The Garden Pot \$45 per person

Impossible™ Polpettes, Red Onion, Asparagus, Zucchini, Mini Sweet Peppers, Wild Mushroom Ravioli, Artichoke Hearts

Pacific Rim \$45 per person

Shrimp, Teriyaki-Marinated Steak, Chicken Potstickers, Sesame-Crusted Ahi Tuna, Duck Breast

Land and Sea \$45 per person

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

The Classic \$50 per person

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

Fondue Delight \$62 per person

Filet Mignon, Lobster Tail, All-Natural Chicken Breast, Shrimp, Wild Mushroom Sacchetti

Children's Fondue (no salad) \$25.00 per person

• All-Natural Chicken Breast • Shrimp
Teriyaki-Marinated Steak

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