

## 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.*

### **Cookies 'n Cream Marshmallow Dream**

Decadent flavor of dark chocolate is swirled with marshmallow crème, flambéed, and topped with Oreo® cookie crumbles

### **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

### **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

### **Chocolate Explosion +\$10 per pot**

Photo-worthy fondue with cotton candy & fireworks. Your choice of: Raspberry Dark Chocolate Fondue topped with Red Velvet Cake OR Birthday Cake White Chocolate Fondue topped with Confetti Cake



**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.**



**ATLANTA MIDTOWN | DULUTH | KENNESAW | ROSWELL  
MELTINGPOT.COM**

## ADDITIONAL INFORMATION

### **Availability**

Deposit may be required for your reservation. Cheese & Chocolate Fondue only options are not available on weekends, holidays, or special events. Large Party menu is not available, but not limited to, on holidays and special events including New Year's Eve, week of Valentine's Day, Mother's Day. Contracts sent in are on a first come first serve basis. Please contact the location for availability.

### **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, a deposit of \$50 per guest will be charged to your credit card if your party fails to call and cancel the reservation by 5 p.m. three days prior to the event.

## 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

### Bacon & Jalapeño

Gruyère, Raclette, Fontina, White Wine, Bacon, Jalapeño, Shallots, Garlic

### Classic Alpine

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

### Fiesta

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

### Spinach Artichoke

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

### Wisconsin Trio

Butterkäse, Fontina, Gorgonzola, White Wine, Sherry, Shallots, Scallions

### Charcuterie Board

Our selection of premium cured meats, artisan crackers and accompaniments. \$13 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

### Strawberry Almond

Mixed Greens, Strawberries, Honey-Roasted Almonds, Feta, Raspberry 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 and cooking style. Beverages, tax, and 20% gratuity not included.

### Extravaganza \$59 per person

Lobster Tail • Garlic Pepper Steak • All-Natural Chicken Breast  
Teriyaki-Marinated Steak • Shrimp • Wild Mushroom Ravioli

### The Celebration \$54 per person

Garlic Pepper Steak • All-Natural Chicken Breast • Teriyaki-Marinated Steak  
Shrimp • Memphis-Style BBQ Pork • Wild Mushroom Ravioli

### The Traditional \$49 per person

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

### Little Dipper (12&under) \$24 per child

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

### Bourguignonne

Canola Oil, Panko, Sesame Tempura Batter

### Mojo

Caribbean-Inspired, Garlic, Cilantro, Citrus

### Coq au Vin

Burgundy Wine, Mushrooms, Scallions, Garlic

### Cast Iron Grill

Tabletop Grilling