

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.

Caramel Toffee Crunch

The creamy flavor of milk chocolate is melted with caramel and crunchy Heath Bar® pieces.

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.

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. 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.

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.

Pre Ordering

We request that parties of 15 and higher pre order their dinner. This is for both the convenience of our guests to ensure a timely dinner, as well as for our kitchen team to properly prepare for your event. You are not limited to the large party menu.



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

CHEESE AND CHOCOLATE PARTY

CHOCOLATE PARTY

Available during select times.
See store for details.



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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.

Bacon & Jalapeño

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

Classic Alpine

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

Fiesta

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

Wisconsin Cheddar

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

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



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

Caprese

Mixed Greens, Fresh Mozzarella, Tomatoes, Basil, Balsamic Glaze

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, vegetables and dipping sauces.

Peninsula Platter \$55 per person

Cold Water Lobster Tail • Garlic Pepper Steak • Shrimp
All-Natural Breast of Chicken • Teriyaki-marinated Steak • Memphis-Style BBQ Pork Medallion

Jefferson Platter \$50 per person

Filet Mignon • Teriyaki-marinated Steak • Shrimp
All-Natural Breast of Chicken • Featured Pasta

James River Platter \$45 per person

Teriyaki-marinated Steak • All-Natural Breast of Chicken • Shrimp
Featured Pasta

COOKING STYLES

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

Please choose up to two. Please note, Cast Iron Grills are not permitted in the Private Dining Room.

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