



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.

The 
Melting Pot

FONDUE RESTAURANT

1110 North Glebe Rd
Arlington, Va 22201
703-243.4490
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.

Wisconsin Cheddar

Aged cheddar and Emmentaler melted with lager beer, garlic and spices.

Classic Alpine

Gruyère, Raclette and Fontina melted with white wine, garlic and fresh nutmeg.

Spinach Artichoke

Fontina and Butterkäse melted with fresh spinach, artichoke hearts and garlic.

Fiesta

Cheddar cheese blend with lager beer, jalapeño peppers and salsa made as spicy as you like.

Wisconsin Trio

Fontina, Butterkäse and Gorgonzola cheeses with white wine, scallions and a hint of sherry.

Charcuterie Board

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Spread | Artisan Crackers | Kalamata Olives \$13.95 per plate



SALADS

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

The Melting Pot House

Romaine & iceberg, cheddar, egg, tomatoes, croutons with sweet & tangy or peppercorn ranch dressing.

Caesar

Romaine lettuce, Parmesan cheese, croutons and Parmesan-dusted pine nuts, tossed with Caesar dressing.

California

Baby salad greens, Roma tomatoes, candied pecans and Gorgonzola with Raspberry Walnut Vinaigrette.



ENTRÉE SELECTIONS

Entrées are presented on one platter to serve every guest 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.

Good Earth Vegetarian \$37 per person

Edamame or Onion Rings • Artichoke Hearts • Vegetable Polpettes • Asparagus
Ginger Teriyaki Tofu • Wild Mushroom Sacchetti

Land & Sea \$43 per person

Premium Filet Mignon • Herb-Crusted Chicken
Shrimp

The Classic \$44 per person

Garlic Pepper Sirloin • Memphis-Style BBQ Pork • Shrimp • Herb-Crusted Chicken
Teriyaki-Marinated Sirloin

Surf & Turf \$49 per person

Cold Water Lobster Tail • Premium Filet Mignon
Pacific White Shrimp • Featured Pasta

Teen Package(Kids Only) \$28 per person

Available anytime Mon-Thurs & Fri & Sat until 4pm

Teriyaki-Marinated Sirloin • Herb-crusted Chicken • Shrimp • Featured Pasta

COOKING STYLES

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

Please choose up to two.

Coq au Vin

Burgundy Wine | Mushrooms | Scallions | Garlic

Seasoned Court Bouillon

Seasoned Vegetable Broth

Bourguignonne

Canola Oil | Panko | Sesame Tempura Batter

Mojo

Caribbean-Inspired | Garlic | Cilantro | Citrus

Cast Iron Grill

Tabletop Grilling

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.

The Original

Our original milk chocolate fondue swirled with crunchy peanut butter.

Flaming Turtle

It's an irresistible combination of milk chocolate, caramel and candied pecans flambéed tableside.

Chocolate S'mores

Milk chocolate with marshmallow cream, flambéed and topped with bits of graham crackers.

Create Your Own

Milk, dark or white chocolate and add Disaronno®, Baileys®, Cointreau®, Grand Marnier®, Chambord® or Tuaca®.

Pure Chocolate

For the fondue purist, we offer milk, dark or white chocolate melted to decadent perfection.



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. In the event of a no-show there will be a charge of \$15 per person applied to the card.

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.