

Chocolate Fountain



Chocolate is a Food We're Passionate About!

And no wonder, chocolate contains more than 300 known chemicals which scientists have discovered provide a pleasurable effect or lift. So, why not make one of the world's most favorite foods a part of your event? University Conferences & Catering can provide a very unique touch to your event with our Chocolate Fountain.

Make a Lasting Impression

Elegantly tiered, our chocolate fountain stands 41" tall and 16" wide. It's the perfect centerpiece for the room and will have your guests talking about your event for a long time. We even have a fountain 'host' on site to show your guests how easy and fun it is to use!

From Strawberries to Pretzels and Beyond...

University Conferences & Catering will help you choose your chocolate dipping items. Just about anything is possible. Our standard menu of choices includes bananas, marshmallows, pound cake and pretzels. Looking for something else? Just let us know and we'll provide any item you wish*!

* Items not listed on our menu will incur an extra cost. Call for more details.

Chocolate-Coated Facts

The love affair with chocolate began centuries ago.

- Scientists have discovered residues of cocoa in pots found at Mayan archaeological sites in Central America dating to 600 BC.
- The Mayans were well-known chocoholics.
- Chocolate is a psychoactive food. It is made from the seeds of the tropical cacao tree, *Theobroma cacao*. The Greek term *Theobroma* means literally "food of the gods".
- Cacao beans were used by the Aztecs to prepare a hot, frothy beverage with stimulant and restorative properties.
 - Chocolate was reserved for warriors, nobility and priests.
 - The Aztecs esteemed its ability to confer wisdom and vitality.

A Little History...

Chocolate as a confectionery dates to the inspired addition of triglyceride cocoa butter by Rudolph Lindt in 1879. The advantage of cocoa butter is that its addition to chocolate sets a bar so that it will readily snap and then melt on the tongue. Cocoa butter begins to soften at around 75°F and melts at around 97°F.

*Nine out of ten people like chocolate.
The tenth person lies.*

Facts are from the BBC and Chocolate.org