



Business Meetings, Special Events and Celebrations

We offer customized packages, just ask for more details
860.257.7752

www.dakotarockyhill.com

Right off I-91, Exit 24
1489 Silas Deane Highway
Rocky Hill, CT 06067

Saturday & Sunday Brunch Voted Best in Hartford and CT Now 12 years running

\$25.95 adult \$10.95 Child (4-10)

Scrambled Eggs, Fresh Seasonal Fruit, Omelets Made-to-Order, Bagels and Cream Cheese, Homemade Belgian, Waffles, Bacon and Sausage, Home fries, Assorted Pastries and Muffins, Smoked Seafood, Carving Stations, Assorted Hot Entrees (seasonal), Salad Bar, Assorted Cheeses and Cold Cuts, Assorted Cakes, Pies, and Candies, Juice, Soda, Milk, Coffee, and Tea

Custom Cakes

Cakes offered with your choice of flavor and filling

Cake Flavors: Marble, Vanilla, chocolate

Fillings: Rum, Fruit, Chocolate Mousse, Chocolate Fudge, Lemon Mousse, Strawberry Mousse, Mocha, Black Forest

Sizes: 8" Round (8-10 people) \$45
9" Round (12-15 people) \$50
1/4 Sheet (18-20 people) \$60
Half Sheet (35-40 people) \$95
Whole Sheet (80-90 people) \$165

Package Additions

2.75 per piece

Shrimp Cocktail

with house-made cocktail sauce

Bacon Wrapped Scallops

wrapped in Applewood smoked bacon with maple mustard dipping sauce

Grilled Beef Bits

teriyaki beef skewers with ginger soy dipping sauce

Spinach & Artichoke Dip \$40.00

with crispy tortilla chips (serves 25)

Fruit & Cheese Tray \$80.00

Assorted fruits and cheeses (serves 25)

Appetizer Party 22.95 Per Person

Grilled Beef Bits

with ginger soy dipping sauce

Spinach & Artichoke Dip

baked golden brown with crispy tortilla chips

Buffalo Chicken Wings

with house-made buffalo sauce and blue cheese dressing

Bacon Wrapped Scallops

wrapped in Applewood smoked bacon with maple mustard dipping sauce

Shrimp Cocktail

Chilled wild gulf shrimp with house-made cocktail sauce

Appetizer & Dessert 26.95 Per Person

Includes all items in the Appetizer party plus an assortment of desserts

Lunch Package One 19.95

Includes Bison Bread and farm-fresh salad bar and coffee & tea as beverages

Cheeseburger

Char-grilled house ground beef topped with Cabot cheddar cheese served on a Kaiser roll with hand-cut French fries

Cranberry Chicken Breast

Wood grilled chicken breast topped with dried cranberry and apricot chutney, served with whipped sweet potatoes

Tavern Steak (8 ounce)

Char-grilled top sirloin drizzled with balsamic syrup, served with garlic mashed potatoes

Wood-Grilled Shrimp

Grilled wild gulf shrimp marinated in fresh herbs and garlic brushed with lemon butter served with Dakota rice pilaf

Pulled Pork Sandwich

Slow-cooked pork in tangy barbeque sauce with Cabot pepper jack, served on a toasted Kaiser roll with hand-cut French fries

Lunch Package Two 23.95

Includes Bison Bread and farm-fresh salad bar and coffee & tea as beverages

Beef Stroganoff

Slowed cooked prime rib simmered with button mushrooms, caramelized onions, served with egg noodles and sour cream

Cranberry Chicken Breast

Wood grilled chicken breast topped with dried cranberry and apricot chutney, served with whipped sweet potatoes

Tavern Steak (10 Ounce)

Char-grilled top sirloin drizzled with balsamic syrup, served with garlic mashed potatoes

Raspberry Almond Salmon

Wood grilled Atlantic salmon drizzled with raspberry vinaigrette topped with toasted almonds, served with whipped sweet potatoes

Broiled Sea Scallops

Fresh sea scallops broiled golden brown with lemon aioli and herbed panko breadcrumbs, served with steamed seasonal vegetables

Dinner Package One 28.95

Includes Bison Bread and farm-fresh salad bar and coffee & tea as beverages

Beef Stroganoff

Slowed cooked prime rib simmered with button mushrooms, caramelized onions, served with egg noodles and sour cream

Cranberry Chicken Breast

Wood grilled chicken breast topped with dried cranberry and apricot chutney, served with whipped sweet potatoes

Top Sirloin Steak (8 Ounce)

Char-grilled top sirloin drizzled with balsamic syrup, served with garlic mashed potatoes

Salmon & Risotto *Wood grilled Atlantic salmon served with parmesan risotto, grape tomatoes, wilted spinach drizzled with balsamic syrup*

Grilled Shrimp

Grilled wild gulf shrimp marinated in fresh herbs and garlic brushed with lemon butter served with Dakota rice pilaf

Dinner Package Two 32.95

Includes Bison Bread and farm-fresh salad bar and coffee & tea as beverages

Filet Mignon

Char grilled with house-made bearnaise butter served with garlic mashed potato

Cranberry Chicken Breast

Wood grilled chicken breast topped with dried cranberry and apricot chutney, served with whipped sweet potatoes

New York Strip Steak

Char-grilled and drizzled with balsamic syrup, served with garlic mashed potatoes

Salmon & Risotto

Wood grilled Atlantic salmon served with parmesan risotto, grape tomatoes, wilted spinach drizzled with balsamic syrup

Broiled Sea Scallops

Fresh sea scallops broiled golden brown with lemon aioli and herbed panko breadcrumbs, served with steamed seasonal vegetables

Add dessert onto any package for \$2.95

Per Person

Dessert Choices:

Maple Crème Brule

Mud Bomb

Ben & Jerry's Ice Cream with chocolate sauce