



Business Meetings, Special Events and Celebrations



We also offer customized packages,
just ask us for more details.

We'll be happy to help!

860.257.7752

www.dakotarockyhill.com

We're right off I-91, Exit 24

Dakota Steak House

1489 Silas Deane Highway

Rocky Hill, CT 06067



Prices and menu items subject to change.

Continental Meals

*Available for business meetings only.
Monday - Friday.*

Coffee Service Only \$3.95 pp
(plus room charge)

Breakfast Package #1 \$9.95 pp
Danish, Coffee Cake, Croissants, Bagels
Butter, Cream Cheese, Jams
Coffee, Tea, Orange Juice

Breakfast Package #2 \$15.95 pp
Danish, Coffee Cake, Croissants, Bagels
Butter, Cream Cheese, Jams
Assorted Fresh Fruit
Scrambled Eggs
Bacon or Sausage
Coffee, Tea, Orange Juice

Lunch Package #1 \$12.95 pp
(add \$1.95 for dessert)
Sliced Deli Meat Platter (3 Meats)
Sliced Cheese Platter (3 Cheeses)
Assorted Rolls
Caesar Salad, Coleslaw
Soda, Coffee, Tea

Lunch Package #2 \$15.95 pp
(add \$1.95 for dessert)
Sliced Deli Meat Platter (3 Meats)
Sliced Cheese Platter (3 Cheeses)
Assorted Rolls
Caesar Salad, Coleslaw
Fresh Fruit Platter
Soda, Coffee, Tea

Dessert Choices
Ice Cream with Chocolate Sauce,
Mud Bomb or Maple Creme Burlee

Saturday & Sunday Brunch

Voted Best in Hartford
2007 until Now

\$23.95 Adult \$9.95 Child (4-10)

Scrambled Eggs, Fresh Seasonal Fruit,
Omelets Made-To-Order, Bagels and Cream Cheese,
Homemade Belgian Waffles, Bacon and Sausage,
Homefries, Assorted Pastries and Muffins,
Smoked Seafood, Hot Entrees (Changes Weekly),
Carving Stations, Our Farm-Fresh Salad Bar,
Assorted Cheese 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.

Flavors: Marble, Plain Vanilla, Plain Chocolate

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

Sizes: 8" Round (8-10 People) \$45
9" Round (15 People) \$50
10" Round (18-20 People) \$55
10" Square (25-30 People) \$65
12" Square (30-40 People) \$75
Half Sheet (50-60 People) \$95
Whole Sheet (100 People) \$175

Special Cakes

Cappuccino, Tiramisu, Carrot

8" Round \$48 9" Round \$53
10" Round \$58 10" Square \$68
12" Square \$78 Half Sheet \$100
Whole Sheet \$180

🌀 Appetizer Trays 🌀

\$1.95 per piece

Shrimp Cocktail

Chilled jumbo shrimp with homemade cocktail sauce

Bacon Wrapped Scallops

Char grilled scallops wrapped in Applewood smoked bacon with Vermont maple mustard dipping sauce

Grilled Beef Bits

Mesquite grilled teriyaki beef skewers with ginger garlic sauce

Spinach & Artichoke Dip

Artichokes, spinach, garlic, and Parmesan cheese baked golden brown served with crispy tortilla chips (serves 25)

\$40

Fruit & Cheese Tray

Assorted fresh fruits and cheeses (serves 25)

\$80

Smoked Seafood Tray

Assorted smoked seafood & crackers (serves 25)

\$100

🌀 Appetizer Party 🌀

\$19.95 pp

Grilled Beef Bits

Mesquite grilled teriyaki beef skewers with ginger garlic sauce

Shrimp Cocktail

Chilled jumbo shrimp with homemade cocktail sauce

Bacon Wrapped Scallops

Char grilled scallops wrapped in Applewood smoked bacon with Vermont maple mustard dipping sauce

Pepper Jack Cheese Spring Rolls

Cabot cheddar cheese, scallions, chipotle aioli

Buffalo Chicken Wings

Crispy fried wings with homemade buffalo sauce and blue cheese dressing

Spinach & Artichoke Dip

Artichokes, spinach, garlic, and Parmesan cheese baked golden brown served with crispy tortilla chips

🌀 Appetizer & Dessert 🌀

\$23.95 pp

*Includes all items in the Appetizer Party,
plus an assortment of desserts*

🌀 Lunch 🌀

Served with our fresh-baked Bison Bread and your choice of side. Includes Coffee & Tea.

🌀 Option #1 Lunch

\$17.95 pp

(add \$1.95pp for dessert)

First Course

Farm-Fresh Salad Bar

Second Course

Beef Burger

Top Sirloin or Teriyaki Sirloin (8 oz.)

Wood-Grilled Chicken or Teriyaki Chicken

Wood-Grilled Trout

🌀 Option #2 Lunch

\$21.95 pp

(add \$1.95pp for dessert)

First Course

Farm-Fresh Salad Bar

Second Course

Beef or Bison Burger

Top Sirloin or Teriyaki Sirloin (10 oz.)

Broiled Sea Scallops

Mesquite Grilled Salmon

Wood-Grilled Chicken or Teriyaki Chicken

🌀 Dessert Choices

Ice Cream with Chocolate Sauce

Mud Bomb

Maple Creme Brulee

* Vegetarian option available on any packages

🌀 Dinner 🌀

Served with our fresh-baked Bison Bread and your choice of side. Includes Coffee & Tea.

🌀 Dinner Package #1

\$26.95 pp

(add \$1.95pp for dessert)

First Course

Farm-Fresh Salad Bar

Second Course

Top Sirloin or Teriyaki Sirloin (8 oz.)

Mesquite Grilled Salmon

Wood-Grilled Chicken Or Teriyaki

Chicken

Wood-Grilled Trout

🌀 Dinner Package #2

\$29.95 pp

(add \$1.95pp for dessert)

First Course

Farm-Fresh Salad Bar

Second Course

Filet Mignon

Top Sirloin or Teriyaki Sirloin (10 oz.)

Broiled Scallops

Chicken and Shrimp

Mesquite Grilled Salmon

🌀 Dessert Choices

Ice Cream with Chocolate Sauce

Mud Bomb

Maple Creme Brulee