

CATERING SERVICES

Buffet Style (\$)



Guests come through a buffet line, and are served by our catering staff. Having our staff serve the buffet helps to move your line along quickly, items are perfectly portioned out, and we are there to answer any dietary questions. In addition, we will provide a framed menu matching your wedding colors and style, to list your food items and any allergen concerns. Self serve buffet is also an option if you prefer.

Items are placed at each table, and guests pass each dish of entrees around the table.



Family Style (\$\$)



Plated Dinner(\$\$\$)



Items are plated and served to each guest, typically starting with a plated salad, plate of butter roses on each table, and basket of rolls, followed by dinner.



This style of service consists of all appetizers. You will have both stationed and passed appetizers set up in different areas of the room.

Hors d'oeuvres Party (\$\$)



Stations (\$\$\$)



Action Stations are set up in various parts of the room.
Customizable!!
Carving Station,
Themed Stations,
Pasta & More!



We offer our restaurant as a private venue on Sunday Evenings, and Mondays. We can seat up to 35 guests comfortably. Call for more information.

Dayton Tavern Private Event(\$\$)



Boxed Meals(\$)



Individually boxed cold or hot meals. These items are labeled, delivered, and arranged on a table for your guests to easily grab and go. Available for pickup or delivery.

Pickup (\$)



Pickup your order at our catering kitchen!
400 N. Main St.
Bridgewater, Va 22812

Delivery with Set Up & Equipment Rental (\$)

Delivery (\$)



Items are delivered and come with disposable serving tongs and utensils.



When you want more than just delivery, and you need the food to be presented well but do not necessarily need the catering staff, you can rent our equipment for a small fee! We will deliver, and set everything up for you, and you then return the cleaned equipment back to our catering kitchen following your event.

Bartending Services (\$\$) (Must be added to a food service package)



Bartending Services

- Dayton Catering Co. Will provide RSVP Trained ABC Managers for your event
- Dayton Catering does not supply any of the alcohol, but we can supply all needed mixers, and help you to determine the quantity of alcohol that should be purchased
- You will most likely need to obtain a "Day of Banquet" License for your event. This can be obtained online at www.abc.virginia.gov
- We will provide all needed bar tools, ice tubs, and a printed menu framed and displayed at your bar.
- Services start at \$250 for beer & wine services, and \$500 for Liquor as an additional bartender is needed. Our entire staff is trained to tend bar, and so during busier times in the evening such as cocktail hour, there will always be two bartenders present at the bar.
- We would love to help you create homemade purees for signature cocktails. Ask us about this!
- Our bartenders will stay until the very end of the event, break down the bar, consolidate all of your remaining items, and help you load these items. They will also do the final sweep of bussing and trash run.
- Other Services:
 - *Champagne Toast Pour
 - *Wine Table Service (Additional fee may apply)

Other Services offered by Dayton Catering Co.

- *Concessions Style
- *Grilling on Site
- *Call to inquire more about these services

Other Add on Services for your event:

- *Table & Chair Set Up
- *Trash Removal
- *Decorating

