

TIER 1

INCLUDES 2 MAIN ENTREES + 2 SIDES/
SALAD
ROLLS + BUTTER

100+ GUESTS \$22 PER PERSON
50 - 99 GUESTS \$25 PER PERSON
UNDER 50 GUESTS \$30 PER PERSON

BBQ PULLED PORK

BBQ CHICKEN BREAST

ROASTED TURKEY

LEMON HERB CHICKEN

GNOCCHI W/ PESTO CREAM SAUCE

TERIYAKI CHICKEN

TIER 2

INCLUDES 2 MAIN ENTREES FROM
TIER 1 OR 2 + 2 SIDES + 1 SALAD
ROLLS + BUTTER

100+ GUESTS \$25 PER PERSON
50 - 99 GUESTS \$28 PER PERSON
UNDER 50 GUESTS \$33 PER PERSON
SMOKED TRI-TIP

BBQ PORK RIBS

BBQ PULLED PORK

BBQ CHICKEN BREAST

LEMON HERB CHICKEN

BRISKET

HAZELNUT CRUSTED PORK LOIN
TOPPED W/ CRANBERRY

SUB A PREMIUM OPTION + \$8
PRIME RIB

STEAK DIANE MEDALLIONS

SALMON W/ LEMON DILL

SHRIMP SCAMPI

CRAB CAKES



WHOLE HOGS

&

PRIME CUTS AVAILABLE

TACO BAR

INCLUDES SPANISH RICE + REFRIED BEANS
SELECT 2 ENTREE OPTIONS
CORN OR FLOUR TORTILLAS

100+ GUESTS \$27 PER PERSON
50 - 99 GUESTS \$30 PER PERSON
UNDER 50 GUESTS \$35 PER PERSON

CARNITAS BBQ PORK

SPANISH BRISKET

CHILI VERDE PORK

EL PASTOR PORK

GRILLED OR SHREDDED CHICKEN

CARNE ASADA TRI-TIP

ENCHILADAS W/ CHOICE OF CHEESE OR
PROTEIN

CHILI RELLANO CASSEROLE

INCLUDED TOPPINGS

JALAPENOS

CHEESE

LETTUCE

CILANTRO

ONIONS

LIMES

TOMATOES

GREEN + RED HOT SAUCE

PREMIUM OPTIONS

SOUR CREAM

GUACAMOLE

CHIPS & SALSA

NEED MORE?

ADD MORE SIDES OR SALADS TO
ANY TIER!
PRICES VARY

ITALIAN

INCLUDES 2 ENTREES + 2 SIDES + 1 SALAD
ROLLS + BUTTER

100+ GUESTS \$27 PER PERSON
50 - 99 GUESTS \$30 PER PERSON
UNDER 50 GUESTS \$35 PER PERSON

CHICKEN PARMESAN

EGGPLANT PARMESAN

CHICKEN MARSALA

VEGGIE OR MEAT LASAGNA

PASTAS

SPAGHETTI

FETTUCCINE

FARFALLE

PENNE

GNOCCHI

TORTELLINI

HOUSE MADE SAUCES

RED SAUCE MARINARA

RICH & CREAMY ALFREDO

ROASTED RED PEPPER CREAM

MARSALA

GARLIC WHITE WINE W/ FRESH HERBS

CREAMY PESTO

SUB A PREMIUM OPTION + \$6

CHICKEN MARSALA W/ SHRIMP + PINE NUTS

SEAFOOD FETTUCCINE - SHRIMP, SCALLOPS,
MUSCLES, CLAMS, W/ A GARLIC WHITE WINE
BUTTER SAUCE

TOPPINGS

FRESH MEATBALLS

GRILLED CHICKEN

GRILLED VEGGIES

CHICKEN PARMESAN

EGGPLANT

THE HOLIDAY FARM
Resort



WEDDING VENUE
MCKENZIE RIVER, OREGON
TheHolidayFarmResort.com
CATERING PROVIDED BY
BATES CATERING
541-510-9935

ALL SAUCES
ARE
HOMEMADE
FRESH DAILY
FOR YOUR
EVENT!

FAMILY STYLE
SERVICE AND
PLATED FULL
SERVICE ALSO
AVAILABLE

VEGETARIAN

WE UNDERSTAND THAT SOME GUESTS
MAY HAVE DIFFERENT DIETS, SO WE
OFFER VEGETARIAN OPTIONS AT A PER
PERSON PRICE!

GRILLED MUSHROOM STEAK

EGGPLANT PARMESAN

GRILLED EGGPLANT

VEGETARIAN LASAGNA

CHEESE ENCHILADAS

AND MANY MORE!

WE ALSO OFFER VEGAN AND
GLUTEN CONSCIOUS OPTIONS
UPON REQUEST

SIDE OPTIONS

GRILLED SEASONAL VEGGIES
BAKED BEANS
GARLIC MASHED POTATOES
MACARONI AND CHEESE
AU GRATIN CHEESY POTATOES
GARLIC HERB ROASTED RED POTATOES
RICE PILAF
FRESH GREEN BEANS W/ BACON + ONION
TURKEY STUFFING
GARLIC BREAD

SALAD OPTIONS

TOSSED GREENS SALAD:
SEASONAL GREENS, TOMATO, CABBAGE, CARROT,
CROUTONS, RASPBERRY VINAIGRETTE DRESSING

SPINACH SALAD:
FRESH SPINACH, RED ONION, RASPBERRY
VINAIGRETTE, TOPPED WITH BLUE CHEESE
CRUMBLES

CAESAR SALAD:
ROMAINE LETTUCE, PARMESAN CHEESE,
CROUTONS, WITH A HOMEMADE DRESSING

PER PERSON APPETIZERS

SHRIMP COCKTAIL
BACON WRAPPED PRAWNS W/ CREOLE MAYO
HOMEMADE CRAB CAKES W/ CREOLE MAYO
7 LAYER DIP W/ CHIPS
CHICKEN WINGS (HOT, BBQ, OR GARLIC PARMESAN)
ARTICHOKE + PARMESAN STUFFED MUSHROOMS
BACON WRAPPED PINEAPPLE CREAM CHEESE JALAPENO POPPERS
ROASTED RED PEPPER + GARLIC HUMMUS W/ PITA CHIPS
SMOKED SAUSAGE W/ CREOLE MAYO, BBQ, AND MUSTARD
MEATBALLS W/ BBQ OR RED SAUCE MARINARA
CAPRESE SKEWERS (TOMATO, MOZZARELLA, FRESH BASIL)
HOMEMADE BRUSCHETTA W/ CROSTINI
TURKEY + CHEESE PESTO PIN WHEELS

AND MANY MORE!



APPETIZER PACKAGES

PACKAGE 1

Charcuterie Board of Art. Seasonal and Local Assortment of Premium Cheeses, Nuts, Fresh Dried Fruits, Crackers, Meats, Berries, Olives, Pickled Seasonal Veggies, Dips and much more. (Vegetarian, Gluten Free, and Vegan available)
Large \$500 Extra Large \$600

PACKAGE 2

Shrimp Cocktail with Homemade Cocktail Sauce, Fresh Seasonal Vegetable Tray w/Ranch, Roasted Red Pepper and Garlic Hummus with Pita Chips

PACKAGE 3

Homemade BBQ Meatballs, Homemade Bacon Wrapped Pineapple Cream Cheese Jalapeno Poppers, Smoked Sausages Bites w/Dipping Sauces

PACKAGE 4

Homemade Bruschetta w/ Crostini, Seasonal Fruit Tray, Homemade Seven Layer Dip w/Chips

ASK US ABOUT OUR
PASS AROUND
APPETIZER OPTIONS!

TRY OUR DESSERT OPTIONS!

COOKIE PLATTER

TRIPLE CHOCOLATE BROWNIES

CHEESECAKE



ASSORTED CHOCOLATES

STRAWBERRY SHORTCAKE

AND MANY MORE JUST ASK!

SOCIAL HOUR S'MORES BASKET

SERVES 20 - 25 GUESTS \$150

DARK + MILK CHOCOLATE

GRAHAM CRACKERS

MARSHMALLOWS

ROASTING STICKS

NAPKINS

Beverage Packages

Package #1:

(Non-Alcoholic Package) Includes Pepsi, Diet Pepsi, and Sierra Mist, as well as your choice of two bulk beverages (Lemonade, Strawberry Lemonade, Iced Tea, Coffee, Arnold Palmer, Etc.) & water Station. All disposable cups. ~\$10.00/guest

Package #2:

Includes Package #1, 3 Beers and 2 Wines. You get to choose one (1) keg of beer plus 2 guest handles on rotation. Also includes one (1) selection variety of Red Wine (Cabernet Sauvignon, Merlot, or Pinot Noir) and one (1) selection of White Wine (Pinot Gris, Chardonnay, Cabernet, Sauvignon Blanc, or Riesling). ~\$18.00/guest

Package #3:

Includes all items listed in package #2 as well as HIS and HER COCKTAILS. Choose two (2) Bulk Specialty Cocktails. ~\$22.00/guest

Package #4:

A Full Bar of Top Brands with your choice of 5 types of alcohol and 5 mixers. Including all items listed in Package #2 ~\$25.00/guest
+ His and Hers Cocktails \$3.00/guest

Package #5:

A full bar of Premium Brands with your choice of up to 5 types of alcohol and 5 mixers. Including all items listed in Package #2 ~\$30.00/guest
+ Premium His and Hers Cocktails \$4.00/guest

SUNDAY BRUNCH



Bagel Bar- Assorted Fresh Bagels, Cream Cheeses, Capers, Pickled Red, Onions, Sliced Tomatoes, Basil
+Add-ons: Cold Cuts, Avocado, Lox, Assorted Cheeses

Burrito Bar- Flour Tortillas, Scrambled Eggs, Potatoes, Cheese, Cilantro, onion, Tomato, & Hot sauce
Comes with (1)Meat

Traditional- Bacon, Sausage, Scrambled Eggs & Home fries

Frittatas- Multiple Combinations

Pancakes- Syrup & Butter

French Toast Cassarole

Biscuits & Sausage Gravy

Yogurt Parfait- Yogurts, Granola & Fresh Berries

Sweets- Danishes, Muffins & Cinnamon Rolls

Fruits- Seasonal Basket of Fruits, Fruit Tray, Fruit Salad

BEVERAGES:

ALCOHOLIC:

- Mimosa & Bloody Mary Bar
- Coffee Liquor Bar
- Sangria

NON-ALCOHOLIC:

- Coffee, Decaf, Hot Tea, Iced Tea, Juices, Water