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

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

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	TOPPINGS
SPAGHETTI	FRESH MEATBALLS
FETTUCCINE	GRILLED CHICKEN
FARFALLE	GRILLED VEGGIES
PENNE	CHICKEN PARMESAN
GNOCCHI	EGGPLANT
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

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

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

Desserts

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