

Pichi Richi Park

Christmas 2009 options



The concept of our catering is to create a set menu that best suits your group.

Should you wish to discuss any of the options or have alternative suggestions please contact us.

Based on a minimum group number of 24 persons from \$35 (GST inclusive) per person

Meals are served as alternative drop or pre-orders by arrangement.

\$35 per person - 2 dish selection from two courses of your choice.

\$40 per person - 2 dish selection from three courses of your choice.

\$45 per person – 2 dish selection from four courses of your choice.

\$30 per person for midweek set lunch menu with two choices from entrée & dessert

Additional meal choice available at \$2.40 to one course or \$3.90 for extra two choices.

Additional vegetarian options or special dietary requirements available on request

Cheese platter additional \$4.40 per person.

Meal Price includes:

Private Acacia function room, CD or Ipod stereo & licensed Deck hire

Table linen, serviettes and set-up

Table service

Full Pichi Richi Park Coopers Bar service & Drink Packages available on request

To secure dates please return signed booking agreement. If you would like an accommodation package in courtyard or cabins at the Park to go with your Christmas function please ask.

Regards,

Nic & Jodie Bouly

starters (servings minimum 3 per person)

Bush Tomato Dip with platter of crudités (complimentary on arrival dish to go with your 2 choices)

- #1 Large platter of Basil Prawns
- #2 Large platter of Cowell Oysters with lemon
- #3 Lamb ribs in homemade barbeque sauce
- #4 Chive frittatas with smoked salmon

entrees

- #1 Fresh prawn and cucumber cocktail
- #2 Prawn balls with rocket, baby spinach & horseradish salad
- #3 Smoked salmon wrapped around tomato salsa served with crème fraiche
- #4 Fish cakes homemade served with sweet chilli sauce
- #5 Chicken satays served with arborio rice

main course

served to the table traditional Christmas roast vegies & green salad

Nut & Spice crusted lamb strap

(saltbush lamb seasoned with macadamias, bush tomatoes & mountain pepper leaf) seared on barbeque & served with a balsamic glaze)

Barbequed pork fillet

Pork seasoned with anisata, caraway & dill seared on the barbeque and baked in hood oven to finish

Roast port rack with fresh apples & sage

Traditional rack of pork cutlets baked with green apples and sage

Mushroom & pepper leaf risotto

Mushrooms sauté with onions and capsicum and cooked with rice, pepper leaf and white wine

Southern Flinders Ranges pasta with roasted capsicum & bush tomato sauce

Real pasta made in southern flinders ranges and served with a bush flavour tantalising tomato sauce

Glazed ham with baby beetroot

Smoked ham glazed with sweet flavours combined with hazelnuts served on balsamic vinegar beets

Suckling pig with dry spice rub

Pig basted with sweet honey & star anise flavours and slowly baked camp oven style

Stuffed chicken breast with jus-lie

Breast of chicken stuffed with bacon, onion, garlic & lemon myrtle seasoning and served with jus-lie sauce

Our favourite marinated steak cooked on the barbeque

SA Beef grilled in Jamaican flavours served with our homemade tomato relish

dessert

- #1 Lemon myrtle cheesecake
- #2 Wattle seed swirl ice-cream with toffee praline
- #3 Your hosts traditional homemade Christmas Pud
- #4 Apple galette
- #5 Berries with white chocolate sauce
- #6 Chocolate kahlua fondue for one with seasonal fruit and almond bread

optional cheese platter

Mezze platter of cheese, greens and biscuits

Complimentary tea & coffee with peanut & honey brittle

Mid-week PichiRichi Park Christmas Lunch options

Entrée *served to the table*

- #1 Fresh prawn and cucumber cocktail
- #2 Prawn balls with rocket, baby spinach & horseradish salad
- #3 Spring rolls and Thai dipping sauce
- #4 Orange honey & ginger chicken drumettes

Served from the buffet

Turkey with soy star anise & ginger

Pickled pork with five spice rub

Orange glazed ham

& served to the table

Bowl of traditional roasted Christmas vegies

Bowl of fresh cucumber, mint & watercress salad with mustard seed dressing

dessert

- #1 Lemon myrtle cheesecake
- #2 Wattle seed swirl ice-cream with toffee praline
- #3 Your hosts traditional homemade Christmas Pud
- #4 Apple galette
- #5 Berries with white chocolate sauce
- #6 Chocolate kahlua fondue for one with seasonal fruit and almond bread

optional cheese platter

Complimentary tea & coffee with peanut & honey brittle