

McAllister's *Catering*

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Please place YOUR orders at
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McAllister's 2020 Christmas Menus

it's Christmas time With Mistletoe and Wine
Let McAllister's Catering help give you a good time.

I have carefully created the below menus that may suit your function needs. Should you require any assistance with the arranging of your function please do not hesitate to contact us. We would be happy to assist wherever possible...

From Marquees, Tables, Chairs, Full Bar, music, Table, décor, Settings, Waitrons, Photo Booth for extra fun....
Yours Merrily... McAllister's





Hot Snack Menus 2020

Mistletoe Snacks

Cocktail Chicken & Thyme Rissoles
Cocktail Lamb Sausage Spirals
Buttered Lemon Pepper Chicken Skewers
Mini Chicken Salsa Burgers
Panko Crumbed Thai Fish Cakes
Homemade Chicken Curry Pasties
Cocktail Lamb Kebab Roti Roll
Garlic & Parmesan Brown Mushroom Caps
Creamed Spinach & Feta Quiches
Sticky Chinese Veg Buns



Jingle Snacks

Pulled Chicken & Balsamic Onion Tartlets
Lemon & Rosemary Lamb Riblets
Marinated Derky Chicken Lollipops
Grilled Garlic & thyme Brown Mushrooms
Chili & Lime Tempura Line Fish Goujons
Grilled Devils & Angels On Horseback
Auntie's Cheese & Corn Samosas
Grilled Apricot Glazed Chicken Skewers
Spinach, Egg & Feta Tartlets

R110....pp Plus Vat



Santa Claus

Buffet Lunches 2020

Greek Style Leg of Lamb Roast

Marinated in Yogurt, Herbs & Spices
Served with a Rich Festive Lamb Jus & Mint Sauce

Hickory Smoked Rump of Beef

Infused with Garlic, lemon & Basil...
Served with A Roasted Paprika Cream Sauce

Sticky Orange & Ginger

Glazed Gammon

Served with An Orange Rind mustard Mayo

Roasted Garlic & Onion Beef Rib Eye

Served with Garlic, Onion & Thyme en Jus

Butterflied Leg of Lamb

Infused with a Rosemary, Garlic and Secret Paprika Rub
And Served with a Rich Festive Lamb Jus & Mint Sauce

Roasted Cranberry & Rosemary

Chicken Cutlets

Served with a Festive Chicken Jus

Stuffed Chicken Breast Fillets

With Smoked Chicken Sausage mince & Peppadew
Served with a Festive Chicken Jus

Panko Crusted Lemon & Dill

Deboned Chicken Cutlets

Served with a Festive Chicken Jus

Creamy Traditional

Butter Chicken Fillet Bake

All Served With what's suitable to Meal

Savory Basmati Rice

Roasted Potatoes

A Vegetable in season

Chunky Greek Salad & Dressing

With Fresh Cocktail Buns & Butter

Single Meal R115.... pp Plus Vat

Or a Combo of two at R168.... pp Plus Vat

Combo should be 1 Red and 1 White Meat



Rudolph The Reindeer Buffet Menu One 2020

Starters

- Grilled Italian Chicken & Salad
With Homemade Dressing
- Fish Goujon & Calamari Pasta Salad
With a 1000 Island Dressing
- Chicken & Peppadew Scotch Eggs
Homemade Guacamole
With Nachos & Toasts
- Fresh Veg Crudités & Dips
- Cocktail Rolls, French Loaf & Herbed Butter

Mains Buffet

- Greek Style Leg of Lamb Roast
Marinated in Yogurt, Herbs & Spices
Served with a Rich Festive Lamb Jus & Mint Sauce
- Hickory Smoked Rump of Beef
Infused with Garlic, lemon & Basil...
Served with A Roasted Paprika Cream Sauce
- Creamy Traditional Butter Chicken Fillets
Baked Two Cheese Rigatoni (v)
Herbed Potatoes Au Gratin
Savory Yellow Basmati Rice
Spice-Roasted Butternut Squash
Creamy Garlicky Green Beans
Festive Garden Fresh Salad & Dressing
Cocktail Rolls, French Loaf & Herbed Butter

Desserts

- Best Ever Malva Pudding & Cream
Caramel Apple Cheese Cake
Festive Complimentary Variety of Cheese Board



Santa's Workshop

Buffet Menu Two 2020

Starters

Cocktail Chicken & Thyme Rissoles
Cocktail Lamb Sausage Spirals
Buttered Lemon Pepper Chicken Skewers
Chili & Lime Tempura Line Fish Goujons
Mini Chicken Salsa Burgers
Panko Crumbed Thai Fish Cakes
Homemade Chicken Curry Pasties
Cocktail Lamb Kebab Roti Roll

Mains Buffet

Butterflied Leg of Lamb

Infused with a Rosemary, Garlic and Secret Paprika Rub
And Served with a Rich Festive Lamb Jus & Mint Sauce

Roasted Garlic & Onion Beef Rib Eye

Served with Garlic, Onion & Thyme en Jus

Roasted Parmesan & Rosemary

Deboned Chicken Thighs

Roasted Butternut & Zucchini Lasagna (v)

Served with

Brown Onion Baby Potatoes
A Fine Mélange of Pan Roasted Veggies
Spinach & Broccoli au Gratin Bake
Festive Garden Fresh Salad & Dressing
Cocktail Rolls, French Loaf & Herbed Butter

Desserts

Caramel Apple Cheese Cake

Christmas Mince Tarts

Complimentary Variety Cheese Board



Christmas Stocking Buffet Menu Three 2020

....Starters....

Tempura Chicken & Prawn Sticklets

Pulled Smoked Chicken Panini's

With Cranberry & Rocket Yogurt

Spinach & Ricotta Quiches

Cocktail Lamb Curry wrap Parcels

With a Sambal Chutney Mayo

Panko Crumbed Thai Fish Cakes

With an Oriental Dipping Sauce

Fresh Veg Crudités & Dip

Mains Buffet

Greek Style Roasted

Deboned Lamb Shanks

With Greek Style Jus

Spit Roasted Whole Rump Of Beef

Basted with a Herbed Butter Jus

Traditional Tandoori Chicken Bake

Laced with Coriander Cream

Roasted Butternut & Zucchini Lasagna (v)

Served with

Pimento Cheese Potato Gratin

Savory Yellow Basmati Rice

Grilled Mediterranean Style Veggies

Garden Salad with Smoked Mushroom & Peppers

Cocktail Rolls, French Loaf & Herbed Butter

Desserts

Malva Pudding & Cream

Christmas Ice cream Pudding

With Xmas Mince Pies, Pecan Nuts,

Berries and White Chocolate Mousse

Complimentary Variety Cheese Board



Deck The Halls

Buffet Menu Four

Full Main Buffet

Greek Style Leg of Lamb Roast

Marinated in Yogurt, Herbs & Spices
Served with a Rich Festive Lamb Jus & Mint Sauce

Sticky Orange & Ginger

Glazed Gammon

Served with An Orange Rind mustard Mayo

Traditional Beef Blade Curry

Pickles, Chutney and Sambals

Stuffed Chicken Breast Fillets

With Smoked Chicken Sausage mince & Peppadew
Served with a Festive Chicken Jus

Roasted Butternut & Zucchini Lasagna (v)

Served with

Butter Roasted Baby Jacket Potatoes

Savory Yellow Basmati Rice

Oven Roasted Herbed Vegetables

Roasted Parmesan Green Beans & Mushroom

Cheesy Cauliflower Au Gratin Bake

Mediterranean Penne Pasta Salad

with Parmesan, Zucchini, Baby tomatoes & Olives

Festive Fresh Garden Salad & Dressing

Cocktail Rolls, French Loaf & Herbed Butter

Desserts

Red velvet Cheese cake Trifle

Layers of Decadence

Best Ever Malva Pudding & Cream

Festive Christmas Cheese Board



Festive Feast

2020 Spit Braais

Mr. Macs Spit One

Roasted in our Legendary Spit Rotisseries

Deboned Legs of Lamb

With Mint Sauce, Pickled Chillies & Jus

Mature Rumps of Beef

Basted with a Herbed Butter

Rosemary & Garlic Roasted Chicken

Roasted Butternut & Zucchini Lasagna (v)

Mr. Macs Spit Two

Deboned Legs of Lamb

Stuffed with Garlic & Rosemary

With Mint Sauce, Pickled Chillies & Jus

Mustard & Thyme Crusted

Prime Beef Sirloin

Traditional Tandoori Chicken Bake

Laced with Coriander Cream

Grilled Veggie Lasagna (v)

Mr. Macs Spit Three

Prime Rump Of Beef

Infused with Mustard & Garlic

Deboned Shoulder Of Pork

With extra Crackling & Gravy

Herbed Butter Roasted Turkey

With Cranberry Compote

Veg option can Vary (v)

All Priced At R228....pp Plus Vat

Served with

Choose One Starch

Cheesy Biltong Roasted Potatoes
Oven Baked Potatoes & Baby Onions
Creamed Brown Onion Potato Bake
Savoury Yellow Basmati Rice
Wild fried Paella Rice
Creamy Herbed Mushroom Potato Bake
Grilled Baby Skin on Potatoes
With Rosemary & rock salt
Traditional Phutu & Tomato Bredie

Choose Two Veg

Roasted Medley of Veg Bake
With a Herbed Couscous Crust
Fresh Cream Cheese Creamed Spinach
Spiced Roasted Butternut, Cauliflower & Peas
Roasted Sweet Chili & Coriander Beetroot
Roasted Parmesan Green Beans & Mushroom
Baked Fresh Corn & Onion Quiche
Spice-Roasted Butternut Squash and Red Onions
Garlicky Green Beans with Crispy Onions
Cheesy Cauliflower Au Gratin Bake
Honey & Sesame Roasted carrot Batons
Thai Sweet Chili Green Beans
A Fine Mélange of flat pan Roasted Veggies
Creamed Gem Squash & Corn Bake
Green Beans & Onions Au Gratin
Medley of Baked Greens
With An Herbed Feta Sauce

Choose Two Salad

Chunky Garden Variety Greek Salad
Penne Pasta with Parmesan, Baby Toms & Olives
Olive & Balsamic Marinated Four Bean Salad
Sweet & Spicy Chunky Beetroot Salad
Creamy Dill Mayo Baby Potato Salad
Thai Carrot & Green Bean Salad
Cucumber, Onion & Chick Pea Salad
Grilled Veggie pasta Salad
And a Variety of Cocktail Rolls
Or Hot Dog Rolls & Butter



Let It Snow

2020 Traditional Braais

Mr. Macs Braai One

Garlic & Rosemary Lamb Skewers

Creamy Peppered Rump Steaks

Traditional Tandoori Chicken

Laced with Coriander Cream

Traditional Mild Mutton Boere Wors

Vegetable Sosaties (v)

Mr. Macs Braai Two

Moroccan Spiced Lamb Loin chops

Honey & Mustard Gammon Kebabs

Indian Style Butter Chicken Fillets

Oumas Cracker Beef Boerewors

Lemon & Thyme Skewered Veggies (v)

Mr. Macs Braai Three

Marinated Greek Style Best End Lamb Chops

Texan Marinated Strip loin Steaks

Lemon Pepper Roasted Pork Belly Strips

BBQ Spiced Chicken Sosaties

Lemon & Herb Mushroom Skewers (v)

Mr. Macs Braai Four

Grilled Beef Fillet & Peppers Kebabs

With a Light Beef & Mushroom Jus

Honey & Mustard Boneless Gammon Steaks

Lemon & Rosemary Chicken Pieces

Best Pork Sausages

Garlic Brown Mushrooms (v)

All Priced at R198.....pp Plus Vat

Served with

Choose One Starch

Cheesy Biltong Roasted Potatoes
Oven Baked Potatoes & Baby Onions
Creamed Brown Onion Potato Bake
Savory Yellow Basmati Rice
Wild fried Paella Rice
Creamy Herbed Mushroom Potato Bake
Grilled Baby Skin on Potatoes
With Rosemary & rock salt
Traditional Phutu & Tomato Bredie

Choose Two Veg

Roasted Medley of Veg Bake
With a Herbed Couscous Crust
Fresh Cream Cheese Creamed Spinach
Spiced Roasted Butternut, Cauliflower & Peas
Roasted Sweet Chili & Coriander Beetroot
Roasted Parmesan Green Beans & Mushroom
Baked Fresh Corn & Onion Quiche
Spice-Roasted Butternut Squash and Red Onions
Garlicky Green Beans with Crispy Onions
Cheesy Cauliflower Au Gratin Bake
Honey & Sesame Roasted carrot Batons
Thai Sweet Chili Green Beans
A Fine Mélange of flat pan Roasted Veggies
Creamed Gem Squash & Corn Bake
Green Beans & Onions Au Gratin
Medley of Baked Greens
With A Herbed Feta Sauce

Choose Two Salad

Chunky Garden Variety Greek Salad
Penne Pasta with Parmesan, Baby Toms & Olives
Olive & Balsamic Marinated Four Bean Salad
Sweet & Spicy Chunky Beetroot Salad
Creamy Dill Mayo Baby Potato Salad
Thai Carrot & Green Bean Salad
Cucumber, Onion & Chick Pea Salad
Grilled Veggie pasta Salad
And a Variety of Cocktail Rolls
Or Hot Dog Rolls & Butter

Desserts



Christmas Mousse Trifle

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Decadent Chocolate Brownie Pudding

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White Cappuccino Cheese Cake

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Brandy & Pecan Pudding

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Berries & White Chocolate Panacotta

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Fresh Topical Fruit Salad

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Strawberries & Cream Cheese Cake

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Christmas Peach & Pear crumble

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Creamy Peppermint Chocolate Crisp

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Ebony & Ivory Chocolate Mousse

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Homemade Malva Pudding

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Oreo Chocolate Cheese Cake

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Banana Banoffee Pie

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Trio of Mousses Rubner

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Mango & Pecan Cheese Cake

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Fresh Sliced Fruit Platter

(Depends on what's in season)

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Ice Cream & Chocolate Sauce

All Desserts Served With

Custard, Ice Cream or Pour-able Cream

One Dessert R30 pp - Two Desserts R45 pp - Three Desserts R60 pp

(Minimum 10 Persons)

Assorted Sweet Tartlets @ R17-50 each



Christmas Cheer

Meal Costs

Hot Snack Menus 1 & 2

At R110. pp. Plus Vat

With Two Tartlets Per Person extra R28..pp

Buffet Lunches

R115... pp. plus Vat

Or a combo of two

At R168.... pp. Plus Vat

With a Dessert extra R30pp

Buffet menu

One, Two, Three & Four

At R318.... pp. Plus vat

Mr. Macs Spit Options

One, two & three

At R228.... pp. Plus Vat

With a Dessert extra R30pp

Mr. Macs Braai Options

One, two & three

At R198pp Plus Vat

With a Dessert extra R30pp

All Options Include Crockery & Cutlery..

And Staff to serve food

Talk to us about all your
Hiring Requirements