Year-End function menu

2025

McAllister's Catering

Festive Platter

Roasted Turkey & Caramelized onion sliders

BBQed Marinated Beef Short Rib Wedges

Oven Baked Salmon Fish cakes with Wasabi Ginger Mayo

Spit Roasted Lamb, Garlic & Rosemary Pasties

Cheesy Grilled Corn & Tuna Tartlets

Oven Roasted Derky Lamb Rib Fingers

Festive Sweet & Sticky Chicken Drumsticks

Cranberry, Brie & Balsamic Onion Pinwheels

Tex-Mex Beef & Cheese Tortilla Cones

Crumbed spinach & Feta stuffed Mushrooms

Oriental Grilled Beef Fillet & Peppers Skewers

Cocktail Creamy Butter Chicken Bunnies

Honey & Mustard Grilled Veg Skewers

R2350.00 Over 2 Platters

All Prices Exclude VAT

Buffet Menu 1

Minimum 20 Persons

Starters

Crab Salad Cups
With Avo, Sesame & Ginger Shards

Crumbed Mushrooms,
Potato Samosas
Veggie Chilli bites & Spicy Dip

Fresh Sliced Bruschetta
With Cold Continental Meat Cuts & Salads

Festive Variety of Cheeses

Mains Buffet

Garlic Pepper Oven Roasted
Leg of Lamb Roast
Spiced with Mixed Pepper Rub & Fresh Garlic
Served with a Rich Festive Lamb Jus & Mint Sauce

Thai Rump of Beef Curry
Pickles & Sambals

Sweet & Sticky Roasted
Chicken Thighs
Baby Roasted Rosemary Potatoes

Fragrant Basmati Rice
Spice-Roasted Butternut Squash
Dutch Green Beans
Festive Garden Fresh Salad & Dressing
Cocktail Rolls, French Loaf & Herbed Butter

Desserts

Malva Pudding & Cream

Christmas Cheese Cake
With Chocolate Mouse, Berries & Cherries.

R468.00 pp
R368.00 pp No starters

All Prices Exclude VAT

Buffet Menu 2

Minimum 20 Persons

Starters

Smoked Beef & Caramelized Onion Sliders
Cocktail Mutton Bunny Chows
Cocktail Chicken & Mushroom Pies
Grilled BBQ Chicken Sates
Creamed Spinach & Feta Quiches
Sticky Chinese Chicken Fingers

Mains Buffet

Roasted Deboned Legs of Lamb
Infused with a Rosemary, Garlic and Secret Paprika Rub and Served with a Rich Festive Lamb Jus & Mint Sauce

Smoked Beef Fillet Skewers
With a Creamy Pepper Sauce

Boneless East Coast Chicken Curry
With Deboned Chicken Thighs

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

Cocktail Desserts

Passion Fruit Cheese Cake Tartlets
Decadent Chocolate Brownies
Lemon Meringue Cups
Festive Variety of Cheese Board

R478.00 pp
R368.00 pp No starters

All Prices Exclude VAT

Buffet Menu 3

Minimum 20 Persons

Mains Buffet

Mediterranean Style Lamb Shanks
Slow Baked With Mediterranean Infusion

Roasted Garlic Beef Rumps
with a Garlic, Onion & Thyme en Jus

Thai Chicken & Prawn Curry
Pickles, Chutney and Sambals

Lamb & Feta Arabiatta Pasta

Served with
Salt & Peppa Roasted Potatoes
Fragrant Basmati Rice
Pan Roasted Melange of Vegetables
Cheesy Spinach Bake
Fresh Variety Garden Salad
with Smoked Mushrooms & Peppers
Cocktail Rolls, French Loaf & Butter

Desserts

Malva Pudding & Cream

Christmas Ice Cream Pudding
With Pecan Nuts, Berries and White Chocolate Mousse

Cocktail Chocolate Eclairs

Festive Variety of Cheeses

R478.00 pp
R398.00 pp No Dessert

All Prices Exclude VAT

Buffet Menu 4

Minimum 20 Persons

Full Main Buffet

Spit Roasted Deboned Leg of Lamb
(Spit Roasted On our Site)
Infused with Special Blend of Spices, Stuffed with Garlic & Rosemary served with a Rich Jus & Mint Sauce

Traditional Beef Blade Curry
Pickles, Chutney and Sambals

Creamy Garlic & Lemon Baked Line Fish

Stuffed Chicken Drumsticks
With Smoked Chicken Sausage & Peppadew
Served with a Festive Chicken Jus

Served with
Fragrant Basmati Rice
French Onion Baby Potatoes
Ginger Roasted Butternut Chunks
Roasted Broccoli, Beans & Mushrooms
Cheesy Cauliflower Au Gratin Bake
Mediterranean Penne Pasta Platter
with Parmesan, Roasted Peppers, Zucchini, Cucumber, Cocktail Tomatoes, Feta & Olives
Cocktail Rolls, French Loaf & Butter

Desserts

Red Velvet Cheese Cake Trifle

Malva Pudding & Cream

Festive Christmas Cheese Board

R478.00 pp

All Prices Exclude VAT

Festive Spit Braai

Mr. Macs' Spit One

Deboned Legs of Lamb
Infused with Special Blend of Spices,
Stuffed with Garlic & Rosemary served
with a Rich Jus & Mint Sauce

Mature Rumps of Beef
& Creamy Herbed Mushroom Sauce
Rosemary & Garlic Roasted

Deboned Chicken Thighs

Served With
Brown Onion & Cheddar Potato Bake
Ginger Roasted Butter Squash
and Caramelized Red Onions
Thai Sweet Chili Green Beans
Grilled Veggie Pasta Salad
Chunky Garden Variety Greek Salad
Variety of Cocktail Rolls & Butter

R348.00 pp

Mr. Macs' Spit Two

Deboned Legs of Lamb
Infused with Special Blend of Spices, Stuffed
with Garlic & Rosemary
Served with a Rich Jus & Mint Sauce

Mustard & Thyme Crusted
Prime Sirloin of Beef

Traditional Tandoori Chicken Bake
Laced with Coriander Cream

Served With
Oven Baked Potatoes & Baby Onions
Italian Style Green Beans with Feta & Olives
Cheesy Cauliflower Au Gratin Bake
Sweet & Spicy Chunky Beetroot Salad
Chunky Garden Variety Greek Salad
Variety of Cocktail Rolls & Butter

R348.00 pp

All Prices Exclude VAT

All Spits Min 30 persons

Mr. Macs' Spit Three

Mustard & Balsamic
Whole Prime Beef Sirloin
With A Rich Mushroom Jus

Honey Glazed Gammon
With a Mustard Mayo

Whole Mild Peri-Peri Flatties

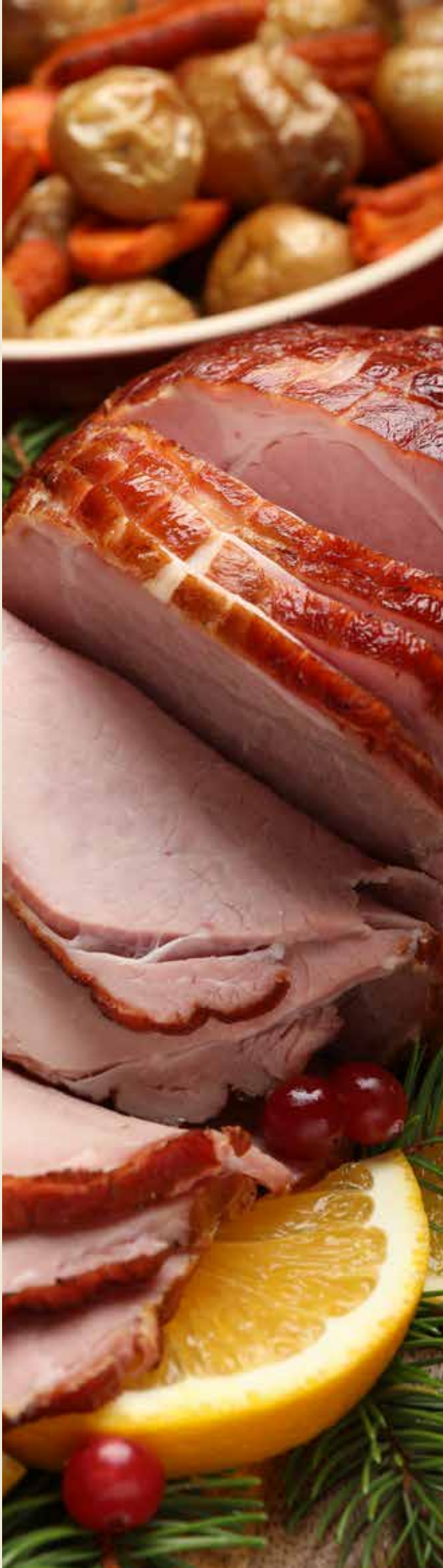
Served with
Grilled Baby Potatoes
With Rosemary & Rock Salt
Roasted Medley of Veg Bake
Ginger-Roasted Butternut Squash and Caramelized Red Onions
Chunky Garden Variety Greek Salad & Dressing
Onion & Balsamic Four Bean Salad

R348.00 pp

Add Two Desserts

R58.00 pp

Choose from Desserts Options



All Prices Exclude VAT

Traditional Braais

Minimum 25 On Site

Mr. Mac One

Garlic & Rosemary Lamb Cutlets
Lemon Peppered Steak Sosaties
Traditional Tandoori Chicken Flatties
Mild Mutton Boerewors

Served With
Brown Onion & Cheddar Potato Bake
Ginger Roasted Butter Squash
and Caramelized Red Onions
Thai Sweet Chili Green Beans
Grilled Veggie Pasta Salad
Chunky Garden Variety Greek Salad
Hot Dog Rolls & Butter

R289.00 pp

Mr. Mac Two

Moroccan Spiced Lamb Loin chops
Honey & Mustard Gammon Steaks
Authentic Butter Chicken Skewers
Traditional Beef Boerewors

Served with
Grilled Baby Potatoes
With Rosemary & Rock salt
Roasted Medley of Veg Bake
Ginger-Roasted Butternut Squash
and Caramelized Red Onions
Chunky Garden Variety
Greek Salad & Dressing
Olive & Balsamic Marinated Four Bean Salad
Variety of Cocktail Rolls & Butter

R289.00 pp

All Prices Exclude VAT

Minimum 25 On Site

Mr. Mac Three

Marinated Greek Style Best End Lamb Chops
Texan Marinated Beef Espatadas
Lemon Pepper Roasted Pork Belly Rashers
Peri-Peri Chicken Wings

Served with
Brown Onion & Cheddar Potato Bake
Ginger Roasted Butter Squash
and Caramelized Red Onions
Sweet Chili Tomato Broccoli & Zucchini Bake
Grilled Veggie Pasta Salad
Chunky Garden Variety Greek Salad
Hot Dog Rolls & Butter

R289.00 pp

Mr. Mac Four

Grilled Beef Fillet & Peppers Kebabs
Honey & Mustard Boneless Gammon Steaks
Lemon & Rosemary Chicken Pieces
Traditional Beef Boerewors

Served with
Grilled Baby Potatoes
With Rosemary & rock salt
Roasted Medley of Veg Bake
Ginger-Roasted Butternut Squash
and Caramelized Red Onions
Chunky Garden Variety
Greek Salad & Dressing
Sweet Chilli Tomato Four Bean Salad
Variety of Cocktail Rolls & Butter

R289.00 pp

Add Two Desserts

R58.00 pp

Choose from Desserts Options

All Prices Exclude VAT

East Coast Buffet

Minimum 30 Persons

Surf & Turf Braai

From The Braai

Honey & Soya Lamb Cutlets

Beef Boerewors Spirals

Honey Glazed Gammon Kebabs

Sweet & Spicy Chicken Thighs

Whole Tiger Prawns
Butterflied with Infused Garlic & Herb Butter

Calamari Steak Skewers

Cheesy Garlic & Tomato Mussels

Served with
Grilled Baby Potatoes
With Rosemary & Rock salt
Savoury Fried Rice
Roasted Medley of Veg Bake
Ginger-Roasted Butternut Squash
and Caramelized Red Onions
Chunky Garden Variety
Greek Salad & Dressing
Variety of Cocktail Rolls & Butter

R448.00 pp

Add Two Desserts

R58.00 pp

Choose from Desserts Options

All Prices Exclude VAT

Desserts

Minimum 10 Persons

Red Velvet Cheese Cake

Trio of Chocolate Mousse Trifle

Spiced Peach & Pear Crumble

Decadent Chocolate Brownie Pudding

White Cappuccino Cheese Cake

Brandy & Pecan Pudding

Strawberries & Cream Cheese Cake

Fresh Topical Fruit Salad

Creamy Peppermint Chocolate Crisp

Ebony & Ivory Chocolate Mousse

Homemade Malva Pudding

Oreo Chocolate Cheese Cake

Mango & Pecan Cheese Cake

Fresh Sliced Fruit Platter
(Depends on what's in season)

Ice Cream & Chocolate Sauce

All Desserts Served With
Custard, Ice Cream or Pourable Cream

One Dessert R48.00 pp
Two Desserts R68.00 pp

Assorted Sweet Tartlets

R25.00 pp

Festive Variety of Cheeses
Ripened Brie, Camembert & Cream Cheese, Pâté, Pickled Onions, Carrots Veg Pickle, Dry Wors, Biltong, Toasts, Dried Fruit, Biscuits & Pretzels

R850.00 pp

Choose from Desserts Options

All Prices Exclude VAT

We have carefully created our menus to suit a variety of function needs. Should you require any assistance arranging your function, please don't hesitate to contact us. We will be happy to assist wherever possible.

From marquees, tables, chairs, full bar and music, to table décor, settings, waitrons, and even a photo booth for extra fun... we can help.

Yours Merrily, McAllister's

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