Wedding Menus 2026

Dear Client,

McAllister's Catering wish to take this opportunity to propose selected menus to cater for your Special Day. Please note that as this is your important Day it is really vital that all Information and the details are correct.

McAllister's are looking forward to Being Part of your Special day and look forward to hearing from you.

Please Note

All menus have been created for 30 persons or more.
Please discuss any Variation as we can alter menus to suite Budget and Taste Preferences

- Heating equipment will be provided at an extra Cost -
- Deliveries Usually R300 depending On area -
- Please call US to assist with any additional Hiring -

Waitrons and Barmen can be arranged For you

Yours in Catering
Greg McAllister and Team

McAllister's Catering
Have it the Mac Way!

Wedding Breakfast

A Variety of Freshly Baked Butter Croissants a selection of SA Cheeses

Brie, Camembert, Blue Cheese, Cream Cheese & Pickle
Various Biscuits, Pickles & Salad Cuts

With a Selection of Cold Meats

Black Forest Ham, Flieshckase, Smoked Chicken Roll,
Peppered Salami, Smoked Beef & Pastrami

Smoked Chicken, Avocado & Rocket Wraps

Smoked Salmon & Cream Cheese Bruschetta

Fresh Fruit Skewers

Drizzled with Toasted Muesli & Honey

Fresh Fruit Cheese Cake Tartlets

Apple Cinnamon Muffins Buttermilk & Blueberry Crumpets

Served With Preserves

Fresh Filter Coffee & Teas

Fresh Blends of Fruit Juice

Pink Lemonade, Harrismith Apple & Orange, etc

R320.00 pp plus Vat

Wedding Bells One

Up Market Harvest Boards

Full Fat Cream Cheese with Sweet Chilli & Fresh Coriander
Creamy Blue Wedge, Strong Berg Cheddar
Ripened Brie Wedges with Roasted Pecan & Honey
Curried Brinjal Pickle & Pickled Onions, Chicken Liver Pate
Curried Egg & Mayo, Mixed Herb Feta Cubes,
Pitted Calamata Olives
Fresh Vegetable Crudites & Chutney Mayo

Hot Snack Platters

Rare Smoked Beef fillet en Croute
Laced with a Herbed Mushroom Cream

Stuffed Chicken Drumsticks
Stuffed with Peppadew & Feta

Grilled Coriander Thai Lamb Skewers
Tender Cubes of Lamb infused with Thai Spice & Coconut Cream

Sweet Chili Smoked Chicken Tartlets
Deboned strips infused with sticky sweet Chilli

Stuffed Plump Prawn Tails
With A Panko Crumb Coating

Mild Spiced Lamb Sausage Spirals
A specially Prepared Thin Spiced Sausage on a Skewer

Home Made Lamb Red Wine & Garlic Pies

Grilled Kingklip Fillet Kebabs
With an Oriental Sauce

A Variety Sushi Platter

Something Sweet

Decadent Chocolate Brownies
Passion Fruit Cheese Cake Tartlets
Caramel Custard Éclairs

R500.00 pp plus Vat

Wedding Bells Two

Snacks to Start with

Panko Crumbed Prawn Tails & Garlic Butter
Salt & Lemon Pepper Squid Rings
Teriyaki Chicken Drumettes & Wings
Lemon & Honey Glazed Lamb Riblets
Grilled Tandoori Chicken Sticklets
Saucy Baked Lamb & Feta Meatballs
Grilled Chicken Pesto Tramezzini Wedges

Main Course

Oven Roasted Deboned Leg of Lamb
With A red wine & Cocoa Jus
Thai Red Chicken & Pawn Curry
Chicken Fillets & Prawn Tails Thai infused
Smoked Beef Fillet & Mushroom Cannelloni
Fragrant White Basmati Rice & Baby Roasted
Jacket Potatoes
w/ a Herbed Butter
Mélange of Grilled Vegetables
Garden Variety Greek Salad
Cocktail Rolls & Butter

Something Sweet

Decadent Chocolate Brownies
Passion Fruit Cheese Cake Tartlets
Caramel Custard Éclairs

R480.00 pp plus Vat

Wedding Bells Three

Snacks to Start with

Lemon Piri-Piri Chicken Skewers with Blue Cheese Dressing
Creamy Butter Chicken Cocktail Bunnies
Teriyaki & Sesame Glazed Beef Meatballs
Parmesan Dusted Chicken Drumettes
Cocktail Fish Cakes & Lemon Mayo
Panko Crumbed Halloumi Cheese with Sweet Chilli Dip (V)
Fashion Sandwiches & Assorted California Rolls
with Wasabi & Soya Sauce

Braai Combo

Tandoori Best End Lamb Chops
BBQ & Garlic Sirloin Steaks
Tandoori Style Chicken Skewers
Succulent Saucy lamb Ribs
Mild Mutton Sausages

or

Spit Combo

Spit Roasted Leg of Lamb
Infused with Rosemary, Garlic and Secret Paprika Rub & Served with a Rich Festive Lamb Jus & Mint Sauce
Tandoori Style Chicken Skewers
Succulent Saucy Lamb Ribs
Mutton Sausages

Both Served with

Phutu & Tom Onion Chutney
Baby Roasted Jacket Potatoes
With an Herbed Butter
Mélange of Grilled Vegetables
Garden Variety Greek Salad
Cocktail Rolls & Butter

Something Sweet

Decadent Chocolate Brownies
Passion Fruit Cheese Cake Tartlets
Caramel Custard Éclairs

R540.00 pp plus Vat

Wedding Bells Four

Starters

Pulled Pork & Slaw Buns
With Jacks BBQ Sauce

Hot Snacks
Panko Crumbed Prawn Tails & Garlic Butter
Salt & Lemon Pepper Squid Rings
Teriyaki Chicken Drumettes & Wings
Lemon & Honey Glazed Lamb Riblets
Grilled Tandoori Chicken Sticklets
Saucy Baked Lamb & Feta Meatballs
Grilled Chicken Pesto Tramezzini Wedges

Buffet

Spit Roasted Leg of Lamb
Rich Jus & Mint Sauce

Oriental Roasted Beef Rump
Rich Jus & Mustard

Creamy Butter Chicken & Prawn
Pickle & Sambals

Served with

Fragrant White Basmati Rice
Mélange of Fine Grilled Vegetables
Spiced Cauliflower & Avocado Salad
with Baby Leaf salad with Micro greens
Roasted Butternut & Pecorino Salad
Cocktail Rolls & Butter

Dessert

Red Velvet Cheese Cake Trifle
Layers of Decadence
Malva Pudding & Custard

R540.00 pp plus Vat

Wedding Bells Five

Hot Snack Starters

Chili & Lime Tempura Line Fish Goujons
Panko Crumbed Thai Fish Cakes
Battered Prawn Tails & Calamari
Mini Beef & Cheese Salsa Burgers
Tzatziki Chicken en Bruschetta
Parmesan, Olive, Artichoke Palmiers'
With a Sweet Chili mayo dip

Mains Spit Buffet

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

Garlic & Thyme Beef Rump
Laced with a Roasted Garlic Jus

Served with

Butter Roasted Chicken Pieces
Roasted Butternut & Zucchini Lasagna (v)
Roasted Brown Onion Baby Potatoes
A Fine Mélange of Pan Roasted Veggies
Caramelised Roasted Butter squash
Creamy Coleslaw & Corn Salad
Cocktail Rolls & Butter

Dessert

Red Velvet Cheese Cake Trifle
Layers of Decadence
Malva Pudding & Custard

R540.00 pp plus Vat

Wedding Bells Six

Fresh Salmon Roses & Prawn Avalanche

Variety Californian Rolls
w/ Wasabi, Ginger Strips & Soy Sauce

Cocktail Lamb Bunnies &
Butter Chicken Bunnies
w/ Fresh Coriander, Chillies & Sambal

Pulled Pork Belly Sliders
w/ Apple & Red Onion Slaw

Plump Tempura Prawn Tails
w/ a Spiced Mango Salsa Served in Shot Glasses

Grilled Chicken Drumsticks
w/ a Peppadew Sausage Stuffing

BBQ'd Sticky Beef Fillet Sates
w/ a Sweet Plum Sauce

Asian Spiced Pork Meat-Balls
Laced with a Coconut Cream in Square Bowls

Grilled Bacon & Cheese

Jalapeno Poppers

R360.00 pp plus Vat

Wedding Bells Seven

Canapes

Chicken Schnitzel & Cheese Sliders
Cocktail Curried Mutton Bunnies
Pepper Beef Steak Pasties
Butter Chicken & Egg Tartlets
Saucy Sticky BBQ Chicken Skewers
Crumbed Beef Wellingtons
Oriental Sticky Chicken Strips
Grilled Rump Steak En Ciabatta

Oceans Platter

Panko Crumbed Prawn Tails
Creamy Blue Cheese Mussels
Salt & Pepper Squid Rings
Tempura Line Fish Goujons
w/ Sweet Chili Sauce & Tartare Sauce
Coriander Crab Chili Bites

R270.00 pp plus Vat

Sushi Platters Extra 68 pp

Let us take the stress out of your event planning – relax and let us handle the food – it's what we do best!

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McAllister's Catering

Have it the Mac Way!