



McAllister's 2024

Year End Function Menus

Its Year End Party time...

We 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, Barman, Photo Booth for extra fun....

Please Discuss for more Variations
Talk to us about all your Hiring Requirements!

Yours Merrily... McAllister's

Please place YOUR orders at
info@mcallisters.co.za

72 Woodford Grove – Stamford hill - Durban-4001
Post net Suite 246, Private Bag X504, Northway, 4065
+Tel: 3034483/4/5 Cell: 082 883 2077 FAX: 303 4496
Email: Info@mcallisters.co.za OR Greg@mcallisters.co.za

Hot Snack Menus 2024

Option One

Mini Chicken & Cheese Salsa Sliders

Tempura Line Fish Goujons

Cocktail Chicken Bunny Chows

Dinkum Lamb Sausage Spirals

Cocktail Chicken & Mushroom Pies

Lemon Pepper Chicken Skewers

Aunties Lamb Kebab Roti Rolls

Garlic & Parmesan Brown Mushrooms

Creamed Spinach & Feta Quiches

Sticky Chinese Chicken Drummies

Option Two

Lemon & Rosemary Lamb Riblets

Grilled Mutton Sausages

Pulled Beef & Mushroom Sliders

Roasted BBQ Chicken Drummies

Chilli & Lemon Tempura Line Fish Goujons

Panko Chicken Wellingtons

Auntie's Cheese & Corn Samosas

Grilled Sweet Chilli Glazed Chicken Skewers

Spinach, Egg & Feta Tartlets

Chilli Bite Potato Wedges

Each @ R158....pp Plus Vat

Buffet Menu One 2024

Starters

Crab Salad Tortilla Cups

Chicken & Peppadew Scotch Eggs

Fresh Sliced Bruschetta

With Cold Continental Meat Cuts & Salads

Cream Cheese, Pate & Baked Camembert

With Biscuits, Crackers & Toasts

Fresh Veg Crudités & Dips

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 Authentic Butter Chicken Fillets

Roasted Butternut & Zucchini Lasagne (v)

Baby Roasted Rosemary Potatoes

Fragrant Basmati Rice

Spice-Roasted Butternut Squash

Garlicky Green String Beans

Festive Garden Fresh Salad & Dressing

Cocktail Rolls, French Loaf & Herbed Butter

Desserts

Best Ever Malva Pudding & Cream

Red Velvet Cheese Cake

Festive Variety of Cheese Board

R428....pp Plus Vat

Buffet Menu Two 2024

Starters

Beef & Cheese Sliders
Cocktail Chicken & Prawn Bunny Chows
Cocktail Chicken & Mushroom Pies
Lemon Pepper Chicken Sates
Creamed Spinach & Feta Quiches
Sticky Chinese Chicken Fingers

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

Orange & Honey
Deboned Glazed Gammon
with a Rich Jus & Mustard
Roasted Parmesan & Rosemary
Deboned Chicken Thighs
Roasted Butternut & Zucchini Lasagne (v)

Served with

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

Desserts

Red Velvet Cheese Cake
Decadent Chocolate Brownies
Festive Variety of Cheese Board

R428....pp Plus Vat

Buffet Menu Three 2024

Starters

Tempura Chicken & Prawn Stick-lets
Cocktail Lamb Curry Bunnies
Sweet Chilli Chicken Sliders
Panko Crumbed Thai Fish Cakes
With an Oriental Dipping Sauce
Panko Chicken Wellingtons
Spinach & Ricotta Quiches

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
Roasted Butternut & Zucchini Lasagne (v)

Served with

Biltong & Cheddar Potato Bake
Fragrant Basmati Rice
Grilled Mediterranean Style Veggies
Fresh Variety Garden Salad
with Smoked Mushroom & Peppers
Cocktail Rolls, French Loaf & Butter

Desserts

Malva Pudding & Cream
Christmas Ice cream Pudding
With Xmas Mince Pies, Pecan Nuts, Berries and White Chocolate Mousse
Festive Variety of Cheese Board

R448....pp Plus Vat

Buffet Menu Four

Full Main Buffet

Spit Roasted Leg of Lamb Roast

Infused with Special Blend of Spices, Stuffed with Garlic & Rosemary

Served with a Rich 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 Lasagne (v)

Served with

Fragrant 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

Best Ever Malva Pudding & Cream

Festive Christmas Cheese Board

R398....pp Plus Vat