



Traditional Spit & Braai Combos


Have it the Mac Way!



Dunkirk Spit Combo

Deboned Legs of Lamb

Stuffed with fresh Organic Rosemary
& Fresh Garlic Cloves

Served with Gravy, Mint Sauce & Fresh Chillies

Mutton Sausages

Sweet Chilli Chicken Skewers

R285.00 pp plus Vat

Inverness Spit Combo

Mature Rumps of Beef

Spiced with Sweet Paprika & Garlic Rub
Served with a Rich Jus & Fresh Chillies

Beef Boerewors

Sweet Peppadew

Chicken Fillet Skewers

R285.00 pp plus Vat

The William Wallace Combo

Deboned Legs of Lamb

Stuffed with fresh Organic Rosemary
& Fresh Garlic Cloves

Served with Gravy, Mint Sauce & Fresh Chillies

Mature Rumps of Beef

Spiced With Sweet Paprika & Garlic Rub

Mutton Sausages

Tandoori Chicken Pieces

R348.00 pp plus Vat

Lochness Spit Combo

Deboned Legs of Lamb

Stuffed with fresh Organic Rosemary
& Fresh Garlic Cloves
Served with Gravy, Mint Sauce & Fresh Chillies

Mutton Sausages

Honey & Mustard Chicken Fillets

Mediterranean Style Whole

Grilled Tiger

Prawns Skewers

R378.00 pp plus Vat

St Andrews Spit & Braai Combo

Deboned Legs of Lamb

Stuffed with fresh Organic Rosemary
& Fresh Garlic Cloves

Cocktail Mutton Sausages & Baby Onions

Served with Gravy, Mint Sauce & Fresh Chillies

From the Coals:

Tandoori Chicken Pieces

Sweet Chilli Beef Rump Skewers

Mutton or Beef Boerewors

R385.00 pp plus Vat



Traditional Braai Combos

(MINIMUM 25 PERSONS ON SITE)

Tartan Braai Combo

Deville Best end Lamb Chops
Honey & Mustard Porterhouse Steaks
Mild Chicken Tikka Skewers
Mutton or Beef Boerewors

Highlands Braai Combo

Lemon & Rosemary Lamb Chops
Texan Style Beef Short Rib
Lemon & Coriander Chicken Thighs
Mutton or Beef Boerewors

Lochness Braai Combo

Greek Style Lamb Burgers
Mauritian Style Steak
Sweet Peppadew & Garlic Chicken(2)
Chicken Sausages

Edinburgh Menu Combo

Honey & Soy Lamb Ribs
Sweet Chilli Beef Rump Skewers
Mediterranean Chicken Fillet Skewers
Traditional Beef Boerewors

The Glasgow Menu

Moroccan Spiced Lamb Kebabs
Marinated Beef Short Ribs
Portuguese Style Chicken Pieces(2)
Mutton or Beef Boerewors

Mc Veg Combo

Choice of 4:

Mediterranean Vegetable Skewers
Garlic & Tomato Black Mushrooms
Grilled Vegetable & Cheese Wraps
Sundried Tomato Mushroom Skewers
Vegetarian Soya Sausage
Whole Corn On The cob

All Combos

R265.00pp

Three Meats

R225.00pp



Traditional Spits & Braai's Served with:

Choice of one Starch:

- Oven Roasted Garlic & Rosemary Spuds
- Traditional Phutu Pap
- With Tomato & Onion Gravy or Chakalaka
- Smoked Mushroom Potato Bake
- Creamy Herbed Potato Bake
- Creamy Bacon & Mushroom Potato Bake
- Buttery Brown Onion Potato Bake
- Creamy Dill & Egg Potato Salad
- Paperdillo – Stiff Phutu Pap
- Layered With Cheddar Cheese and a Tomato & Onion Sauce

Choice of Two Vegetables:

- A Melange of Oven Roasted Seasonal Vegetables
- Roasted Butternut with Caramelized Onions
- Savoury Braised Cauliflower Rice
- Baked Sweet Corn On The cob
- Stir Fried Julienne Vegetables
- Creamed Spinach, Broccoli & Feta Bake
- Lemon & Rosemary Baby Marrows & Cauliflower
- Creamy Peppered Green Beans & Mushrooms
- Thai Sweet & Sour Carrot & Beans
- Buttery Ginger Roasted Pumpkin Chunks
- Cheesy Cauliflower & Broccoli Au Gratin
- Traditional Boere Boentjies

Choice of one Salad:

- Chefs Choice Garden Salad & Dressing
- Sweet Balsamic Beetroot & Orange Salad
- Sweet Chilli Mushroom, Corn & Courgette Pasta Salad
- Curried Baked Bean Chutney Salad
- Sweet Chilli Roasted Vegetable Pasta Salad
- Mushroom & Rocket Fusilli Pasta Salad
- Creamy Corn & Slaw Salad
- Thai Coconut Bean & Carrot Salad
- Boston BBQ Four Bean Salad

Served With

Freshly Baked Cocktail Buns & Butter,
Hot Dog Rolls & Butter
Or Sliced French Loaf & Butter

**Spit Braai Menus are Designed
For a Min of 35 Persons and up.
Please chat to us about smaller
groups.**





Desserts

- Red Velvet Cheese Cake
- White Cappuccino Cheese Cake
- Moist Carrot Cake
- Strawberries & Cream Cheese Cake
- Creamy Peppermint Chocolate Crisp
- Fresh Topical Fruit Salad
- Homemade Creme Brule
- Caramel Cream Cheese Pancakes
- Traditional Sherry Trifle
- Cream Cheese Pancakes
with Stewed Berries and Cream
- Ebony & Ivory Chocolate Mousse
- Citrus & Mint Chocolate Cheese Cake
- Creamy Banana Caramel Tart
- Ice Cream & Chocolate Sauce

Hot Puddings

- Nutty Apple Chiffon Pie
- Chocolate Brownie Pudding
- Brandy & Pecan Pudding
- Fruity Bread & Butter Pudding
- Spicy Peach & Pear crumble
- Homemade Malva Pudding
- Upside-down Pineapple Supreme

All Desserts Served With:
Custard, Ice Cream or Pour-able Cream

One Dessert

R50.00 pp plus Vat (Min 12)

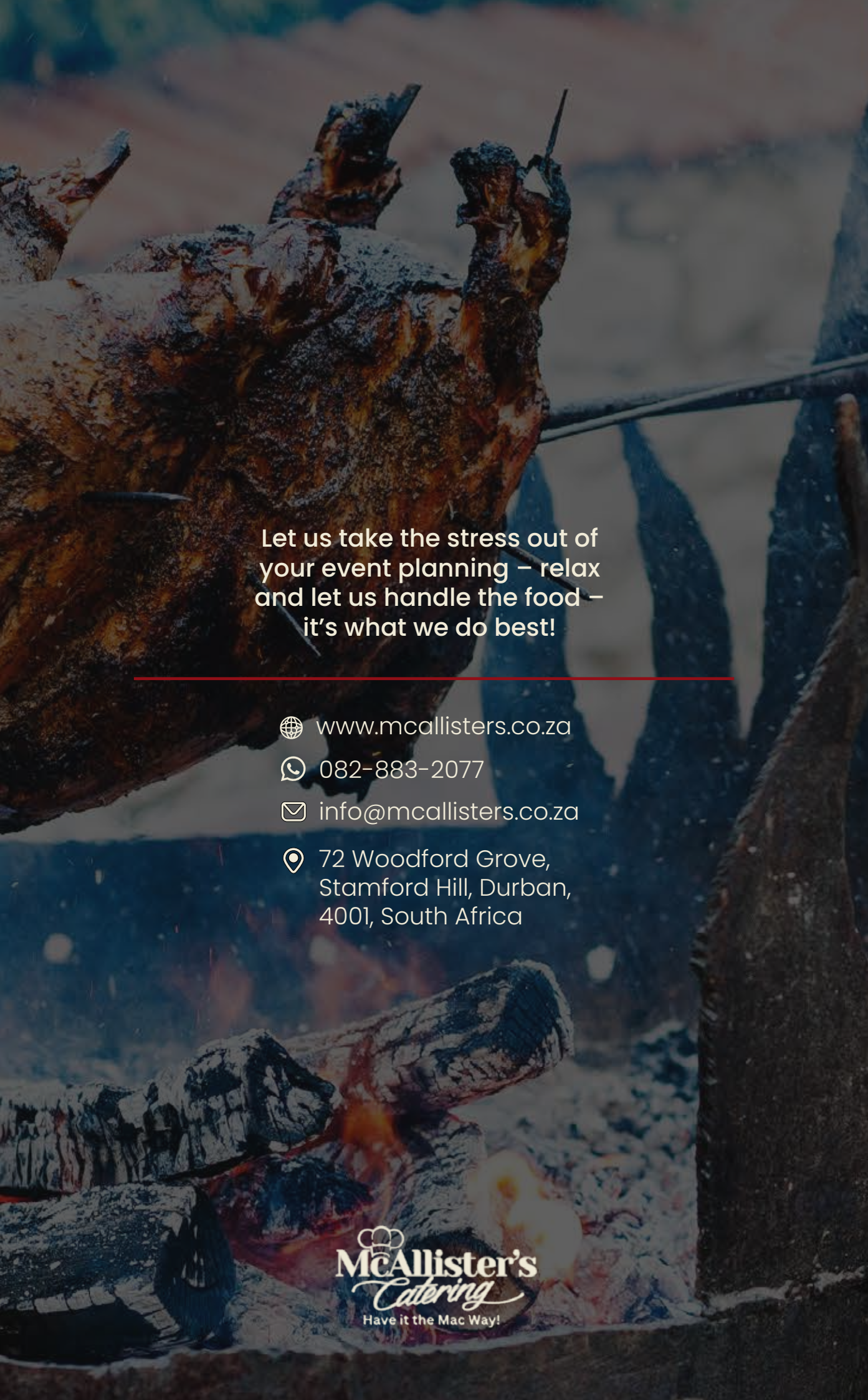
Two Desserts

R75.00 pp plus Vat (Min 20)

Three Desserts

R100.00 pp plus Vat (Min 20)



A large roasted pig is the central focus, mounted on a metal spit and positioned over a fire. The pig's skin is dark and charred, with some areas showing a lighter, golden-brown hue. The fire below is bright and intense, with flames and smoke visible. The background is slightly blurred, showing more of the fire and the structure of the spit.

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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The logo for McAllister's Catering features a crown icon above the company name. 'McAllister's' is in a bold, sans-serif font, while 'Catering' is in a stylized, cursive script. Below the name is the tagline 'Have it the Mac Way!' in a smaller, sans-serif font.

McAllister's
Catering
Have it the Mac Way!