



McAllister's Catering

Dear Sirs/Madam,

Welcome to the wonderful World of “McAllister’s Catering” where for 28 YEARS... we have created various menus to get the taste buds going for many Corporate Companies or the Individual wanting to Entertain Friends or Family....

Our Aim is to make sure that whomever we cater for has a Meal Experience that will be Memorable. “CATERING” is our game and we pride ourselves in offering you a personal and dedicated service...

We also offer:

“HIRING” from A-Z and from a Beginning to End of Function Service... Why not give us a call today - we at McAllister’s are looking forward to hearing from you and our qualified team will be there to assist you... Alternatively visit our website.

PLEASE NOTE...

“We are Halaal Friendly”... We also Have Halaal Caterers that assist us when need be... In fact all our Chicken & Lamb comes from a preferred Halaal Supplier...

Short Notice Cancellations within 48 hours of functions will result in a 50% fee within reason of course...

Most of the menus have been created for 12 persons or more...

Please Note All Menus are priced excluding 15% Vat

The delivery charges are subject to the area and distance to travel

All heating equipment charged out at an extra cost... Where applicable

We also provide different beverages at prices on request

Yours in catering... Greg & Staff

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McAllister's Catering at Your Service...

Our History

21 Aliwal Street, Year 1996 McAllister's Coffee Bar was open for business, a small yet very successful coffee shop. Greg and Carol McAllister armed with years of experience in the food and hospitality industry opened this humble coffee shop. The continual growing of the coffee bar demanded for an extension due to the large amount of customers.

About McAllister's

McAllister's are known for our attention to detail and commitment to service excellence. We take great pride being one of the official Caterers to the Holly Bets Kings Park Stadium (Home of the Sharks), as well as catering for some of Durban's high-powered corporate industries...

We are able to cater for just about any function and our customer can choose from our customized menu with a large variety of options, Alternatively Creating a Menu that would suit Your Function Needs and Themes...

Success of this sort is always A team effort...

28 Years of Business



"Thanks to You, Our Clients,
and of-course to the Dedication of My Staff"

BREAKFAST MENU'S 2024

All minimum of 12 persons

Maco`s Conti Breakfast One

Mini Breakfast Wraps

Streaky Bacon & Cheese, Poached Eggs, Mushrooms,
Onion & Rocket...

Smoked Chicken, Poached Eggs, Cream Cheese,
Mushrooms, Onion & Rocket...

Variety of Muffins

With Butter & Preserves

Homemade Butter Milk Crumpets

With Butter, Honey

& Confit of Fruit Fresh Fruit Juice

(Ask for what's available)

@ R118...pp plus Vat

Maco`s Conti Breakfast Two

Freshly Baked Butter Croissants

(With Various seasonal Fillings & Salad Greens)

Beef Pastrami & Pickle, Smoked Chicken Roll & Cranberry,

Cervelat Salami & Cheese, Grilled Bacon or

Ham & Cheddar, Three Cheeses,

Sweet Chilli & Rocket, Etc.....

Breakfast Pan Quiches

Sausage & Peppers, Mushroom & Spinach,

Corn & Cheese, Feta & Olive, Etc

Home Made Health Bread

Cocktail Homemade Scones & Muffins

With Butter & Preserves

Tropical Seasonal Fresh Fruit Salad

All the Fruit In Season

Fresh Flavoured Yoghurt

Fresh Fruit Juice

R128...pp plus Vat

Catering
MCGILLISTER'S

Maco's Conti Breakfast Three

Three Freshly Baked Butter Croissants

Continental Cold Meat Platter 1

Smoked Chicken Roll, Pickled Fish Goujons, Tuna Mayo,
Turkey Breast Shavings, Grilled Chicken Strips, Cream Cheese
Peppadews & Stuffed Eggs

OR

Continental Cold Meat Platter 2

Smoked Chicken Roll, Tuna Mayo & Egg Dip
Roasted Beef Pastrami, German Flieschkase,
Hungarian Salami, York Ham, Grilled Chicken Strips

Variety Cheeses Platter

(Cream Cheese & Coriander Pickle, Grated Gouda, Brie Wedges,
Cheddar Cheese Cubes, Preserves & Butter)

Smoked Salmon & Creamed Egg Scones

Variety of Home Baked Muffins

With Butter & Preserves

Fresh Seasonal Fruit Skewers

Continental Style Muesli

With Flavoured Yoghurt

Dried Fruit & Nuts

Fresh Fruit Juice

Scotland Yard's Breakfast

Creamy Soufflé Scrambled Eggs

With Parsley infused Onion

Hearty Savoury Lamb Mince

Cocktail Grilled Chicken Wieners

Grilled Lemon Pepper Mushrooms

Cheesy Corn Quiches

Oven Baked Baby Potatoes

Homemade Crumpets & Butter

Freshly Squeezed Fruit Juice

R148...p Plus Vat

McAlister's
Catering

Mc Dougal's Country Breakfast

Creamy Soufflé Scrambled Eggs

With Fresh Chopped Parsley

Grilled Cocktail Bangers

(Mutton or Chicken)

Grilled Farmhouse Back Bacon

Sautéed Potato Cubes

Laced with Grilled Onion

Roasted Chicken Meatballs

Laced with a Rich Tomato Sauce

Homemade Crumpets & Butter

Freshly Squeezed Fruit Juice

@ R128...pp plus Vat

Mc Angus Breakfast Wraps

All combined in a Floured Tortilla Wrap.....

Chicken Strips, Poached Eggs, Streaky Bacon Rashers,

Grated Cheese, Grilled Mushroom & Rocket....

OR

Smoked Chicken, Poached Eggs, Fried Brinjal, Tomato Salsa,

Grilled Onions, Grated Cheese & Coriander

OR

Continental Ham, Creamy Scrambled Eggs, Avo & Rocket

Mixed Peppers, Sweet Potato chips, Fresh Coriander....

OR

Smoked Kippers, Mushroom, Creamy Scrambled Eggs,

Grilled Onions, Grated Cheese & Rocket

All Come with Freshly Squeezed Fruit Juice

@ R118...pp Plus Vat

(Min 10 Wraps)

Traditional S.A Breakfast Option

Cheesy Three Egg Omelettes
Topped With Gouda and Fresh Parsley
Grilled Farmhouse Smokey Bacon
Beef or Mutton Mini Boerewors
Roasted Spiced Potato Cubes
Sautéed Rump Steak Strips & Mushrooms
Cheesy Savoury Corn Tramezzini's Wedges
Fresh Fruit Skewers
Laced With Fruity Syrup
Cocktail Bread Rolls & Butter

R148...pp plus Vat

Mediterranean Breakfast

Salami, Egg & Cheese Tartlets
Crispy Bacon Rashers
Oven Roasted Leg of Lamb Strips
Laced With Caramelized Balsamic Onions
Grilled Saucy Salsa Chicken Strips
Creamy Hollandaise Poached Kippers
Roasted Baby Herbed Spuds
Grilled Medley of Mushrooms
Laced with Feta & Olives
Fresh Fruit Skewers
Laced With Fruity Syrup
Cocktail Bread Rolls & Butter

R168...pp plus Vat

Durban's East Coast Breakfast

Creamy Buttered Scrambled Eggs
Tender Lamb Kebab balls
In a Saucy Curry Chutney
Masala Battered Fish Fillet Goujons
Grilled Mutton Sausage Sticklets
Braised Aubergine, Tomato & Onion Bake
Curried Baked Beans
Creamy Braised Coriander Mushrooms
Fresh Fruit Kebabs
Laced with Minted Yogurt
Cocktail Bread Rolls & Butter

R158....pp plus Vat

McAllister's

Catering

LAMB MEALS 2024

Garlic & Rosemary Rolled Lamb Leg

Slow Roasted With Baby Onions & Garlic Cloves

R178... pp Plus Vat

Grilled Deboned Shoulder of Lamb

Flame Grilled and Laced With A Minted Jus

R178... pp Plus Vat

Greg's Slow Cooked Mutton Potjie

With Butter Beans

R145... pp Plus Vat

Traditional Lancashire Lamb Bake

Grilled Chops Laced With A Lamb Jus And sliced Potatoes

R150...pp Plus Vat

Finger Licking Lamb Ribs

Basted With A Sweetened Demi Glaze

R165...pp Plus Vat

Garlic Crumbed Lamb Cutlets

With A Herbed Tomato Salsa

R165... pp Plus Vat

Oven Roasted Rack of Lamb Chops

Rack of Lamb Chops, Basted and Slow Roasted With Balsamic Rosemary Onions

R198...pp Plus Vat

Slow Baked Mediterranean Lamb Shanks

With Kalamata Olives & Feta

R198...pp Plus Vat

Grilled Chunky Lamb & Peppers Skewers

Marinated With Our Famous Spit Marinade And Slow Baked

R185...pp Plus Vat

Rolled Stuffed Loin of Lamb

With Braised Herbed Spinach, Peppers & Mushroom

R185... pp Plus Vat

Sweet & Sour Lamb Chop Bake

Laced With Homemade Sweet & Sour Sauce And Julienne Vegetables

R185....pp Plus Vat

Peppered Boneless Lamb Cutlets

With A Sweet Chilli Tomato Sauce

R165...pp Plus Vat

Whole Racks of Lamb Ribs

Infused With Rosemary & Lavender Rock Salt Sliced and Basted the Mac Way

R198...pp Plus Vat

All Dishes Served with a Starch of the Day...

1 Vegetable in season, A Chefs Choice Salad & Dressing,

Fresh Cocktail Buns & Butter...

And With Condiments to suit Dish... all Min 10 Persons

MEGALISTERS'S
Catering

CHICKEN MEALS 2024

Panko Crusted Chicken Schnitzels

With A Mushroom or Pepper Sauce

R118...pp Plus Vat

Oven Roasted Buttermilk Chicken Pieces

Marinated and Baked With Crispy Crust

R118...pp Plus Vat

Deboned Peri-Peri Chicken Thigh Flatties

Braised with a Homemade Peri-Peri Sauce

R138...pp Plus Vat

Roasted Garlicky Chicken

Whole Roasted Chicken with Loads of Garlic

R118...pp Plus Vat

Mustard & Rosemary Chicken

De-boned Thighs Laced With a Rosemary Infused Mustard Sauce

R148...pp Plus Vat

Chilli & Coriander Crusted Chicken Fillets

Oven Baked With a Chilli & Coriander Crust

R148...pp Plus Vat

Grilled Chicken Kebabs

Slow Baked With a Tomato, Chili & Garlic Chutney

R118...pp Plus Vat

Lemon & Thyme Roasted Chicken

Served with Rich Chicken Jus

R118...pp Plus Vat

Crumbed Chicken Spatch Cocks

With A Rich Demi Glaze Sauce Deep Fried and Oven Baked fall off Bone

R118...pp Plus Vat

Stuffed Deboned Chicken Breasts

With Creamed Spinach & Feta and Panko Crusted

R148...pp Plus Vat

Rosemary Mushroom Chicken Bake

Baked Chicken Pieces Laced with Grilled Rosemary Mushrooms

R118....pp Plus Vat

Italian Pizza Style Chicken Bake

Roasted Chicken Fillets Laced With Pizza Sauce & Mozzarella Slices

R118.....pp Plus Vat

Mustard Maryland's Chicken Quarters

Slow Baked and Laced With a Mustard Hollandaise

R118...pp Plus Vat

Creamy Chicken, Mushroom & Leek Bake

Grilled Chicken Pieces laced with Sautéed Mushroom caps & Leeks

R118...pp Plus Vat

All Dishes Served with a Starch of the Day...

1 Vegetable in season, A Chefs Choice Salad & Dressing,
Fresh Cocktail Buns & Butter...

And With Condiments to suit Dish... all Min 10 Persons

BEEF MEALS 2024

Slow Roasted Beef Short Rib

450g Chunk Of Beef Flame Grilled and Slow Roasted

R198...pp Plus Vat

Mediterranean Style Grilled Beef Fillet

Stuffed With Fresh Herbs & Garlic

R198...pp Plus Vat

Parmesan Panko Crusted Steaks

served with a Mushroom Aioli Cream Sauce

R198...pp Plus Vat

Balsamic Seared Beef Fillet Medallions

Laced With Roasted Mushrooms

R198...pp Plus Vat

Char-Grilled Rib Eye Steaks

Laced With a Flavoured Butter

R198...pp Plus Vat

Whole Roasted Rump of Beef

Stuffed with Oregano & Garlic With A Cheesy Mushroom Sauce

R168.....pp Plus Vat

Stuffed Beef Sirloin Roast

With Mixed Peppers, Garlic & Fresh Herbs

R168...pp Plus Vat

Creamy Beef Blade Potjie

Slow Cooked With Mushrooms & Peppers

R148...pp Plus Vat

Mild Curried Oxtail Potjie

Slowly Done in the Black Pot

R198...pp Plus Vat

Pot Roasted Eye of Silverside

With Red Wine, Garlic & Shallots

R148...pp Plus Vat

Whole Rump Steaks Flame Grilled

Sliced and Laced with A Chimichurri

R168...pp Plus Vat

Creamy Beef Stroganoff

R148...pp Plus Vat

Peppered Beef & Mushroom Stir-fry

R148...pp Plus Vat

All Dishes Served with a Starch of the Day...
1 Vegetable in season, A Chefs Choice Salad & Dressing,
Fresh Cocktail Buns & Butter...
And With Condiments to suit Dish... all Min 10 Persons

Catering
McAlister's

SEAFOOD MEALS 2024

Seafood Feast Combo 1

Whole Grilled Tiger Prawns, Panko Prawn Tails, Battered Fish Fillets,
Fried Calamari Rings, Tomato & Basil Mussels, Grilled Line Fish.....
Savoury Fried Rice, Greek Salad, Coleslaw & Portuguese Rolls
Tartare Sauce, Garlic Butter, Peri Peri Sauce, Chopped Chillies, Fresh Garlic crushed

R298....pp Plus Vat - Minimum 15 Persons

Seafood Feast Combo 2

Battered Fish Fillets, Fried Calamari Rings, Panko Prawn Tails,
Savoury Fried Rice, Greek Salad, Coleslaw & Portuguese Rolls
Tartare Sauce, Garlic Butter, Peri-Peri Sauce, Chopped Chillies, Fresh Garlic crushed

R238....pp Plus Vat - Minimum 15 Persons

Crispy Beer Battered Fish Fillets (3)

Deep fried in A mild Beer batter With Tartar Sauce and Lemon Wedges

R148...pp Plus Vat

Lemon & Rosemary Grilled Line Fish Parcels

Laced With A Light Béchamel Sauce

R168...pp Plus Vat

Grilled Marsala Infused Line Fish

Grilled Fresh Fish Infused with Eastern Spices

R148...pp Plus Vat

Grilled Line Fish and Mushroom Potato Bake

Line fish Slow baked with a Napped Mushroom Sauce Topped with Sliced Potatoes

R148...pp Plus Vat

Spiced Coconut Prawn Stir Fry

Plump Prawn Tails Stir fried with a Medley of Julienne Veggies And Oriental Spices and Sauces

R198...pp Plus Vat

Moroccan Seafood Paella Bake

A Medley of Fresh Seafood & Veggies Fried up with Eastern Spices and Rice

R198...pp Plus Vat

Cajun Blackened Line Fish & Tomato Chilli Salsa

Flamed Grilled Fresh Fish Fillets Laced and Slow Baked

R178...pp Plus Vat

Creamy Coconut Line Fish

Grilled Line Fish Laced with A Coconut & Coriander Cream Sauce

R175...pp Plus Vat

Baked Scampi Prawns

One dozen Each With a Garlic Sauce

R198...pp Plus Vat

Deep Fried Calamari Rings

Large LX Calamari Tubes, Spiced, Dusted & Deep Fried
Served with a Creamy Dill & Chilli Sauce

R148...pp Plus Vat

All Dishes Served with a Starch of the Day if required
A Chefs Choice Salad & Dressing... Fresh Cocktail Buns & Butter...
And With Condiments to suit Dish... all Min 10 Persons

McAvister's
Catering

VEGETARIAN MEALS 2024

Roasted Pumpkin, Mushroom & Spinach Pie

Honey Roasted Pumpkin Topped with Creamed Spinach

R118...pp Plus Vat

Spinach & Potato Mornay Pie

Braised Savoury Spinach & Sliced Potato laced with a Mornay Sauce

R118...pp Plus Vat

Cheesy & Mushroom Stuffed Potatoes

Slow Baked Spuds stuffed with Braised Mushrooms Topped with Three Cheeses

R118...pp Plus Vat

Cream Cheese Vegetable Lasagne

R128...pp Plus Vat

Spaghetti Napolitano

Laced with Peppers, Mushrooms, Roasted Garlic & Onions In a Rich Tomato Sauce just Like Mama Makes It

R118...pp Plus Vat

Butternut & Zucchini Bake

Slow Baked Mediterranean Style Butternut & Baby Marrow Bake With Basil, Feta & Tomato interlayered...

R118...pp Plus Vat

Macos Vegetarian Bake

Roasted Butternut, Marrows, Baby Onions, Mushroom, Garlic Cloves, Peppers, Baby Beets, etc

R118...pp Plus Vat

Roasted Vegetable Paella

Medley of Seasonal Vegetable done the Italian way

R118...pp Plus Vat

Chinese Stir Fried Fresh Veggies

R118...pp Plus Vat

Cheese, Mushroom & Spinach Potato Bake

R118...pp Plus Vat

Three Mushroom Stroganoff

Black, Brown & White Button Mushrooms In a Creamy Sauce

R118...pp Plus Vat

All Dishes Served with a Starch of the Day if required...

A Chefs Choice Salad & Dressing... Fresh Cocktail Buns & Butter...

And With Condiments to suit Dish... all Min 10 Persons

Catering
MCCALLISTER'S

PASTA MEALS 2024

We use only the Freshest Organic Herbs

McAllister's Traditional Lasagne

Beef, Lamb, Chicken or Vegetable

R128...pp Plus Vat

Sweet Chilli Chicken Penne Pasta

Grilled Chicken Strips, Mixed Peppers
Infused with a Tomato Sweet Chilli Sauce

R128...pp Plus Vat

Chicken, Mushroom & Feta Cannelloni

Laced with Rich Tomato sauce and Béchamel

R158...pp Plus Vat

Fettuccine Ala Mac with Meatballs

(Lamb, Chicken or Beef) In a Rich Paprika Sauce

R148...pp Plus Vat

Beef Fillet, Mushroom & Peppers Cannelloni

Laced with Rich Tomato sauce and Béchamel

R178...pp Plus Vat

Thai Yellow Chicken & Prawn Fettuccine Pasta

Laced With a Creamy Coconut & Coriander Sauce

R178...pp Plus Vat

Roasted Lamb & Capsicum Lasagne

Tender Lamb Strips Tossed With Peppers & Rosa Tomatoes

R178...pp Plus Vat

Lamb and Sweet Chilli Penne

Tender Strips of Lamb Laced With a Tomato Sweet Chilli Sauce

R178...pp Plus Vat

Smoked Chicken & Mushroom Penne Pasta

Tender Strips of Smoked Chicken In A Creamy Garlic & Mushroom sauce

R128...pp Plus Vat

Spaghetti Ala Mac

Well Flavoured (Lamb, Chicken or Beef Mince) Mince & Spaghetti
Topped With Bechamel & Cheese

R118...pp Plus Vat

Cheesy Ala Macaroni

R88...pp Plus Vat

All Dishes Served with a Chefs Choice Salad & Dressing...

Freshly Baked Rolls & Butter...

And With Condiments to suit Dish... all Min 10 Persons

EAST COAST CURRIES 2024

Traditional Lamb Curry (Bone in)...	R160...pp
Traditional Lamb Curry (Boneless)...	R180...pp
Traditional Mutton Curry (Bone In)...	R145...pp
Traditional Chicken Curry (Bone In)...	R118...pp
Traditional Chicken Curry (Boneless)...	R138...pp
Traditional Beef Curry (Bone In)...	R138...pp
Traditional Beef Curry (Boneless)...	R168...pp
Medley of Vegetable Curry...	R118...pp
Broad Bean & Potato Curry...	R118...pp
Paneer Chutney & Rotis...	R135...pp

Durban's Best Biryani's
(Lamb, Beef, Chicken, Vegetable, Fish, etc)
Same Prices as above apply...

VARIETY OF EXOTIC THAI CURRIES 2024

Thai Chicken & Prawn Curry (Boneless)...	R198...pp
Prawn Curry (Boneless)...	R228...pp
Thai Seafood Curry... (Prawns, Crab)	R228...pp
Thai Lamb Curry (Boneless)...	R198...pp
Thai Chicken Curry (Boneless)...	R168...pp
Creamy Masala Chicken Bake...	R158...pp
Thai Medley of Vegetable...	R128...pp
Thai Beef Fillet Stir Fry...	R178...pp
Thai Lamb Stir Fry (Boneless)...	R198...pp
Homemade Roti's...	R12 each

All Dishes Served with Savoury Rice...
Pickles, Chutney & Sambals,
Chefs Choice Salad & Dressing,
Freshly Baked Cocktail Buns & Butter...

McAllister's
Catering

McALLISTER'S MEAL COMBOS

All Strictly 15 Persons or More

Inverness Combo

Grilled Prime Lamb Loin Chops

With a Roasted Garlic & Rosemary Jus

Stuffed Chicken Fillets

With Herbed Peppers & Mushroom

R248...pp Plus Vat

Lochness Combo

Grilled Beef Fillet Au Gratin

With Caramelized Balsamic Onions & Camembert

Chilli Parmesan Line Fish Fillets

With a Creamy Lemon & Dill Sauce

R268...pp Plus Vat

Clan McAllister Combo

Roasted Butter-Fried Lamb

With Spinach, Garlic and Onion Stuffing

Crispy Sweet Chilli Chicken

Whole Deboned Flatty Chicken Crisped

R248...pp Plus Vat

Kilkenny Combo

Smoked Sirloin Of Beef

Slow Smoke Roasted in The weber

With a Garlic Paprika Jus

Oven Grilled Chicken Fillets

Laced with a Thai Prawn Sauce

R268...pp Plus Vat

Falkirk Combo

Rosemary & Garlic Buttered

Rack of Lamb Rib & Loin Chops

Sliced into easy Fingers and Laced with a Demi Glaze

Lemon & Chilli Battered Fish Fillets

Tartare Sauce & Lemon Wedges

R258...pp Plus Vat

McAllister's

Catering

McAlister's Catering

Edinburgh Combo

Grilled Norwegian Salmon Fillet
Laced With a Creamed Dill Butter

Grilled Chicken Fillets

Laced with a Thai Prawn Sauce

R278...pp Plus Vat

Tartan Combo

Flame Grilled Sirloin of Beef
Slow Roasted with Chimichurri Glaze

Thai Style Chicken & Prawn Bake
Pickles, Sambals & Chutney

Fragrant Basmati Rice

R268...pp Plus Vat

McAngus Combo

Parmesan Crumbed
Lamb Loin & Rib Chops
Served with a Minted Garlic Jus

Chicken & Veg Paella

R278...pp Plus Vat

Dundee Combo

Hearty Lamb Knuckle Hot Pot
Infused with Fresh Herbs & Veggies

Stuffed Chicken Fillets

Smoked Mushrooms & Peppers

R228...pp Plus Vat

All Combos

Served With...

Oven Roasted Baby Potatoes
Or Basmati Rice

A Grilled Melange of Vegetables Garden
Variety Greek Salad & Dressing
Freshly Baked Rolls & Butter

Chat To Greg for Any Other Variations

TRADITIONAL SPIT BRAAI COMBOS 2024

“Cooking on a Spit is a Truly South African Way.”

Dunkirk Spit Combo...

Deboned Legs of Lamb

Stuffed with fresh Organic Rosemary & Fresh Garlic Cloves

Served with Gravy, Mint Sauce & Fresh Chillies

Cocktail Mutton Sausages & Baby Onions

Sweet Chilli Chicken Skewers

R268...pp plus Vat

Inverness Spit Combo...

Mature Rumps of Beef

Spiced with Sweet Paprika & Garlic Rub

Served with a Rich Jus & Fresh Chillies

Beef Boerie Chunks & Onions

Sweet Peppadew Chicken Fillet Skewers

R268...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

Cocktail Mutton Sausages & Baby Onions

Mature Rumps of Beef

Spiced With Sweet Paprika & Garlic Rub

Tandoori Chicken Pieces

R328...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

Cocktail Mutton Sausages & Baby Onions

Honey & Mustard Chicken Fillets

Mediterranean Style Whole Grilled Tiger Prawns

R348...pp Plus Vat

St Andrews Spit & Braai Combo...

Deboned Legs of Lamb

Cocktail Mutton Sausages & Baby Onions

Stuffed with fresh Organic Rosemary & Fresh Garlic Cloves

Served with Gravy, Mint Sauce & Fresh Chillies

From the Coals...

Tandoori Chicken Pieces

Sweet Chilli Beef Rump Skewers

Mutton or Beef Boerewors ?

R368...pp Plus Vat

MCGILLISTER'S
Catering

TRADITIONAL BRAAI COMBOS 2024

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
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
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 @ R248...pp](#)

[Three Meats @ R218...pp](#)

[\(MINIMUM 25 PERSONS ON SITE\)](#)

McMillister's

Traditional Braai

TRADITIONAL SPITS & BRAAIS 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

McAlister's

Spit Braai Menus are Designed
For a Min of 35 Persons and up....
Please chat to us About smaller Groups...

Desserts 2024

Red Velvet Cheese Cake
Chocolate Brownie Pudding
White Cappuccino Cheese Cake
Nutty Apple Chiffon Pie
Strawberries & Cream Cheese Cake
Brandy & Pecan Pudding
Fruity Bread & Butter Pudding
Creamy Peppermint Chocolate Crisp
Fresh Topical Fruit Salad
Homemade Crème Brulee
Caramel Cream Cheese Pancakes
Traditional Sherry Trifle
Spicy Peach & Pear crumble
Cream Cheese Pancakes
With Stewed Berries and Cream
Ebony & Ivory Chocolate Mousse
Homemade Malva Pudding
Upside-down Pineapple Supreme
Citrus & Mint Chocolate Cheese Cake
Creamy Banana Caramel Tart
Ice Cream & Chocolate Sauce

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

One Dessert R48.... pp plus Vat (Min 12).

Two Desserts R68..... pp plus Vat (Min 20).

Three Desserts R89....pp plus Vat (Min 20).

Assorted Sweet Tartlets Platter

@ R650 plus Vat (30 Tartlets)

Fresh Sliced Fruit Platter

@ R650 plus Vat for (10-15 People...)