



**mise en place**

**2025 HOLIDAY MENU**





# ABOUT US

Inspired by a long-time passion for great food, attention to detail, and flawless execution, Mise en Place has been catering Cayman's most memorable events for over 20 years.

Browse our dedicated holiday menu featuring festive-inspired dishes that will take you on a delightful culinary journey. We encourage you to take advantage of our fully licensed bar service and signature cocktails, specially crafted for the season.

As always, our innovative catering team will work with the highest quality ingredients and a little culinary magic to bring you the best food, beverages, and service on the island. From private dinners and events to corporate celebrations, contact us for a one-on-one consultation to help you select the right menu for your palate, style, and budget.

**\*Please note:** Kindly note that a minimum spend is required for all events. Listed prices are exclusive of service charges, event setup, and staffing fees. Additional charges may apply for specialized staff or equipment rentals. A gratuity of 15% will be added to the final invoice.



# HORS D'OEUVRES





# LAND

- GRILLED FLANK STEAK  
with horseradish mousse and asparagus
- JERK CHICKEN SKEWERS  
with sorrel dark rum BBQ glaze & scallion oil
- SAUSAGE ROLLS  
with English mustard dip
- MINI BEEF WELLINGTON  
parcels of beef tenderloin and mushrooms  
baked in buttery puff pastry
- LAMB FILET CROSTINI  
with cranberry and red onion salsa,  
pomegranate
- CAYMAN-STYLE BEEF TARTLETS  
with sweet-heat pepper jelly glaze
- CHILI AND MARMALADE PORK BELLY BITES  
with chili marmalade glaze, caramelized spic and  
citrus zest

# SEA

- CURED SALMON  
on seed bread, mustard and dill sauce, capers,  
pickled onion
- CONCH FRITTERS  
with spicy Aioli dip
- CAYMAN CEVICHE SPOONS (GF)  
local catch with citrus, scotch bonnet, coconut  
peppers, and fresh herbs
- TUNA TARTARE SPOONS (GF)  
fresh tuna with avocado, citrus soy and sesame  
crunch
- MINI LOBSTER ROLLS  
with citrus-avocado aioli salmon roe
- OYSTER ROCKEFELLER  
with callaloo & parmesan gratin
- MINI LOBSTER TACOS  
with scotch bonnet-lime crema & avocado pearls

# GREEN

- MUSHROOM AND TRUFFLE RAVIOLI SPOON  
with wild mushrooms, herbs and truffle cream
- PUMPKIN BISQUE SHOOTERS (GF)(V)  
velvety bisque finished with aromatic spices
- BRIE AND CRANBERRY PUFFS  
with creamy brie, cranberry compote and buttery  
pastry
- BLUE CHEESE STUFFED MUSHROOM CAP  
with walnut
- FIG & GOAT CHEESE TART  
figs, goat cheese and balsamic glaze

Starting at C\$3.00 each \*



# THE MAIN EVENT





# SMALL PLATE STATION

## TURKEY ROULADE

stuffed with cranberry and sage, garlic mashed potatoes, caramelized Brussel sprouts, cranberry compote

## SLOW-BRAISED SHORT RIB

braised in red wine and tamarind, served with roasted heirloom carrots and silky parsnip purée

## BUTTER POACHED LOBSTER TAIL

served over lemon-fennel risotto, finished with herb oil and citrus foam

## WILD MUSHROOM TRUFFLE RISOTTO

with sautéed spinach, crispy fired shallots, shaved Parmigiano Reggiano

## RAW BAR

shrimps with Mary Rose sauce, oysters with tabasco and Mignonette, crab claws with lemon Aioli, fresh catch ceviche and tuna tartare

Starting at CI\$13.00 each \*

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# BUFFET STYLE

To create a balanced and memorable buffet, we recommend choosing from the options below: 1–2 starters, 2–3 proteins, and 3–4 sides

## STARTERS

- CHRISTMAS SALAD  
with arugula, blue cheese, walnut, green apple,  
pomegranate seed, sorrel vinaigrette
- ROASTED PUMPKIN BISQUE  
with toasted pumpkin seeds and cinnamon  
creme fraiche (v)

## PROTEINS

- CARVED TURKEY BREAST  
with gravy and cranberry jam
- CARVED MAPLE GLAZED HAM  
with chili and aromatic spice blend
- CARVED PRIME RIB  
with horseradish, sorrel and peppercorn jus
- GRILLED CAULIFLOWER STEAKS  
with Chimichurri
- PAN SEARED CATCH OF THE DAY  
with passion fruit Beurre Blanc

## SIDES

- WHIPPED POTATO
- PARSNIP PUREE
- COCONUT HERB RICE
- PARMESAN RISOTTO
- CHESTNUT STUFFING
- CARAMELIZED BRUSSEL SPROUTS
- PARMESAN RISOTTO
- GRILLED BROCCOLINI
- BUTTER AND PARSLEY CARROTS
- ROASTED ROOT VEGETABLES

Starting at C\$27.00 p/p \*

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# SAMPLE MENU

## WELCOME DRINK

HOLIDAY BELLINI  
sparkling wine, sorrel juice, orange liqueur,  
garnished with cranberry and rosemary sprigs  
served in a champagne flute

## PASSED CANAPÉS

GRILLED FLANK STEAK  
with horseradish mousse and asparagus

SAUSAGE ROLLS  
with English mustard dip

CAYMAN CEVICHE SPOONS (GF)

BRIE AND CRANBERRY PUFFS (V)

## BUFFET STYLE DINNER

CHRISTMAS SALAD  
with arugula, blue cheese, fresh figs, apple, pomegranate  
seed, sorrel vinaigrette

ROASTED PUMPKIN BISQUE  
with toasted pumpkin seeds and cinnamon creme fraiche (v)

## MAINS

CARVED TURKEY BREAST W/ GRAVY

GRILLED CAULIFLOWER STEAKS W/ GARLIC BUTTER

PAN SEARED CATCH OF THE DAY W/ CITRUS BEURRE BLANC

## SIDES

parsnip puree, garlic mashed potatoes, chestnut stuffing,  
caramelized Brussel sprouts and carrots, grilled broccolini,  
cranberry compote

## DESSERT STATION

MINCE PIES

FESTIVE MACAROONS

RUM CAKE CRUMBLE JARS

Starting at C\$70.00 p/p \*

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# DESSERTS





# CANAPÉ BITES OR STATIONS

## MINCE PIES

with spiced fruit and buttery pastry

## CHOCOLATE TRUFFLES

flavored with rum, baileys, sea salt or coffee (gf)

## FESTIVE MACAROONS

with almond shells and holiday buttercream

## CHRISTMAS SUGAR COOKIE

with vanilla icing and festive sprinkles

## MINI PECAN PIES

with caramelized pecans and buttery crust

## GINGERSNAP CHEESECAKE BITES

with spiced cookie base and cream cheese filling

## RUM CAKE CRUMBLE JARS

with moist rum cake, crumble and whipped cream

Starting at C\$3.50 each \*

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BAR





# COCKTAILS

Take advantage of our fully-licensed bar service.

## HOLIDAY BELLINI

sparkling wine, sorrel juice, orange liqueur, garnished with cranberry served in a champagne flute

## CRANBERRY OLD FASHION

bourbon or rum, cranberry syrup, bitters served in an old fashion glass with orange peel and fresh cranberries on snowy rosemary sprig

## THE GRINCH

coconut rum, melon liqueur, pineapple juice, lime juice served in a coupe glass with aquafaba foam, shaved coconut and maraschino cherry

Enquire with our team to explore this season's full premium wine and spirits selection, designed for unforgettable dining.

(PRICE UPON REQUEST)

## GINGERBREAD MARTINI

vodka, baileys, gingerbread syrup, almond milk and chocolate bitters shaken and served in a coupe glass garnished with gingerbread rim, whipped cream and a mini gingerbread man

## HOLIDAY COFFEE

coffee, Baileys, whipped cream, mint chocolate, candy cane and Christmas sprinkles

## FESTIVE GIN AND TONIC

gin, Fever-Tree Tonic, cranberry syrup, served in an old fashion glass garnished with a dehydrated orange slice, anis star, frozen cranberries

Starting at CI\$14.00 each \*

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