mise en place

2026 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.

*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

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

CRANBERRY, BRIE & PROSCIUTTO CROSTINI
warm brie and crisp prosciutto on toasted crostini with a spiced cranberry glaze

SEA

JERK SHRIMP BLINI
char-grilled jerk shrimp on a soft blini with lime crema

CONCH FRITTERS
with spicy Aioli dip

TUNA TARTARE CONES
sesame-kissed yellowfin tuna in a crisp savoury cone, finished with avocado and lime

SMOKED SALMON CONES
silky smoked salmon with dill crème fraîche in a savoury cone

CURED SALMON
on seed bread, mustard and dill sauce, capers, pickled onion

GREEN BANANA & SALTFISH CROQUETTES
crisp island croquettes of green banana and flaked saltfish with chive crème fraîche

GREEN

MUSHROOM AND TRUFFLE RAVIOLI SPOON
with wild mushrooms, herbs and truffle cream

ROASTED BEET TARTARE SPOONS *(GF)(V)*
ruby beets finely diced with citrus and fresh herbs

BRIE AND CRANBERRY PUFFS
with creamy brie, cranberry compote and buttery pastry

DEVILED CORONOATION EGGS *(GF)(V)*
classic deviled eggs lifted with golden coronation spice and fresh chives

POLENTA BITES & CARAMELIZED ONION *(GF)(V)*
golden crisped polenta crowned with slow-caramelized onion jam

Starting at CI$3.00 each *

THE MAIN EVENT

SMALL PLATE STATION

GRILLED LAMB CHOPS
with crispy red bliss potatoes, charred broccolini, parsley, and mint chimichurri

PAN SEARED SCALLOPS
with creamy polenta, green beans almondine, citrus beurre blanc

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 *

*Additional charges may apply for specialized staff or equipment rentals. A gratuity of 10% will be added to the final invoice.

APPETIZERS

SEARED SCALLOPS WITH WILTED SPINACH & VANILLA BEAN PURÉE
caramelized day-boat scallops over wilted spinach with a silken vanilla bean purée *(GF)*

ROASTED BEET CARPACCIO WITH PICKLED FENNEL & GOAT CHEESE
shaved roasted beets with bright pickled fennel and whipped goat cheese *(GF)(V)*

HOUSE-CURED SALMON TARTARE
hand-cut cured salmon with capers, shallot & citrus, served with toasted brioche

GRILLED SCOTCH BONNET MARINATED SHRIMP
jumbo shrimp kissed with scotch bonnet heat and charred over open flame *(GF)*

MANGO-CURED SNAPPER CRUDO
fresh local snapper brightened with ripe mango, lime & a whisper of chili *(GF)*

SALADS

BEETS, HEIRLOOM TOMATOES & BURRATA
creamy burrata over roasted beets and jewel-tone heirloom tomatoes with basil oil *(GF)(V)*

CRISPY CALAMARI, ARUGLA & POMEGRANATE
golden calamari tossed with peppery arugla and bursts of pomegranate

ARUGLA SALAD
peppery arugla, shaved parmesan and lemon vinaigrette *(GF)(V)*

BRUSSEL SPROUTS SALAD
charred brussel sprouts with toasted nuts and a bright citrus dressing *(GF)(V)*

PEAR, DATES, WALNUTS & CREAMY STILTON
sweet pear and medjool dates with candied walnuts and creamy stilton *(GF)(V)*

Starting at CI$12.00 each *

MAIN COURSE

PAN ROASTED CHICKEN, BABY POTATOES & CHARRED BROCCOLINI
golden pan-roasted chicken with crispy baby potatoes, charred broccolini & natural jus

PAN SEARED MAHI, RIPE PLANTAIN GNOCCHI & CALLALOO VELOUTÉ
local mahi-mahi seared golden, with pillowy ripe plantain gnocchi and a velvety callaloo velouté

GRILLED SHRIMP, HERB RISOTTO & LEMON HONEY MUSTARD CREAM
flame-grilled shrimp over creamy herb risotto with a lemon honey mustard cream *(GF)*

STEAK DIANE, GREEN PEA PURÉE & WHIPPED POTATO
pan-seared steak in a classic diane sauce with sweet pea purée and cloud-light whipped potato *(GF)*

WILD MUSHROOM & PARSNIP RAGOUT & CHEESY POLENTA
slow-cooked wild mushrooms and parsnip in a rich ragout over creamy aged-cheddar polenta *(GF)(V)*

GRILLED FILET MIGNON, HASSLEBACK SWEET POTATO & RED WINE ESPRESSO
prime filet mignon with a hassleback sweet potato and a bold red wine espresso reduction *(GF)*

Starting at CI$22.00 each *

SAMPLE MENU

WELCOME DRINK

CRANBERRY CHRISTMAS SPRITZ
vodka, cranberry juice, orange liqueur, and sparkling wine with a bright citrus finish, garnished with orange twist and fresh cranberries

PASSED CANAPÉS

MINI BEEF WELLINGTON

TUNA TARTARE CONES

DEVILED CORONATION EGGS (GF)(V)

PLATED DINNER

APPETIZER
MANGO CURED SNAPPER CRUDO
fresh local snapper brightened with ripe mango, lime and a whisper of chili *(GF)*

MAIN COURSE
GRILLED FILET MIGNON, HASSLEBACK SWEET POTATO & RED WINE ESPRESSO REDUCTION
prime filet mignon with hassleback sweet potato and a bold red wine espresso reduction *(GF)*

DESSERT
CHOCOLATE CRÉMEUX WITH CARAMELIZED BANANA (GF)
dark chocolate crémeux with caramelized banana and a touch of sea salt

Starting at CI$85.00 p/p *

*Additional charges may apply for specialized staff or equipment rentals. A gratuity of 10% will be added to the final invoice.

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

ARUGLA SALAD
peppery arugla, shaved parmesan and lemon vinaigrette (GF)(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 soursop brown butter

SIDES

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

Starting at CI$35.00 p/p *

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END ON A SWEET NOTE

DESSERTS

COCONUT PANANA COTTA WITH GRILLED RUM PINEAPPLE COMPOTE *(GF)*
silky coconut panna cotta with warm rum-grilled pineapple compote

CHOCOLATE CRÉMEUX WITH CARAMELIZED BANANA *(GF)*
dark chocolate crémeux with caramelized banana and a touch of sea salt

GUAVA CHEESECAKE WITH LIME CHANTILLY CREAM
velvety cheesecake ribboned with island guava, topped with lime chantilly

RUM CAKE TRIFLE WITH SPICED CUSTARD
layers of cayman-style rum cake and warmly spiced custard

MANGO COCONUT MOUSSE CAKE
light-as-air mango mousse on a coconut sponge, finished with fresh mango glaze

Starting at CI$12.00 *

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

MINI DARK CHOCOLATE GINGERBREAD CAKES
rich dark chocolate gingerbread bites with warm holiday spice

Starting at CI$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 CHRISTMAS SPRITZ
vodka, cranberry juice, orange liqueur, and sparkling wine with a bright citrus finish, garnished with orange twist and fresh cranberries

GINGERBREAD OLD FASHIONED
bourbon stirred with gingerbread syrup and bitters for a warm, spiced holiday classic, garnished with orange peel and a cinnamon stick

MISTLETOE MARGARITA
tequila, cranberry juice, lime, and orange liqueur for a tart festive twist on a favourite, garnished with sugared cranberry skewer and lime wedge

LAST CHRISTMAS
white rum, lime, mint, cranberry, and soda water for a bright, refreshing holiday twist on a classic, garnished with fresh mint sprigs, sugared cranberries, and a lime wheel

PEPPERMINT WHITE MARTINI
vanilla vodka, white chocolate liqueur, peppermint, and cream for a smooth dessert-style sip to get in you in the holiday mood, garnished with crushed candy cane rim

Enquire with our team to explore this season's full premium wine, spirits selection and zero-proof holiday drinks, designed for unforgettable dining. (PRICE UPON REQUEST)

Starting at CI$14.00 each *

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mise en place

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