mise en place

BOAT CHARTER 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.

We know the score when it comes to catering for large groups. Whether you want to wow your guests with canapes served aboard at sunset or keep it simple with freshly-prepared platters delivered dockside for your charter boat excursion, our innovative catering team works with the highest quality ingredients, and a little culinary magic, to bring you the best food, beverages, and service on the island.

Our chefs have designed these menus to compliment your sailing trip. Alternatively, it would be our pleasure to create a menu specifically for your excursion type, style and budget. Because whatever you want for your next cruise, at Mise en Place, we cater to you.

CONTACT US

To enquire about, or to book Mise en Place's boat charter catering, please reach out to one of our Sales Representatives.

Arpitha Sunny - events@catering.ky

Angelique Collins - angelique@catering.ky

+1 345 623 2433

Please note a minimum spend requirement applies to all events.
All prices are volume discounted and assumes parties of 20 or more.
A 10% service/delivery fee will be added to the final bill.

SAIL AWAY

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VEGGIE CRUDITÉS PLATTER
with scallion dip

FRESH CATCH CEVICHE
our signature fresh catch ceviche served in a bowl with plantain chips

WATERMELON & FETA STICK
with a mint and balsamic oil

JERK PORK SKEWER
with spicy jerk sauce

CALLALOO COCKTAIL PATTIE
sautéed callaloo in a golden flaky pastry

MINI PASSION FRUIT CHEESECAKE
light and fruity cheesecake with a passion fruit glaze

SEA BREEZE

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VEGGIE CRUDITÉS PLATTER
with scallion dip

MINI BEEF WELLINGTON
tender beef tenderloin wrapped in flaky pastry

JERK CHICKEN SKEWERS
with spicy jerk dipping sauce

TUNA TARTARE
with avocado, soy sauce, sesame oil and toasted sesame seeds
served in a bowl with wasabi crackers

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

WATERMELON AND FETA STICK
with fresh mint and balsamic oil

MINI ISLAND STYLE RUM CAKE

SUNSET

SUNSET

MEDITERRANEAN SPREAD
selection of dried and cured hams, salamis, pâtés, quality hard and soft cheeses, preserves, honey, pickled veggies, grapes and olives served with crackers and homemade breads

VEGGIE CRUDITES PLATTER
with scallion dip

CALLALOO COCKTAIL PATTIE
sautéed callaloo in a golden flaky pastry

JERK CHICKEN SKEWERS
with spicy jerk dipping sauce

STEAK & FRITES SKEWERS
with sea salt and classic Bearnaise

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

CHOCOLATE, RUM AND BAILEYS TRUFFLES
with pistachio dust

SPINNAKER

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MEDITERRANEAN SPREAD
selection of dried and cured hams, salamis, pâtés, quality hard and soft cheeses, preserves, honey, pickled veggies, grapes and olives served with crackers and homemade breads

VEGGIE CRUDITES PLATTER
with scallion dip

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

TUNA TARTARE
with avocado, soy sauce, sesame oil and toasted sesame seeds
served in a bowl with wasabi crackers

WATERMELON AND FETA STICK
with fresh mint and balsamic oil

STEAK & FRITES SKEWERS
with sea salt and classic Bearnaise

MINI PASSION FRUIT CHEESECAKE
light and fruity cheesecake with a passion fruit glaze

CHOCOLATE, RUM AND BAILEYS TRUFFLES
with pistachio dust

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A gratuity of 10% will be added to the final invoice.