CORPORATE 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 your corporate event. Whether you want to wow your clients with an elegant evening of cocktails and canapés or throw a party to celebrate your hard-working employees, 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.

We recognize that your corporate function is a reflection of your company. Meet us for a one-on-one consultation to help you select the right menu for your brand and budget. Because whatever you want for your event, at Mise en Place, we cater to you.

CONTACT US

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

Arpitha Sunny - events@catering.ky

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+1 345 623 2433

*Please note a minimum spend requirement applies to all events.

HORS D’OEUVRES

CLASSIC

MINI BEEF SLIDER
with Gruyère cheese, cilantro, and
caramelised onion served with a mini local beer

LAMB CROSTINI
with cranberry, red onion salsa and pomegranate

GRILLED FLANK STEAK CROSTINI
with horseradish mousse and asparagus

JERK PORK SKEWER
with spicy jerk sauce

MINI BEEF WELLINGTON
in puff pastry with a red wine sauce

MINI SAUSAGE ROLL
with English mustard

STEAK & FRITES SKEWER
with classic Béarnaise sauce

FROM THE SEA

SEARED SCALLOP ON BED OF CREAMED CALLALOO
with bacon crumbles served on a spoon

CONCH FRITTER
with spicy aioli

COCONUT SHRIMP
with mango habanero dipping sauce

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

MINI FRESH CATCH TACOS
with cilantro, pickled fennel and red onion
served with a mini Patrón Margarita

TUNA TARTARE SPOONS
with avocado, soy sauce, sesame oil and toasted
sesame seeds

FRESH CATCH CEVICHE SPOON
our signature fresh catch ceviche

GREEN

CALLALOO COCKTAIL PATTIE
a veggie twist on an island-classic

GAZPACHO SHOOTER
with a mini grilled Gruyère cheese sandwich

MINI VEGGIE TACO
with beans, cilantro, avocado, tomato, pickled
fennel and red onion, with a mini Patrón Margarita

TOMATO BRUSCHETTA
with balsamic reduction

GOAT CHEESE & BLUEBERRY CROSTINI
with local honey

MENU PAIRINGS

PREMIER

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS

STEAK & FRITES SKEWERS

GOAT CHEESE & BLUEBERRY CROSTINIS

GAZPACHO SHOOTERS

CHOCOLATE RUM & BAILEYS TRUFFLES

DEUXIÈME

CONCH FRITTERS

FRESH CATCH CEVICHE SPOONS

SEARED SCALLOP

MINI BEEF WELLINGTONS

LAMB CROSTINIS

MANGO PAVLOVA

TROISIÈME

HOUSE CURED SALMON

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS WITH MINI PATRÓN MARGARITAS

MINI BEEF SLIDERS

STEAK & FRITES SKEWERS

TOMATO BRUSCHETTA

CHOCOLATE TRUFFLES

BREAKFAST

CONTINENTAL

ASSORTED HOUSE BAKED MINI PASTRIES
with butter and jam

YOGURT PARFAIT CUPS

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

CLASSIC

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

PANCAKES
with maple syrup and berries

FRUIT PLATTER

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

CARIBBEAN

SALTFISH AND ACKEE

BOILED BANANAS

CALLALOO

SCRAMBLED EGGS

FRIED DUMPLINGS

BACON

FRUIT PLATTER

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

LUNCH BUFFET

CARIBBEAN FARE

HOUSE SALAD

GRILLED FRESH CATCH
with a mango salsa

MASHED POTATO

WEST INDIAN CHICKEN CURRY

WHITE RICE

ROASTED PUMPKIN

CALLALOO

SELECTION OF MINI DESSERTS

SIGNATURE LUNCH

HOUSE SALAD

GRILLED FRESH CATCH
with lemon Beurre Blanc

SCALLION MASH POTATO

FRENCH TRIMMED CHICKEN
with Rosemary Jus

STEAMED BROCCOLINI AND CARROTS

SELECTION OF MINI DESSERTS

STATIONS & POP-UPS

MEDITERRANEAN SPREAD
a selection of dried and cured hams, salamis, pâtés, high-end hard and soft cheeses, pickled veggies, olives, jams and homemade breads.

HAND CRAFTED MINI SLIDERS (2 PER PERSON)
a selection of beef, pork and veggie sliders.

TACO STATION (3 PER PERSON)
choice of chipotle chicken or blackened fish, soft and hard tortilla shells, cheese, shredded lettuce, pico de gallo, white and red onion, jalapeños, refried beans, salsa guacamole, sour cream, limes, cilantro, hard and soft corn and flour tortillas.

RAW BAR
choose one or more - shrimps, oysters, stone crab, fresh catch ceviche, tuna tartare. Market Price upon request.

RAMEN LUNCH BAR (1 BOWL PER PERSON)
choice of miso stock or chicken stock, soba or rice noodles, chicken, pork, or tofu topped with soft boiled egg, spinach, bok choy, daikon radish, carrots, broccoli, kale, mushrooms, scallions, cilantro, beans sprouts, togarashi, crispy onions, wakame, nori, sesame seeds.

HAWAIIAN POKE BOWL (1 BOWL PER PERSON)
freshly steamed sushi rice served with fresh salmon or tuna or chicken, wakame seaweed, crispy tofu, mango, carrots, caramelized onions, cucumber, edamame, red cabbage, radish, mix peppers, black and white sesame seeds, wasabi, ginger pickles, teriyaki mayo, chipotle dressing, soja low sodium, sweet and sour chili, siracha, togarashi.

DESSERT STATION
menu on request.

BAR

HOUSE PACKAGE

HOUSE WINE - RED, WHITE AND ROSE

HOUSE SPARKLING WINE

HOUSE SPIRITS - GIN, VODKA, RUM, WHISKEY

1 SIGNATURE COCKTAIL

BEER SELECTION - HEINEKEN, CAYBREW LIGHT, CORONA

SELECTION OF SODA AND JUICES

STILL AND SPARKLING WATER

PREMIUM PACKAGE

PREMIUM WINE - RED, WHITE AND ROSE

CHAMPAGNE

PREMIER SPIRITS - GIN, VODKA, RUM, WHISKEY

2 SIGNATURE COCKTAILS

BEER SELECTION - HEINEKEN, CAYBREW LIGHT, CORONA

SELECTION OF SODA AND JUICES

STILL AND SPARKLING WATER

SIGNATURE COCKTAILS

Take advantage of our fully-licensed bar service

BOURBON SOUR
with rosemary syrup and licorice salt

INFUSED GIN & FEVER TREE TONIC
with berries, cucumber, lemon and basil or rosemary

OLD FASHION LUX
with Glenlivet, Pineapple Oleo Saccharum, Maraschino Liqueur, Orange Bitters, Pineapple Crisp, large ice cube

WATERMELON LUSH
with vodka, watermelon juice, lime, basil syrup and fresh mint

CRANBERRY OLD FASHION
with dark rum, cranberry syrup, bitters, orange peel, cranberries on rosemary sprig, large ice cube

LABOUR AND GRATUITY

Chef $55 per hour
Assistant Chef $35 per hour
Server $35 per hour
Bartender $35 per hour
Busser $25 per hour
3-Hour Minimum

15% gratuity will be added to the final bill.

mise en place

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