



mise en place

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.

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*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

WATERMELON & FETA STICK

with a mint and balsamic oil

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
- MINI PASSION FRUIT CHEESECAKE ROUNDS

TROISIÈME

- HOUSE CURED SALMON
- TUNA TARTARE SPOONS
- MINI FRESH CATCH TACOS WITH MINI PATRÓN MARGARITAS
- MINI BEEF SLIDERS
- STEAK & FRITES SKEWERS
- WATERMELON & FETA STICKS
- CRÈME BRÛLÉE SPOONS





A multi-tiered grazing station is displayed on a dark surface. The top tier features a variety of cheeses, including a large wedge of white cheese, a smaller wedge of blue cheese, and a block of yellow cheese, along with green grapes, orange crackers, and a sprig of rosemary. The middle tier is filled with rolled-up slices of pink cured meat, black olives, and a small jar of colorful vegetable salad. The bottom tier contains a large cluster of green grapes, a wedge of white cheese, a block of yellow cheese, and a small bowl of brown dip. The station is garnished with fresh herbs and breadsticks.

GRAZING STATIONS

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MEDITERRANEAN SPREAD

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

RAW BAR

choose one or more – shrimps, oysters, stone crab, fresh catch ceviche, tuna tartare

HAND CRAFTED MINI SLIDERS

selection of yummy beef, pork and veggie sliders

TACO STATION

choice of three tasty fillings and all the sides, including lettuce, beans, onions, pico di gallo, guacamole, sour cream, cheeses, and hard and soft corn and flour tortillas

SALAD STATIONS

CLASSIC CAESAR SALAD

with anchovy dressing, parmesan, and croutons

CHEF SALAD

with arugula, figs, blue cheese, candied walnuts, cherry tomatoes, bacon with lemon vinaigrette

AUTUMN SALAD

with mixed greens, roasted pumpkins, cranberries, avocado, tomato with mango vinaigrette

CARIBBEAN SALAD

with locally grown mixed greens, honey roasted pumpkin, local mango, roasted garbanzo beans, red peppers, cucumber with passion fruit vinaigrette



DESSERTS



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CHOCOLATE MOUSSE

with whiskey caramel sauce and whipped cream

CRÈME BRÛLÉE SPOON

garnished with cream and fresh berries

MINI GIN & TONIC CUPCAKE

a boozy sponge with gin and tonic buttercream frosting,
served with a lime

MINI PASSION FRUIT CHEESECAKE ROUND

light and fruity cheesecake with a passion fruit glaze

CHOCOLATE RUM & BAILEYS TRUFFLES

with pistachio dust

CAKE SELECTION

RED VELVET CAKE

with cream cheese frosting

RUM CAKE

with a butter rum sauce

CARROT CAKE

with cream cheese frosting

VANILLA RASPBERRY CAKE

with raspberry jam and vanilla buttercream

CHOCOLATE CAKE

with chocolate ganache

Inquire about our custom cakes made by our in-house bakery

POP-UPS

When you need to impress or make a great impression, Mise en Place is here to make it look effortless. Our catering service continues to be used by some of the most established corporations in the world. We know what it takes to impress your colleagues and clients. Our team of catering professionals considers the type of corporate catering needs you have and will cater to every request with choice, quality, and versatility.

Part of our flexible and adaptable offering, includes our corporate pop-ups. Choose from our selection of specialty pop-up bars including Taco, Ramen, West Indian Roti, Hawaiian Poke Bowl, English Pub Style, Baked Potato, and Burger Bar to name a few. Delight your team with a different one every day!



THEMED POP-UPS

RAMEN POP-UP LUNCH

choice of miso stock or chicken stock, rice noodles, chicken, pork or tofu, 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 POP-UP LUNCH

freshly steamed sushi rice, 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

TACO POP-UP LUNCH

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

CAYMAN POP-UP LUNCH

Cayman style beef, escovitch fresh catch, rice and beans, fried plantain, house salad

GREEK SOUVLAKI POP-UP LUNCH

char grilled marinated chicken and fish souvlaki skewers, pita bread, greek salad, rice pilaf, pickled cucumber with dill, grilled vegetables, shredded lettuce, feta cheese, diced tomato, chili flakes, kalamata olives, tzatziki, hummus

BAKED POTATO BAR POP-UP LUNCH

choice of baked Idaho or sweet potato, bacon bits, sour cream, chives, pulled pork, chicken, chili con carne, tomato salsa, black beans, olives and cheddar cheese



PRE-PACKED MEALS

If you're not interested in full-service catering for your next event, we also provide drop-off catering. Food and beverages are prepared at the same quality you expect from Mise en Place, with the advantage of contactless service and without the risk of interruption to your schedule.

We offer pre-cooked, safely sealed, pre-packed meals and can deliver them to your desired location in insulated boxes for your convenience. Menu items are clearly labeled on all pre-packed meal boxes when delivered, and companies have the option of also adding their logo and a personal message. Mise en Place will always ensure that all drop-off food items are kept at the appropriate temperatures required to ensure safety and freshness when served, and we use biodegradable containers and serviceware where possible.



SNACK BOXES

SEA & LAND BOX

conch fritters with spicy aioli
mini ham & cheese quiche
mini beef slider

GREEN BOX

chickpea fritter with spicy aioli
callaloo cocktail pattie
mini broccoli and cheese quiche

SEA AND GARDEN BOX

conch fritters with spicy aioli
garlic and herb chicken wings with ranch
mini ham & cheese quiche

BREAKFAST BOXES

CROISSANT BOX

mini ham and cheese croissant
fruit cup
mini danish pastry

SMOKED SALMON BOX

mini smoked salmon and crème cheese sandwich
fruit cup
mini danish pastry

HEARTY BREAKFAST BOX

scallion scrambled eggs, 1 slice english bacon, 2 english sausages,
sautéed spinach, 1/2 grilled tomato, 1 slice buttered sour dough

CARIBBEAN BREAKFAST BOX

saltfish and ackee, boiled banana, sauteed callaloo, fritters



LUNCH AND DINNER BOXES

COCONUT SCOTCH BONNET GRILLED MAHI MAHI
served with sweet potato mash, callaloo and plantain

JERK CHICKEN OR PORK
with rice and beans, callaloo and plantain

CARIBBEAN CHICKEN CURRY
with white rice and plantain

SWEDISH MEATBALLS
with mash potato, green beans and carrots, cream sauce

BEEF LASAGNA
with green beans and garlic bread

VEGAN CHICKPEA CURRY
with white rice and plantain

ASIAN FRIED CAULIFLOWER
served with seasoned rice and vegetable stir fry



BAR



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

WINE, BEER & SPIRITS

WHITE WINE

we'll source excellent wines to suit your menu, taste and price point

RED WINE

we'll source excellent wines to suit your menu, taste and price point

CHAMPAGNE/SPARKLING WINE

we'll source excellent wines to suit your menu, taste and price point

LOCAL BEER

Caybrew, White Tip, 19-81

BEER

Heineken, Corona, Red Stripe, Amstel Light

SPIRITS

a selection of well or top-shelf liquors of your choice

REFRESHING DRINKS

FRESH JUICE

selection of fresh juices

FRUITY WATER flavoured with fresh cucumber, citrus, mint or watermelon

LEMONADE freshly squeezed lemonade

SMARTFRUIT JUICE

an all-natural fruit concentrate with no added sugar:
Tropical Harmony, Watermelon Lush, Mango, Green Harvest, Blooming Berry

OPEN WATER

still or sparkling



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