



mise en place

2024 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: a minimum spend requirement applies to all events. Pricing provided excludes service charge, setup and labour fees.



HORS D'OEUVRES



LAND

GRILLED FLANK STEAK
with horseradish mousse and asparagus

CHICKEN SATAY
with peanut dip

SAUSAGE ROLLS
with English mustard dip

MINI BEEF WELLINGTON

JERK CHICKEN SKEWER (GF)
with spicy Jerk sauce

LAMB FILET CROSTINI
with cranberry and red onion salsa, pomegranate

JERK PORK CROSTINI
with cranberry marmalade

SEA

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

MINI LOBSTER ROLLS

SMOKED SALMON BLINIS

CONCH FRITTERS
with spicy Aioli dip

CAYMAN CEVICHE SPOONS (GF)

TUNA TARTARE SPOONS (GF)

MARINATED CONCH CROSTINI

OYSTERS ROCKEFELLER

GREEN

MUSHROOM AND TRUFFLE RAVIOLI SPOON

PUMPKIN BISQUE SHOOTERS (GF)(V)

BRIE AND CRANBERRY PUFFS

MUSHROOM WELLINGTON

BLUE CHEESE STUFFED MUSHROOM CAP
with walnut

Starting at C\$3.00 each *

MAINS



SMALL PLATE STATION

TURKEY ROULADE

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

CARVED PRIME RIB

with parsnip puree, sorrel and peppercorn jus, horseradish, caramelized wilted spinach, roasted beets

PAN SEARED CATCH OF THE DAY

with Parmesan risotto, citrus Beurre Blanc, grilled broccolini

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 *

BUFFET STYLE

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
- 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
- STEWED CONCH

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 **CI\$27.00** p/p *

SAMPLE MENU

WELCOME DRINK

SORREL BELLINI
sparkling wine and sorrel syrup served in
champagne flute

PASSED CANAPÉS

GRILLED FLANK STEAK
with horseradish mousse and asparagus

SAUSAGE ROLLS
with English mustard dip

SMOKED SALMON BLINIS

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

MINI PECAN PIES

Starting at CI\$70.00 p/p *

DESSERTS



CANAPÉ BITES OR STATIONS

MINCE PIES

CHOCOLATE TRUFFLES

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

FESTIVE MACAROONS

CHRISTMAS SUGAR COOKIE

MINI SANTA HATS

brownie, whipped cream, strawberry

MINI PECAN PIES

CHOCOLATE MOUSSE CONES

with candy cane crumbles

GINGERSNAP CHEESECAKE BITES

Starting at CI\$3.50 each *

BAR



COCKTAILS

Take advantage of our fully-licensed bar service

SORREL BELLINI

sparkling wine and sorrel syrup served in champagne flute

CRANBERRY OLD FASHION

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

HOLIDAY COFFEE

coffee, Baileys, whipped cream, mint chocolate, Christmas sprinkles

VERY MERRY MARTINI

vodka, orange liqueur, cherry and cranberry juice, a splash of fresh orange juice served in a martini glass over sugared cranberry

MERRY AND BRIGHT PUNCH

rum, pineapple juice, lime juice, orange juice, mango juice, sorrel and anis syrup served in highball glass, garnished with a cinnamon stick and dehydrated orange slice

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 C\$14.00 each *



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