WEDDING 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.

Whether you are sharing your big day with a handful of friends and family on a private beach in Cayman Kai or kicking it off with 200+ guests at an exquisite event, at Mise en Place we are committed to making your wedding day a stress-free and unforgettable experience, ensuring your menu creates a lasting impression on your guests and a lifetime of wonderful memories.

We recognise that your wedding should be as unique as you. Meet us for a one-on-one consultation to help you select the right menu for your style and budget. We can even help you find an ultra-exclusive wedding location. Because whatever you want for your special day, at Mise en Place, we cater to you.

CONTACT US

Are you recently engaged? If that's the case, congratulations! Now the most exciting part starts, planning your special day! Food and beverages are an important part of your wedding day and can be quite the conversation point among your guests. We understand that and rest assured, we are here to impress. Allow our world-class team of chefs and service professionals to create, prepare and serve a gorgeous, unforgettable menu for your special day.

For a one-on-one consultation, 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.

CEREMONY

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Keep your guests hydrated in the Cayman sun with our selection of refreshing soft drinks.

FRESH JUICE
a 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

COCKTAIL HOUR

Congratulations, it’s time to celebrate! Choose from one of our delicious canapé selections or create a custom menu just for you.

PERFECTLY PAIRED

MINI FRESH CATCH TACOS
with mini Patrón Margarita

STEAK & FRITES SKEWERS

GOAT CHEESE & BLUEBERRY CROSTINIS

GAZPACHO SHOOTERS

SPARKLING RASPBERRY JELLY CUBES

MADE WITH LOVE

CONCH FRITTERS

FRESH CATCH CEVICHE SPOONS

LAMB CROSTINIS

CALLALOO COCKTAIL PATTIE

SPARKLING RASPBERRY JELLY CUBES

BETTER TOGETHER

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS
with mini Patrón Margarita

STEAK & FRITES SKEWERS

WATERMELON & FETA STICKS

GAZPACHO SHOOTER

SPARKLING RASPBERRY JELLY CUBES

MAIN COURSE

LIVE CHEF STATIONS

Small plates prepared fresh in front of your guests' eyes make for a meal to remember.

SEARED SCALLOPS
served over green pea and mint purée, crispy pancetta and lemon infused olive oil

PARMESAN & CHAMPAGNE RISOTTO
topped with grilled lobster and pea sprouts

GRILLED BEEF TENDERLION
over truffle potato purée, crispy beet chips, asparagus tips and a port wine demi glaze

ULTIMATE TRUFFLE MAC N CHEESE
topped with sautéed spinach and pine nuts

GRAZING STATIONS

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

COLD & RAW BAR
a spread of our signature fresh catch ceviche, tuna tartare, fresh oysters and stone crab

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

DESSERT STATION
choice of dark chocolate mousse with whiskey caramel sauce and whipped cream, mini passion fruit cheesecakes, mini gin and tonic cupcakes, locally-made palettas with mixed toppings, fresh fried churros with build-your-own toppings

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

PLATED DINNERS

FIRST DATE

POACHED ANJOU PEAR SPINACH SALAD
fresh pears poached in red wine and aromatic spices sliced thin over baby spinach, blue cheese and walnuts finished with white balsamic vinaigrette

FRESH CAUGHT MAHI MAHI
pan seared and served over garlic and parsley whipped potatoes, local seasonal vegetables, with a champagne beurre blanc

STICKY TOFFEE PUDDING
a wickedly delicious warm dessert, consisting of a light, moist cake flavoured with dates, which is then topped with a decadent sticky toffee sauce

PARTNERS IN CRIME

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

SOUSE VIDE FILET MIGNON 8OZ
with potato puree, callaloo, charred spring onion, truffle Bordelaise sauce, figs, edible flowers

CHOCOLATE MOUSSE
with whiskey caramel sauce and whipped cream

HONEY, I DO

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

PAN FRIED FRESH CATCH
with potato puree, callaloo, roasted almond flakes, champagne and sorrel beurre blanc, micro herbs, edible flowers

DESSERT STATION
chocolate mousses, mini gin & tonic cupcakes, crème brûlée spoons, mini passion fruit cheesecakes

AFTER PARTY

CRAFTED COCKTAILS

Delicious crafted cocktails served from our rustic cocktail cart

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

BEER, WINE & SPIRITS

Take advantage of our licensed bar service

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

LOCAL BEER
Caybrew, White Tip

BEER
Heineken, Corona, Red Stripe, Amstel Light

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

LATE NIGHT STATIONS

JERK STATION
traditional island-style jerk chicken and pork, hard dough bread and spicy jerk sauce

HAND CRAFTED MINI SLIDERS
selection of yummy beef, pork and Impossible™ sliders

HOT DOG STATION
choice of two sausage meats served in our house made buns and a selection of toppings. Choose from: bratwurst, Italian, chorizo or classic. Toppings: ketchup, dijon mustard, grain mustard, roasted onion, mini pickles, jalapeños

CANDY BAR
a treat table filled with sweets, chocolate and popcorn

mise en place

345-623-2433 | events@catering.ky | catering.ky

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