



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 LIVER PATE  
with pepper jelly and fresh pear

PANCETTA CRISPS  
with goat's cheese and fresh sliced figs

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

# SEA

MINI LOBSTER ROLLS

SMOKED SALMON BLINIS

CONCH FRITTERS  
with spicy Aioli dip

FRESH CATCH CEVICHE SPOONS (GF)

TUNA TARTARE SPOONS (GF)

MARINATED CONCH CROSTINI

CRAB AND CREAM CHEESE WONTONS

OYSTERS ROCKEFELLER

# GREEN

MUSHROOM AND TRUFFLE RAVIOLI SPOON

PUMPKIN BISQUE SHOOTERS (GF)(V)

BRIE AND CRANBERRY PUFFS

MUSHROOM WELLINGTON

Starting at CI\$2.50 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, beet crisp

## WILD MUSHROOM TRUFFLE RISOTTO

with sautéed spinach, crispy fired shallots, shaved Parmigiano Reggiano, beet crisp

## 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 C\$11.00 each \*

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# BUFFET STYLE

## STARTERS

- CHRISTMAS SALAD  
with arugula, blue cheese, fresh figs, apple,  
pomegranate seed, sorrel vinaigrette
- ROASTED PUMPKIN SOUP  
with toasted pumpkin seeds and chilli oil (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 garlic vegan butter
- PAN SEARED CATCH OF THE DAY  
with Champagne Beurre Blanc

## SIDES

- WHIPPED POTATO
- PARSNIP PUREE
- COCONUT RICE
- CHESTNUT STUFFING
- CARAMELIZED BRUSSEL SPROUTS
- PARMESAN RISOTTO
- GRILLED BROCCOLINI
- BUTTER AND PARSLEY CARROTS
- ROASTED ROOT VEGETABLES

Starting at C\$24.00 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

FRESH CATCH 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 SOUP  
with toasted pumpkin seeds and chilli oil (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

TINY PECAN PIES

Starting at C\$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

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served with mini rum spiced hot chocolate

CHRISTMAS SUGAR COOKIE

served with hot chocolate

TINY PECAN PIES

CHOCOLATE MOUSSE CONES

with candy cane crumbles

GINGERSNAP CHEESECAKE BITES

Starting at CI\$3.50 each \*

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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

## WHITE CHOCOLATE AND PEPPERMINT MARTINI

vanilla vodka, peppermint schnapps, white chocolate liquor served in a martini glass with red sprinkles garnished with a mini candy cane and dark chocolate shavings

## 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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# WINE

## CHAMPAGNE AND SPARKLING WINE

Taittinger	\$75
De Chanceny Rosé Sparkling Wine	\$35
De Chanceny Sparkling Wine	\$30
Fantinel Prosecco	\$30

## ROSÉ

Gerard Bertrand Gris Blanc	\$20
Mirabeau Pure	\$30

## WHITE WINE

Rodney Strong Sonoma Chardonnay	\$25
Cape Landing Sauvignon Blanc	\$30
Pascal Jolivet Sancerre	\$40
William Fevre Chablis	\$40
Cloudy Bay Sauvignon Blanc	\$45

## RED WINE

Kendall Jackson Cabernet Sauvignon	\$35
Bread and Butter Cabernet Sauvignon	\$25
Bread and Butter Pinot Noir	\$25
Cape Landing Cabernet Sauvignon	\$40
Cloudy Bay Pinot Noir	\$55

# OTHER

## SPIRITS (PRICE UPON REQUEST)

Grey Goose
Hendrick's
Citadelle Jardin D'ete Gin
Bombay Sapphire
Appleton VX
Glenlivet 15
Patron Anejo
High West American Prairie Bourbon
Jack Daniels
Maker's Mark Bourbon

## BEER AND CIDER (\$5 EACH)

White Tip
Cay Brew
19-81 Island Session
Heineken
Corona
19-81 Island Guava Cider
19-81 Island Apple Cider





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