



mise en place

Private Catering 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.

Needless to say, we know the score when it comes to catering for your private event. Whether you want to wow your guests with an intimate three-course dinner at home or throw a large party to celebrate your special occasion, 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.

Mise en Place can cater events of any style, size, or location requirement. With a large inventory of event equipment and our thorough understanding of industry trends and the Cayman Islands environment, we bring resourcefulness to our services that are hard to come by.



Contact Us

To enquire about, or to book Mise en Place's private 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
- 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



GRAZING STATIONS



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

PASTA BAR

build your own hearty pasta dish, made fresh before your eyes by our expert chefs

HAND CRAFTED MINI SLIDERS

selection of yummy beef, pork and veggie sliders

CEVICHE STATION

a spread of our signature fresh catch ceviche

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



Chilled Seafood Station

POACHED SHRIMP

served with seafood cocktail sauce and marie rose sauce

FRESH CATCH CEVICHE AND TUNA TARTAR

served on mini plates

SUSHI

california roll

tempura shrimp roll

garden roll

2 pieces served on mini plates with wasabi, soy sauce, pickled ginger and teriyaki mayo

FRESH SHUCKED OYSTERS

served with mignonette, tabasco and lemon wedges

STONE CRAB CLAWS

served with seafood cocktail sauce

LOBSTER AVOCADO SALAD

served on a bed of shredded lettuce on mini plates



DESSERTS



Desserts

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

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



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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