



**Private Chef 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 want an intimate three-course dinner at your villa or cocktails and canapes alfresco 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.

We understand that clients who request our private chef services, expect an exclusive and bespoke experience. Trust Cayman's most experienced personal chef service and catering company to provide convenience and professionalism so you can enjoy every moment of your private dining experience.





# Private Chef

We have a simple, uncomplicated approach to our private chef services. Whether it be a one-off dinner to remember at your private villa or breakfast, lunch and dinner served daily during the course of your stay, our chefs will design a menu centred around three things: seasonal produce, quality ingredients and making your meal personal, memorable and unique. Our example menus will give you a taste of our style, however we are more than happy to create a bespoke offering for your special occasion.

Contact one of our Sales Representatives to book your private chef:

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# SAMPLE MENUS



# Local Flavours

## CANAPÉS

### CONCH FRITTERS

with chili aioli

### TUNA TARTARE SPOON

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

### JERK PORK SKEWER

with spicy jerk sauce

## SALAD

### CARIBBEAN SALAD

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

## MAIN

Your choice of

### PAN SEARED MAHI MAHI

with sweet potato purée, callaloo & seasonal local vegetables and white  
wine beurre blanc

or

### JERK CHICKEN

stuffed with callaloo, over rice and beans, seasonal local vegetables and  
sweet plantain

## DESSERT

Your choice of

### ISLAND STYLE RUM CAKE

with vanilla bean ice cream

or

### STICKY TOFFEE PUDDING

with fresh berries and Appleton rum crème anglaise

# Fresh Catch

## CANAPÉS

GRILLED FLANK STEAK CROSTINIS  
with horseradish mousse and asparagus

CALLALOO COCKTAIL PATTY

FRESH CATCH CEVICHE SPOON  
our signature fresh catch ceviche

## SALAD

LEMONGRASS CRAB CAKE  
with citrus aioli over local baby green, carrots, orange segments  
toasted almonds and flame roasted tomato served with a mango  
vinaigrette

## MAIN

Your choice of

GRILLED LOCAL WAHOO  
with pumpkin mash, local baby bok choy,  
served with an passion fruit beurre blanc  
or

ROASTED PORK TENDERLOIN  
with crispy bacon bits, pumpkin mash,  
local baby bok choy, rosemary jus

## DESSERT

Your choice of

LAVENDER CRÈME BRULÉE  
with mango berry compote  
or

DARK CHOCOLATE MOUSSE  
with whisky caramel and whipped cream

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# Flavours of the World

## CANAPÉS

### FISH TACOS

with cilantro, pickled fennel and red onion

### STEAK FRITES SKEWERS

with classic Bearnaise sauce

### WATERMELON & FETA STICKS

with a mint and balsamic oil

## SOUP

### FRENCH ONION SOUP

topped with gruyere and parmesan croutons

## MAIN

Your choice of

### PAN FRIED FRESH CATCH

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

or

### SOUSE VIDE FILET MIGNON 8OZ

with potato puree, callaloo, charred spring onion, truffle Bordelaise sauce,  
figs, edible flowers

## DESSERT

Your choice of

### PASSIONFRUIT CHEESECAKE

or

### CHOCOLATE LAVA CAKE

with fresh berries

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# Steak House Dinner

## CANAPÉS

TUNA TARTARE SPOONS

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

SEARED SCALLOP

on a bed of creamed callaloo with bacon crumbles served on a spoon

GOAT CHEESE & BLUEBERRY CROSTINIS

with local honey

## SALAD

CHEF'S SALAD

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

## MAIN

Your choice of

12oz. GRILLED RIB EYE STEAK or  
8oz. FILET MIGNON or  
WHOLE GRILLED LOBSTER TAIL

served with the following sides: dauphinoise potatoes, truffle mac n'  
cheese, butter and parsley sautéed wild mushrooms, garlic green beans,  
peppercorn sauce and Bearnaise sauce

## DESSERT

Your choice of

DARK CHOCOLATE MOUSSE  
with whisky caramel and whipped cream  
or  
ISLAND STYLE RUM CAKE  
with vanilla bean ice cream



# Chocolate Fondue

For something unique that will certainly be a great conversation topic during your final course, enquire about our Chocolate Fondue.

Providing unusual ingredients to dip in a delectable dark chocolate sauce, we create a dessert experience, unlike anything you've seen or tasted before.

The selection of ingredients may include, but are not limited to chocolate sauce, toasted marshmallow, strawberries, churro, chocolate brownie, crushed pistachios, walnuts, Gruyere, St. Agur, Dorito chips, crispy slices of bacon.



# HORS D'OEUVRES



# CLASSIC

COCKTAIL OXTAIL PATTIES

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 A 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

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# 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 served with a mini Patrón Margarita

## WATERMELON & FETA STICK

with a mint and balsamic oil

## GOAT CHEESE & BLUEBERRY CROSTINI

with local honey

# DESSERTS

## RUM CAKE BITES

with a butter rum sauce

## 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

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# 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

## 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

## DESSERT STATION

a sumptuous selection of our delicious desserts

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# 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

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BAR



# Cocktails

Take advantage of our fully-licensed bar service

## DARK AND STORMY

Bermudan dark rum, ginger beer, fresh lime juice, candied ginger, dehydrated pineapple

## 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



# READY-MADE FROZEN MEALS

Cayman-Style  
Beef

Rum Cake

Vegan Thai  
Green Curry



# Boxed Meals

At Boxed we understand your time is precious. By creating a range of healthy, freshly prepared frozen meals our aim is to help you spend more time doing the things you love, and less time on the things you don't. All our meals are made right here in Cayman by the same team you trust at Mise En Place.

Boxed Meals can be delivered to your villa and we will stock your freezer with a delicious selections of meals and desserts.

Free from preservatives, and other nasties, Boxed is a convenient and unique lunch and dinner option for your stay in Cayman, allowing you to spend less time in the villa kitchen and more time enjoying the island.

Contact one of our Sales Representatives to enquire about Boxed.





## MAINS

### Medium - Large Meals

Seafood Pie 24oz

Beef Lasagne 26oz

Jerk Chicken Pasta Bake 28oz

Cottage Pie 26oz

Coq au Vin 27oz

Mahi Rundown 18oz

Pulled Pork 18oz

Cayman Style Beef 18oz

Spaghetti Bolognese 24oz

Vegan Coconut Curry 18oz

Swedish Meatballs 18oz

West Indian Chicken Curry 18oz

Mac N Cheese 28oz

Potato Gratin 24oz

Chicken Tikka Masala 18oz

Vegan Thai Green Curry 18oz

Vegan Chili 18oz

### Small Meals (serves 1)

Lil Seafood Pie 14oz

Lil Beef Lasagne 12oz

Lil Spaghetti Bolognese 10oz

Lil Cottage Pie 10oz

Lil Veg Lasagne 12oz

Lil Cayman Style Beef 10oz

Lil West Indian Chicken Curry 10oz

Potato Gratin 12oz

Mac N Cheese 10oz

**BOXED**  
FROM OUR KITCHEN TO YOURS

## DESSERTS

(Each Dessert Serves 2)

Sticky Toffee Pudding 12oz

Chocolate Mousse 12oz

Carrot Cake 12oz

Apple and Caramel Crumble 12oz

Rum Cake 12oz





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