



*mise en place*

CORPORATE 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.

We know the score when it comes to catering for your corporate event. Whether you want to wow your clients with an elegant evening of cocktails and canapés or throw a party to celebrate your hard-working employees, 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 recognize that your corporate function is a reflection of your company. Meet us for a one-on-one consultation to help you select the right menu for your brand and budget. Because whatever you want for your event, at Mise en Place, we cater to you.





# CONTACT US

To enquire about, or to book Mise en Place's corporate events catering, please reach out to one of our Sales Representatives.

Brigita Nemet  
events@catering.ky  
+1 345 525 2433

Angelique Collins  
angelique@catering.ky  
+1 345 525 9812

\*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
- SEARED SCALLOP
- 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







A multi-tiered grazing station is displayed on a dark surface. The top tier features a variety of cheeses, including a large wedge of white cheese, a smaller wedge of blue cheese, and a block of yellow cheese, along with green grapes, orange crackers, and a sprig of rosemary. The middle tier is filled with rolled-up slices of pink cured meat, black olives, and a small jar of colorful vegetable salad. The bottom tier contains a large cluster of green grapes, a wedge of white cheese, a block of yellow cheese, and a small bowl of brown dip. The entire station is garnished with fresh herbs and breadsticks.

# 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

# 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





# 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

## RUM CAKE

with a butter rum sauce

## 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



# POP-UPS

When you need to impress or make a great impression, Mise en Place is here to make it look effortless. Our catering service continues to be used by some of the most established corporations in the world. We know what it takes to impress your colleagues and clients. Our team of catering professionals considers the type of corporate catering needs you have and will cater to every request with choice, quality, and versatility.

Part of our flexible and adaptable offering, includes our corporate pop-ups. Choose from our selection of specialty pop-up bars including Taco, Ramen, West Indian Roti, Hawaiian Poke Bowl, English Pub Style, Baked Potato, and Burger Bar to name a few. Delight your team with a different one every day!





# THEMED POP-UPS

## RAMEN POP-UP LUNCH

choice of miso stock or chicken stock, rice noodles, chicken, pork or tofu, soft boiled egg, spinach, bok choy, daikon radish, carrots, broccoli, kale, mushrooms, scallions, cilantro, beans sprouts, togarashi, crispy onions, wakame, nori, sesame seeds

## HAWAIIAN POKE BOWL POP-UP LUNCH

freshly steamed sushi rice, fresh salmon or tuna or chicken, wakame seaweed, crispy tofu, mango, carrots, caramelized onions, cucumber, edamame, red cabbage, radish, mix peppers, black and white sesame seeds, wasabi, ginger pickles, teriyaki mayo, chipotle dressing, soja low sodium, sweet and sour chili, siracha, togarashi

## TACO POP-UP LUNCH

choice of chipotle chicken or blackened fish, soft and hard tortilla shells, cheese, shredded lettuce, pico de gallo, white and red onion, jalapeños, refried beans, salsa guacamole, sour cream, limes, cilantro

## CAYMAN POP-UP LUNCH

Cayman style beef, escovitch fresh catch, rice and beans, fried plantain, house salad

## GREEK SOUVLAKI POP-UP LUNCH

char grilled marinated chicken and fish souvlaki skewers, pita bread, greek salad, rice pilaf, pickled cucumber with dill, grilled vegetables, shredded lettuce, feta cheese, diced tomato, chili flakes, kalamata olives, tzatziki, hummus

## BAKED POTATO BAR POP-UP LUNCH

choice of baked Idaho or sweet potato, bacon bits, sour cream, chives, pulled pork, chicken, chili con carne, tomato salsa, black beans, olives and cheddar cheese





# PRE-PACKED MEALS

If you're not interested in full-service catering for your next event, we also provide drop-off catering. Food and beverages are prepared at the same quality you expect from Mise en Place, with the advantage of contactless service and without the risk of interruption to your schedule.

We offer pre-cooked, safely sealed, pre-packed meals and can deliver them to your desired location in insulated boxes for your convenience. Menu items are clearly labeled on all pre-packed meal boxes when delivered, and companies have the option of also adding their logo and a personal message. Mise en Place will always ensure that all drop-off food items are kept at the appropriate temperatures required to ensure safety and freshness when served, and we use biodegradable containers and serviceware where possible.





# SNACK BOXES

## SEA & LAND BOX

conch fritters with spicy aioli  
mini ham & cheese quiche  
mini beef slider

## GREEN BOX

chickpea fritter with spicy aioli  
callaloo cocktail pattie  
mini broccoli and cheese quiche

## SEA AND GARDEN BOX

conch fritters with spicy aioli  
garlic and herb chicken wings with ranch  
mini ham & cheese quiche

# BREAKFAST BOXES

## CROISSANT BOX

mini ham and cheese croissant  
fruit cup  
mini danish pastry

## SMOKED SALMON BOX

mini smoked salmon and crème cheese sandwich  
fruit cup  
mini danish pastry

## HEARTY BREAKFAST BOX

scallion scrambled eggs, 1 slice english bacon, 2 english sausages,  
sautéed spinach, 1/2 grilled tomato, 1 slice buttered sour dough

## CARIBBEAN BREAKFAST BOX

saltfish and ackee, boiled banana, sauteed callaloo, fritters





# LUNCH AND DINNER BOXES

COCONUT SCOTCH BONNET GRILLED MAHI MAHI  
served with sweet potato mash, callaloo and plantain

JERK CHICKEN OR PORK  
with rice and beans, callaloo and plantain

CARIBBEAN CHICKEN CURRY  
with white rice and plantain

SWEDISH MEATBALLS  
with mash potato, green beans and carrots, cream sauce

BEEF LASAGNA  
with green beans and garlic bread

VEGAN CHICKPEA CURRY  
with white rice and plantain

ASIAN FRIED CAULIFLOWER  
served with seasoned rice and vegetable stir fry

---



BAR



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

---





345-623-2433 | [events@catering.ky](mailto:events@catering.ky) | [catering.ky](http://catering.ky)

---