



**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.

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

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





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## 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



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## 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

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

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