



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.

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

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

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

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



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. It is garnished with green grapes, orange crackers, and fresh herbs. The middle tier is dominated by rolled-up slices of cured meats, likely prosciutto, arranged in a fan shape. It also includes black olives, a small jar of colorful vegetable salad, and a bowl of pinkish-red dip. The bottom tier is a wooden crate filled with a mix of cheeses (cubes and slices), cured meats, green grapes, and crackers. A small bowl of brown dip is also present. The entire station is elegantly decorated with fresh herbs and silver serving utensils.

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

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

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

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

FROZEN DINNERS

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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