



2026 NEW YEARS EVE 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.

Browse our dedicated holiday menu featuring festive-inspired dishes that will take you on a delightful culinary journey. We encourage you to take advantage of our fully licensed bar service and signature cocktails, specially crafted for the season.

As always, our innovative catering team will work with the highest quality ingredients and a little culinary magic to bring you the best food, beverages, and service on the island. From private dinners and events to corporate celebrations, contact us for a one-on-one consultation to help you select the right menu for your palate, style, and budget.

*Kindly note that a minimum spend is required for all events. Listed prices are exclusive of service charges, event setup, and staffing fees. Additional charges may apply for specialized staff or equipment rentals. A gratuity of 15% will be added to the final invoice.

PLATED MENU OPTIONS



AMUSE BOUCHE:

CHILLED OYSTER WITH CHAMPAGNE MIGNONETTE & CAVIAR

A fresh, high salinity raw oyster served on half-shell, topped with crisp pink shallot champagne mignonette and dollop of royal oyster caviar

APPETIZER OPTIONS:

STONE CRAB CLAWS WITH MUSTARD CREAM & CITRUS SALAD

Sweet, chilled stone crab served alongside a traditional meyer lemon mustard aioli, accompanied by a bright shave fennel & blood orange salad

PAN-SEARED SEA SCALLOPS WITH CAULIFLOWER PUREE & PANCETTA CRISP

Jumbo diver scallops seared to a golden crust, resting on a velvet cauliflower and vanilla puree, garnish with crispy pancetta and a drizzle of chive oil

PALATE CLEANSER:

CHAMPAGNE & BLOOD ORANGE GRANITE

A refreshing, icy granita made from a dry sparkling champagne and a freshly squeezed blood orange juice, accented with fresh mint

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MAIN COURSE OPTIONS:

FILET MIGNON WITH BLACK TRUFFLE BUTTER & PARSNIP PUREE

Classic, luxurious, and heartier. A tender cut of grass fed filet mignon seared in a cast iron to medium rare, topped with rich black truffle compound butter. Served over silky parsnip and potato puree alongside roasted baby rainbow carrots and a rich cabernet sauvignon reduction

PAN ROASTED CHILEAN SEA BASS WITH SAFFRON-CHAMPAGNE BEURRE BLANC

Light, refined, and elegant. Crisp-skin chilean sea bass on a bed of sauteed wild mushroom and baby spinach, finished with a luscious saffron-champagne beurre blanc and crispy leeks

DESSERT OPTIONS:

WARM MOLTEN CHOCOLATE LAVA CAKE WITH GRAND MARNIER CREAM

Decadent, warm, and indulgent. A rich bittersweet dark chocolate cake with a molten centre, served with gran mariner-infused whipped cream fresh raspberries fresh mint and a dusting of powdered sugar

MEYER LEMON & PASSION FRUIT TARTLET

Refreshing, citrusy, and bright. A delicate buttery shortbread crust filled with smooth, tart meyer lemon and passion fruit curd, topped with a swiss meringue peaks and a raspberry drizzle

ARTISAN CHEESEBOARD WITH DARK TRUFFLES

A curated, shared final course featuring distinct cheese (port Salute, danish blue, machego, sharp cheddar) fresh figs, honeycomb, marinated olives, whole almonds, hand-rolled dark chocolate espresso truffles dusted in cocoa powder

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VEGAN MENU



AMUSE BOUCHE:

CHAMPAGNE POACHED KING OYSTER

Thinly sliced king oyster mushroom lightly poached in a seaweed dashi served on a half shell with champagne mignonette

APPETIZER OPTIONS:

HEART OF PALM & ARTICHOKE 'CRAB' CAKES WITH VEGAN MUSTARD AIOLI

Shredded hearts of palm and marinated artichoke hearts with old bay, lightly pan seared for a delicate flaky texture, served with vegan meyer lemon-mustard aioli and citrus fennel salad

PAN-SEARED KING OYSTER SCALLOPS WITH CAULIFLOWER- VANILLA PUREE & SHIITAKE BACON

King oyster mushroom stems seared to a golden crust, resting on the velvety cauliflower-vanilla puree, finished with crispy smoky shiitake "bacon" and chive oil

PALATE CLEANSER:

CHAMPAGNE & BLOOD ORANGE GRANITE

A refreshing, icy granita made from a dry sparkling champagne and a freshly squeezed blood orange juice, accented with fresh mint

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MAIN COURSE OPTIONS:

PAN ROASTED PORTABELLA STEAK WITH BLACK TRUFFLE BUTTER

A thick pan-roasted garlic herb marinated Portabella Steak topped with vegan black truffle compound butter, served over parsnip and potato puree with a rich Cabernet Sauvignon reduction

PAN – SEARED MISO-GLAZED TOFU “BASS” OR CELERIAC STEAK

Thick cut celeriac or firm tofu seared in a cast iron skillet, over a bed of sauteed wild mushroom and baby spinach, finish with a silky vegan saffron champagne buerre blanc(made with vegan butter and oat cream) and crispy leeks.

DESSERT OPTIONS:

WARM MOLTEN CHOCOLATE LAVA CAKE WITH GRAND MARNIER CREAM

Naturally dark chocolate molten cake made with flax-egg/plant butter, served with grand marnier-infused whipped coconut cream and raspberries.

MEYER LEMON & PASSION FRUIT TARTLET

Made with a vegan shortbread crust, egg-free lemon/passion fruit curd(thickened with agar/cornstarch) , and toasted aquafaba meringue

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