



mise en place

PRIVATE CATERING



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 almost 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.

We recognise that your private event should be as unique as you. Meet us for a one-on-one consultation to help you select the right menu for your event and budget. Because however you want to celebrate, at Mise en Place, we cater to you.

[WATCH OUR EVENTS TEAM IN ACTION](#)

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HORS D'OEUVRES



STEAK & FRITES SKEWER
with classic Béarnaise sauce

CLASSIC CANAPÉS

	per piece
MINI BEEF SLIDER with Gruyère cheese, cilantro, and caramelised onion served with a mini local beer	CI\$4.20 / US\$5.25 CI\$6.00 / US\$7.50
LAMB CROSTINI with cranberry, red onion salsa and pomegranate	CI\$5.40 / US\$6.75
GRILLED FLANK STEAK CROSTINI with horseradish mousse and asparagus	CI\$3.60 / US\$4.50
JERK PORK SKEWER with spicy jerk sauce	CI\$3.60 / US\$4.50
MINI BEEF WELLINGTON in puff pastry with a red wine sauce	CI\$3.60 / US\$4.50
MINI SAUSAGE ROLL with English mustard	CI\$2.40 / US\$3.00
STEAK & FRITES SKEWER with classic Béarnaise sauce	CI\$3.60 / US\$4.50

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MINI FRESH CATCH TACO
served with a mini Patrón Margarita

SEAFOOD CANAPÉS

	per piece
BLOODY MARY SHRIMP SHOOTER traditional gazpacho topped with a succulent shrimp	CI\$3.60 / US\$4.50
CONCH FRITTER with spicy aioli	CI\$3.60 / US\$4.50
COCONUT SHRIMP with mango habanero dipping sauce	CI\$4.20 / US\$5.25
HOUSE CURED SALMON on seed and nut bread, with mustard and dill sauce, capers, pickled red onion	CI\$3.60 / US\$4.50
MINI FRESH CATCH TACOS with cilantro, pickled fennel and red onion served with a mini Patrón Margarita	CI\$3.60 / US\$4.50 CI\$6.00 / US\$7.50
TUNA TARTARE SPOONS with avocado, soy sauce, sesame oil and toasted sesame seeds	CI\$3.60 / US\$4.50
FRESH CATCH CEVICHE SPOON our signature fresh catch ceviche	CI\$4.20 / US\$5.25

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WATERMELON & FETA STICK
with a mint and balsamic oil

VEGETARIAN CANAPÉS

	per piece
CALLALOO COCKTAIL PATTIE a veggie twist on an island-classic	CI\$3.60 / US\$4.50
HUMMUS & BEET MOUSSE SPOONS with walnut and chives	CI\$3.00 / US\$3.75
GAZPACHO SHOOTER with a mini grilled Gruyère cheese sandwich	CI\$3.00 / US\$3.75
TRUFFLE POTATO & GOAT CHEESE FLATBREAD with truffle oil served on homemade bread	CI\$3.60 / US\$4.50
MINI VEGGIE TACO with beans, cilantro, avocado, tomato, pickled fennel and red onion served with a mini Patrón Margarita	CI\$3.00 / US\$3.75 CI\$6.00 / US\$7.50
WATERMELON & FETA STICK with a mint and balsamic oil	CI\$3.00 / US\$3.75
GOAT CHEESE & BLUEBERRY CROSTINI with local honey	CI\$3.60 / US\$4.50

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GRAZING TABLES



MEDITERRANEAN SPREAD

TABLE SPREADS

per piece

MEDITERRANEAN SPREAD

a selection of dried and cured hams, salamis, pâtés,
high-end hard and soft cheeses, pickled veggies, olives,
jams and homemade breads

MP

PASTA BAR

build your own hearty pasta dish, made fresh
before your eyes by our expert chefs

MP

HAND CRAFTED MINI SLIDERS

selection of yummy beef, pork and veggie sliders

MP

CEVICHE STATION

a spread of our signature fresh catch ceviche

MP

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

MP

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TABLE SPREADS

per piece

SALAD STATION

selection of fresh and healthy ingredients: local spicy greens; local tomatoes; fresh blueberries; poached pear; avocado with lime; quinoa with pomegranate, cilantro and cucumber; Kalamata olives; walnuts; toasted pumpkin seeds; lime & Balsamic vinaigrette; passion fruit dressing; sea salt and black pepper; choice of two cheeses (Feta, Goat Cheese, Haloumi, Burrata or Grissini)

MP

TRAIL MIX BAR

choose from a selection of nuts and healthy snacks

MP

CANDY BAR

a treat table filled with sweets, chocolate and popcorn

MP

DESSERT STATION

a sumptuous selection of our delicious desserts

MP

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DESSERTS

CRÈME BRÛLÉE
garnished with cream
and fresh berries

DESSERTS

	per piece
SPARKLING RASPBERRY JELLY CUBE a ripe raspberry set in champagne jelly	CI\$2.40 / US\$3.00
CHOCOLATE MOUSSE with whiskey caramel sauce and whipped cream	CI\$4.20 / US\$5.25
CRÈME BRÛLÉE SPOON garnished with cream and fresh berries	CI\$3.00 / US\$3.75
MINI GIN & TONIC CUPCAKE a boozy sponge with gin and tonic buttercream frosting, served with a lime and mini paper straw	CI\$3.60 / US\$4.50
MINI PASSION FRUIT CHEESECAKE ROUND light and fruity cheesecake with a passion fruit glaze	CI\$3.60 / US\$4.50
CHOCOLATE RUM & BAILEYS TRUFFLES with pistachio dust	CI\$3.00 / US\$3.75

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CAKE SELECTION

RED VELVET CAKE
with cream cheese frosting

CI\$42.00 / US\$52.50

CARROT CAKE
with cream cheese frosting

CI\$42.00 / US\$52.50

VANILLA RASPBERRY CAKE
with raspberry jam and vanilla buttercream

CI\$42.00 / US\$52.50

CHOCOLATE CAKE
with chocolate ganache

CI\$54.00 / US\$67.50

Inquire about our custom cakes made by our in-house bakery

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COCKTAILS

A row of glasses filled with an amber-colored cocktail, garnished with a green leaf and a straw, set against a warm, bokeh background.

BOURBON SOUR
with rosemary syrup
and licorice salt

CRAFTED COCKTAILS

BOURBON SOUR
with rosemary syrup and licorice salt

CI\$9.60 / US\$12.00

INFUSED GIN & FEVER TREE TONIC
with berries, cucumber, lemon and basil or rosemary

CI\$9.60 / US\$12.00

SEASONAL SORREL BELLINI
sparkling wine with local sorrel syrup

CI\$9.60 / US\$12.00

WATERMELON LUSH
with vodka, watermelon juice, lime,
basil syrup and fresh mint

CI\$8.40 / US\$10.50

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WINE, BEER & SPIRITS

Take advantage of our licensed bar service

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

LOCAL BEER

Caybrew, White Tip

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; choose from blooming berry, harvest green, mellow mango, summer strawberry, tropical harmony, wild watermelon, perfect peach or superfruit all-star

PIP ORGANIC JUICE

juices and smoothies individually packed in eco-friendly cartons; perfect for little ones at the party. Choose from apple juice, blackberry & strawberry juice or mango & pineapple smoothie

MENU PAIRINGS



LAMB CROSTINI
with cranberry, red onion salsa
and pomegranate

PREMIER

TUNA TARTARE SPOONS
MINI FRESH CATCH TACOS
STEAK & FRITES SKEWERS
GOAT CHEESE & BLUEBERRY
CROSTINIS
GAZPACHO SHOOTERS
CHOCOLATE RUM
& BAILEYS TRUFFLES

per person

20-100 guests CI\$27.00 / US\$33.75
100-200 guests CI\$24.30 / US\$30.38
200+ guests CI\$22.96 / US\$28.70

DEUXIÈME

CONCH FRITTERS
FRESH CATCH
CEVICHE SPOONS
MINI BEEF WELLINGTONS
LAMB CROSTINIS
HUMMUS &
BEET MOUSSE SPOONS
MINI PASSION FRUIT
CHEESECAKE ROUNDS

per person

20-100 guests CI\$30.00 / US\$37.50
100-200 guests CI\$27.00 / US\$33.75
200+ guests CI\$25.37 / US\$31.71

TROISIÈME

HOUSE CURED SALMON
TUNA TARTARE SPOONS
MINI FRESH CATCH TACOS
WITH MINI PATRÓN MARGARITAS
MINI BEEF SLIDERS
STEAK & FRITES SKEWERS
WATERMELON & FETA STICKS
TRUFFLE POTATO &
GOAT CHEESE FLATBREAD
CRÈME BRÛLÉE SPOONS

per person

20-100 guests CI\$37.20 / US\$46.50
100-200 guests CI\$33.48 / US\$41.85
200+ guests CI\$31.62 / US\$39.43

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THE TEAM



345-623-2433 | info@catering.ky | catering.ky