



mise en place

Holiday 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.

*Please note: a minimum spend requirement applies to all events. Pricing provided excludes service charge, setup and labour fees.



HORS D'OEUVRES



LAND

GRILLED FLANK STEAK
with horseradish mousse and asparagus

CHICKEN LIVER PATE
with pepper jelly and fresh pear

PANCETTA CRISPS
with goat's cheese and fresh sliced figs

SAUSAGE ROLLS
with English mustard dip

MINI BEEF WELLINGTON

JERK CHICKEN SKEWER (GF)
with spicy Jerk sauce

LAMB FILET CROSTINI
with cranberry and red onion salsa, pomegranate

SEA

MINI LOBSTER ROLLS

SMOKED SALMON BLINIS

CONCH FRITTERS
with spicy Aioli dip

FRESH CATCH CEVICHE SPOONS (GF)

TUNA TARTARE SPOONS (GF)

MARINATED CONCH CROSTINI

CRAB AND CREAM CHEESE WONTONS

OYSTERS ROCKEFELLER

GREEN

MUSHROOM AND TRUFFLE RAVIOLI SPOON

PUMPKIN BISQUE SHOOTERS (GF)(V)

BRIE AND CRANBERRY PUFFS

MUSHROOM WELLINGTON

Starting at C\$2.50 each *

MAINS



Small Plate Station

TURKEY ROULADE

stuffed with cranberry and sage, garlic mashed potatoes, caramelized Brussel sprouts, cranberry compote

CARVED PRIME RIB

with parsnip puree, sorrel and peppercorn jus, horseradish, caramelized wilted spinach, roasted beets

PAN SEARED CATCH OF THE DAY

with Parmesan risotto, citrus Beurre Blanc, grilled broccolini, beet crisp

WILD MUSHROOM TRUFFLE RISOTTO

with sautéed spinach, crispy fired shallots, shaved Parmigiano Reggiano, beet crisp

RAW BAR

shrimps with Mary Rose sauce, oysters with tabasco and Mignonette, crab claws with lemon Aioli, fresh catch ceviche and tuna tartare

Starting at C\$11.00 each *

Buffet Style

CHRISTMAS SALAD

with arugula, blue cheese, fresh figs, apple, pomegranate seed, sorrel vinaigrette

ROASTED PUMPKIN SOUP

with toasted pumpkin seeds and chilli oil (v)

CARVED TURKEY BREAST

garlic mashed potatoes, chestnut stuffing, caramelized Brussel sprouts and carrots, cranberry compote

GRILLED CAULIFLOWER STEAKS

garlic mashed potatoes, chestnut stuffing, caramelized Brussel sprouts and carrots, cranberry compote

CARVED PRIME RIB

parsnip puree, Truffle Au Poivre, caramelized Brussel sprouts and carrots, horseradish

PAN SEARED CATCH OF THE DAY

with Parmesan risotto, citrus Beurre Blanc, grilled broccolini

Starting at C\$24.00 p/p *

Sample Menu

WELCOME DRINK

SORREL BELLINI
cava and sorrel syrup served in champagne flute

PASSED CANAPÉS

GRILLED FLANK STEAK
with horseradish mousse and asparagus

SAUSAGE ROLLS
with English mustard dip

SMOKED SALMON BLINIS

FRESH CATCH CEVICHE SPOONS (GF)

BRIE AND CRANBERRY PUFFS (V)

BUFFET STYLE DINNER

CHRISTMAS SALAD
with arugula, blue cheese, fresh figs, apple, pomegranate seed, sorrel vinaigrette

ROASTED PUMPKIN SOUP
with toasted pumpkin seeds and chilli oil (v)

MAINS

CARVED TURKEY BREAST W/ GRAVY

GRILLED CAULIFLOWER STEAKS W/ GARLIC BUTTER

PAN SEARED CATCH OF THE DAY W/ CITRUS BEURRE BLANC

SIDES

parsnip puree, garlic mashed potatoes, chestnut stuffing, caramelized Brussel sprouts and carrots, grilled broccolini, cranberry compote

DESSERT STATION

MINCE PIES

FESTIVE MACAROONS

TINY PECAN PIES

Starting at C\$75.00 p/p *

DESSERTS



Canapé Bites or Stations

MINCE PIES

CHOCOLATE TRUFFLES

flavored with rum, baileys, sea salt or coffee (gf)

FESTIVE MACAROONS

CHRISTMAS SUGAR COOKIE

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served with mini rum spiced hot chocolate

CHRISTMAS SUGAR COOKIE

served with hot chocolate

TINY PECAN PIES

CHOCOLATE MOUSSE CONES

with candy cane crumbles

CASSAVA AND COCONUT BITES

Starting at CI\$3.50 each *

BAR



Cocktails

Take advantage of our fully-licensed bar service

SORREL BELLINI

cava and sorrel syrup served in champagne flute

CRANBERRY OLD FASHION

bourbon or rum, cranberry syrup, bitters served in an old fashion glass with orange peel and fresh cranberries on rosemary sprig

WHITE CHOCOLATE AND PEPPERMINT MARTINI

vanilla vodka, peppermint schnapps, white chocolate liquor served in a martini glass with a crusted candy cane rim

VERY MERRY MARTINI

vodka, orange liqueur, cherry and cranberry juice, a splash of fresh orange juice served in a martini glass over sugared cranberry

MERRY AND BRIGHT PUNCH

rum, pineapple juice, lime juice, orange juice, mango juice, sorrel and anis syrup served in highball glass, garnished with a cinnamon stick and dehydrated orange slice

FESTIVE GIN AND TONIC

gin, Franklins Tonic, cranberry syrup, served in an old fashion glass garnished with a dehydrated orange slice, anis star, frozen cranberries

Starting at C\$10.00 each *

Wine

CHAMPAGNE AND SPARKLING WINE

Taittinger

Perrier-Jouët Grand Brut

Perrier-Jouët Blason Rosé

De Chanceny Sparkling Wine

ROSÉ

Whispering Angel

Gérard Bertrand Gris Blanc

Mirabeau Pure

WHITE WINE

Michel Girard et Fils Sancerre

Cloudy Bay Sauvignon Blanc

La Crema Chardonnay

Meiomi Chardonnay

RED WINE

Kendall Jackson Cabernet Sauvignon

Meiomi Pinot Noir

Cloudy Bay Pinot Noir

Spirits

TIER 1

Tito's Vodka,

Bombay Sapphire,

Appleton Special,

Maker's Mark,

Glenlivet 12,

Patron Silver,

Jack Daniels

TIER 2

Grey Goose,

Hendrick's,

Appleton VX,

Glenlivet 15,

Patron Anejo,

High West American Prairie Bourbon,

Jack Daniels

Beer and Cider

White Tip,

Cay Brew,

19-81 Island Session,

Heineken,

Corona,

19-81 Island Guava Cider,

19-81 Island Apple Cider



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