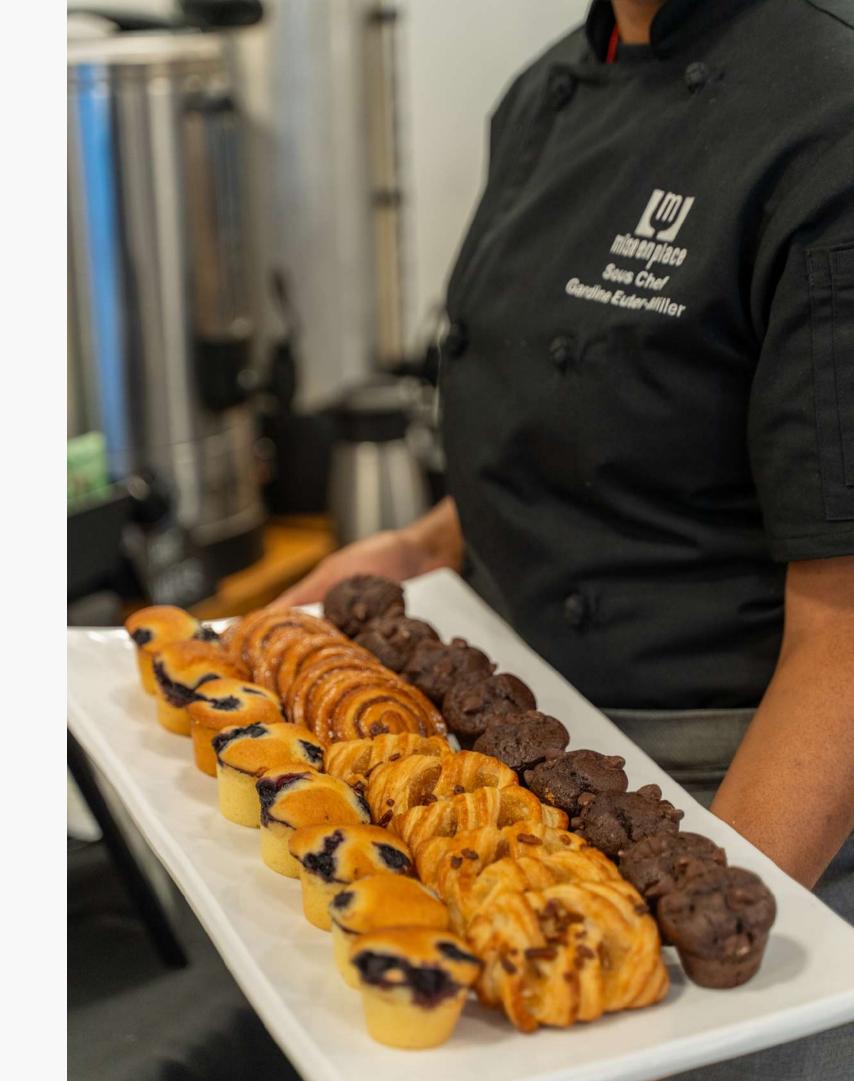


ABOUT US

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.

We know the score when it comes to catering for your corporate event. Whether you want to wow your clients with an elegant evening of cocktails and canapés or throw a party to celebrate your hard-working employees, 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 recognize that your corporate function is a reflection of your company. Meet us for a one-on-one consultation to help you select the right menu for your brand and budget. Because whatever you want for your event, at Mise en Place, we cater to you.



CONTACT US

To enquire about, or to book Mise en Place's corporate events catering, please reach out to one of our Sales Representatives.

Arpitha Sunny - events@catering.ky

Angelique Collins - angelique@catering.ky

+1 345 623 2433

*Please note a minimum spend requirement applies to all events.
All pricing is provided in KYD.





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

TOMATO BRUSCHETTA with balsamic reduction

GOAT CHEESE & BLUEBERRY CROSTINI with local honey



DEUXIÈME

TROISIÈME

TUNA TARTARE SPOONS

CONCH FRITTERS

HOUSE CURED SALMON

MINI FRESH CATCH TACOS

FRESH CATCH CEVICHE SPOONS

TUNA TARTARE SPOONS

STEAK & FRITES SKEWERS

SEARED SCALLOP

MINI FRESH CATCH TACOS WITH MINI PATRÓN

MARGARITAS

GOAT CHEESE & BLUEBERRY CROSTINIS

MINI BEEF WELLINGTONS

MINI BEEF SLIDERS

GAZPACHO SHOOTERS

LAMB CROSTINIS

STEAK & FRITES SKEWERS

CHOCOLATE RUM & BAILEYS TRUFFLES

MANGO PAVLOVA

TOMATO BRUSCHETTA

10-25 guests \$30 p/p | 26-50 guests \$24 p/p 51-100 guests \$23 p/p | 101+ guests \$22 p/p

10-25 guests \$36 p/p | 26-50 guests \$29 p/p 51-100 guests \$26 p/p | 101+ guests \$24 p/p

CHOCOLATE TRUFFLES

10-25 guests \$37 p/p | 26-50 guests \$30 p/p 51-100 guests \$29 p/p | 101+ guests \$26 p/p



CONTINENTAL

CLASSIC

CARIBBEAN

ASSORTED HOUSE BAKED MINI PASTRIES
with butter and jam
YOGURT PARFAIT CUPS
COFFEE AND SELECTION OF TEAS
TROPICANA ORANGE JUICE

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

PANCAKES

with maple syrup and berries

FRUIT PLATTER

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

SALTFISH AND ACKEE
BOILED BANANAS
CALLALOO
SCRAMBLED EGGS
FRIED DUMPLINGS
BACON
FRUIT PLATTER
COFFEE AND SELECTION OF TEAS
TROPICANA ORANGE JUICE

10-25 guests \$20 p/p | 26-50 guests \$15 p/p 51-100 guests \$14 p/p | 101+ guests \$12 p/p

10-25 guests \$25 p/p | 26-50 guests \$20 p/p 51-100 guests \$15 p/p | 101+ guests \$13 p/p

10-25 guests \$27 p/p | 26-50 guests \$22 p/p 51-100 guests \$17 p/p | 101+ guests \$13 p/p



CARIBBEAN FARE

HOUSE SALAD
GRILLED FRESH CATCH
with a mango salsa
MASHED POTATO
WEST INDIAN CHICKEN CURRY
WHITE RICE
ROASTED PUMPKIN
CALLALOO
SELECTION OF MINI DESSERTS

10-25 guests \$33 p/p | 26-50 guests \$22 p/p 51-100 guests \$20 p/p | 101+ guests \$18 p/p

SIGNATURE LUNCH

HOUSE SALAD
GRILLED FRESH CATCH
with lemon Beurre Blanc
SCALLION MASH POTATO
FRENCH TRIMMED CHICKEN
with Rosemary Jus
STEAMED BROCCOLINI AND CARROTS
SELECTION OF MINI DESSERTS

10-25 guests \$33 p/p | 26-50 guests \$22 p/p 51-100 guests \$20 p/p | 101+ guests \$18 p/p



MEDITERRANEAN SPREAD

a selection of dried and cured hams, salamis, pâtés, high-end hard and soft cheeses, pickled veggies, olives, jams and homemade breads. 10-25 guests \$23 p/p | 26-50 guests \$15 p/p 51-100 guests \$14 p/p | 101+ guests \$13 p/p

HAND CRAFTED MINI SLIDERS (2 PER PERSON) a selection of beef, pork and veggie sliders.

10-25 guests \$16 p/p | 26-50 guests \$11 p/p

51-100 guests \$10 p/p | 101+ guests \$9 p/p

TACO STATION (3 PER PERSON)

choice of chipotle chicken or blackened fish, soft and hard tortilla shells, cheese, shredded lettuce, pico de gallo, white and red onion, jalapeños, refried beans, salsa guacamole, sour cream, limes, cilantro, hard and soft corn and flour tortillas.

10-25 guests \$31 p/p | 26-50 guests \$25 p/p 51-100 guests \$23 p/p | 101+ guests \$21 p/p

RAW BAR

choose one or more - shrimps, oysters, stone crab, fresh catch ceviche, tuna tartare. Market Price upon request.

RAMEN LUNCH BAR (1 BOWL PER PERSON)

choice of miso stock or chicken stock, soba or rice noodles, chicken, pork, or tofu topped with soft boiled egg, spinach, bok choy, daikon radish, carrots, broccoli, kale, mushrooms, scallions, cilantro, beans sprouts, togarashi, crispy onions, wakame, nori, sesame seeds. 10-25 guests \$20 p/p | 26-50 guests \$17 p/p 51-100 guests \$14 p/p | 101+ guests \$13 p/p

HAWAIIAN POKE BOWL (1 BOWL PER PERSON)

freshly steamed sushi rice served with fresh salmon or tuna or chicken, wakame seaweed, crispy tofu, mango, carrots, caramelized onions, cucumber, edamame, red cabbage, radish, mix peppers, black and white sesame seeds, wasabi, ginger pickles, teriyaki mayo, chipotle dressing, soja low sodium, sweet and sour chili, siracha, togarashi.

10-25 guests \$20 p/p | 26-50 guests \$17 p/p 51-100 guests \$14 p/p | 101+ guests \$13 p/p

DESSERT STATION
menu on request.
10-25 guests \$12 p/p | 26-50 guests \$10 p/p

51-100 guests \$9 p/p | 101+ guests \$8 p/p



HOUSE PACKAGE

HOUSE WINE - RED, WHITE AND ROSE
HOUSE SPARKLING WINE
HOUSE SPIRITS - GIN, VODKA, RUM, WHISKEY
1 SIGNATURE COCKTAIL
BEER SELECTION - HEINEKEN, CAYBREW LIGHT,
CORONA
SELECTION OF SODA AND JUICES
STILL AND SPARKLING WATER

10-25 guests \$45 p/p | 26-50 guests \$40 p/p 51-100 guests \$38 p/p | 101+ guests \$36 p/p

PREMIUM PACKAGE

PREMIUM WINE - RED, WHITE AND ROSE
CHAMPAGNE
PREMIER SPIRITS - GIN, VODKA, RUM, WHISKEY
2 SIGNATURE COCKTAILS
BEER SELECTION - HEINEKEN, CAYBREW LIGHT,
CORONA
SELECTION OF SODA AND JUICES
STILL AND SPARKLING WATER

10-25 guests \$70 p/p | 26-50 guests \$65 p/p 51-100 guests \$60 p/p | 101+ guests \$55 p/p

SIGNATURE 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

LABOUR AND GRATUITY

Chef \$55 per hour
Assistant Chef \$35 per hour
Server \$35 per hour
Bartender \$35 per hour
Busser \$25 per hour
3-Hour Minimum

15% gratuity will be added to the final bill.





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