



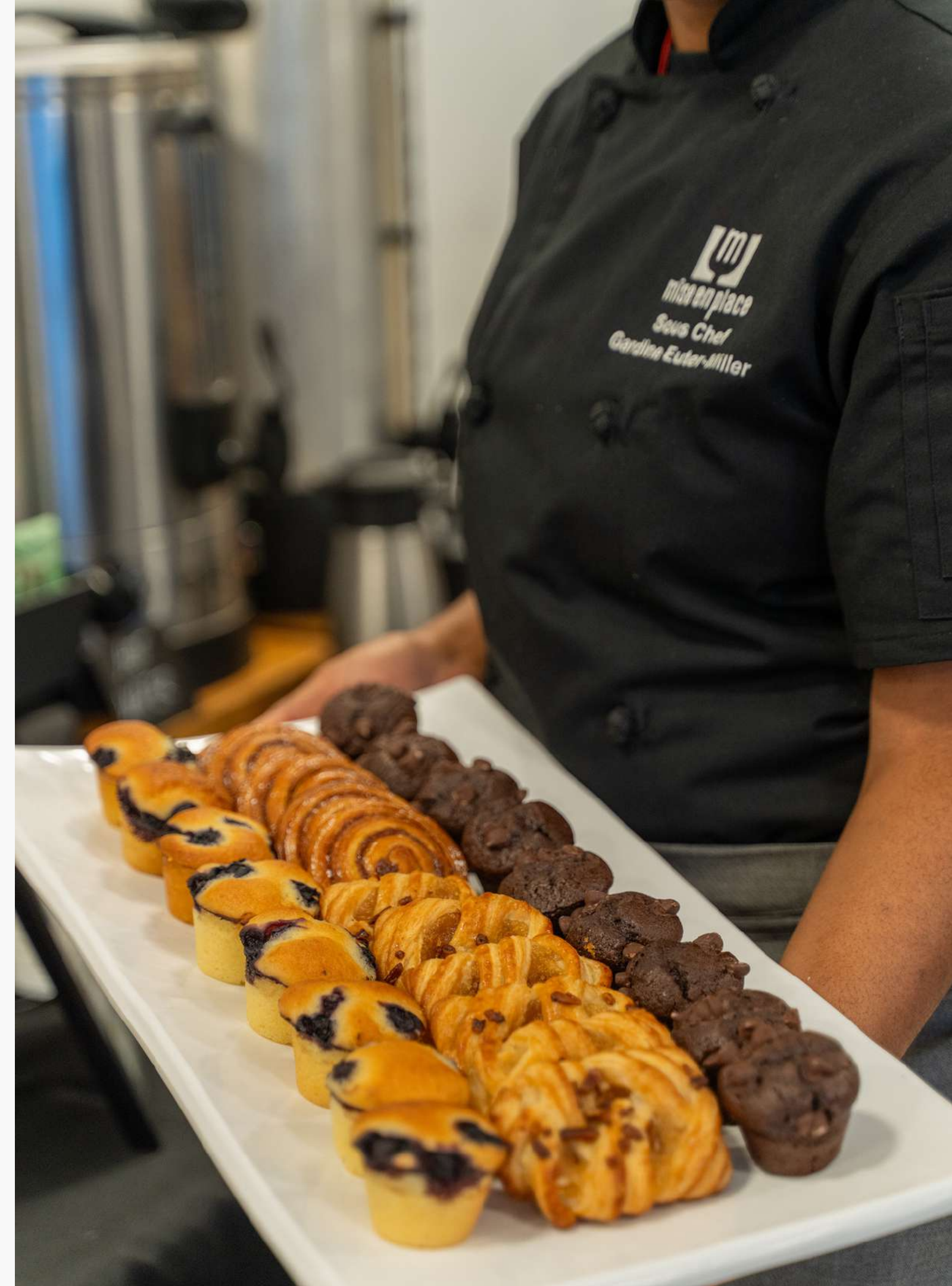
CORPORATE MENU

## 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.

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.

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\*Please note a minimum spend requirement applies to all events.



# HORS D'OEUVRES



## 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

# MENU PAIRINGS



# PREMIER

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS

STEAK & FRITES SKEWERS

GOAT CHEESE & BLUEBERRY CROSTINIS

GAZPACHO SHOOTERS

CHOCOLATE RUM & BAILEYS TRUFFLES

# DEUXIÈME

CONCH FRITTERS

FRESH CATCH CEVICHE SPOONS

SEARED SCALLOP

MINI BEEF WELLINGTONS

LAMB CROSTINIS

MANGO PAVLOVA

# TROISIÈME

HOUSE CURED SALMON

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS WITH MINI PATRÓN  
MARGARITAS

MINI BEEF SLIDERS

STEAK & FRITES SKEWERS

TOMATO BRUSCHETTA

CHOCOLATE TRUFFLES

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BREAKFAST



# CONTINENTAL

ASSORTED HOUSE BAKED MINI PASTRIES  
with butter and jam

YOGURT PARFAIT CUPS

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

# CLASSIC

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

PANCAKES  
with maple syrup and berries

FRUIT PLATTER

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE

# CARIBBEAN

SALTFISH AND ACKEE

BOILED BANANAS

CALLALOO

SCRAMBLED EGGS

FRIED DUMPLINGS

BACON

FRUIT PLATTER

COFFEE AND SELECTION OF TEAS

TROPICANA ORANGE JUICE



# LUNCH BUFFET



# 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

# 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

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A multi-tiered charcuterie display. The top tier features rolled meats, cheeses, and breads. The middle tier has more meats, cheeses, and breads. The bottom tier is a wooden tray filled with green grapes, prosciutto, cheese, crackers, and a bowl of hummus. A jar of vegetable salad and a bowl of pink powder are also visible.

STATIONS & POP-UPS

#### MEDITERRANEAN SPREAD

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

#### HAND CRAFTED MINI SLIDERS (2 PER PERSON)

a selection of beef, pork and veggie sliders.

#### 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.

#### 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.

#### 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.

#### DESSERT STATION

menu on request.

BAR



# 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

# 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

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# 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

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# 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](mailto:events@catering.ky) | [catering.ky](http://catering.ky)

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