



m
mise en place

WEDDING 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.

Whether you are sharing your big day with a handful of friends and family on a private beach in Cayman Kai or kicking it off with 200+ guests at an exquisite event, at Mise en Place we are committed to making your wedding day a stress-free and unforgettable experience, ensuring your menu creates a lasting impression on your guests and a lifetime of wonderful memories.

We recognise that your wedding should be as unique as you. Meet us for a one-on-one consultation to help you select the right menu for your style and budget. We can even help you find an ultra-exclusive wedding location. Because whatever you want for your special day, at Mise en Place, we cater to you.



CONTACT US

Are you recently engaged? If that's the case, congratulations! Now the most exciting part starts, planning your special day! Food and beverages are an important part of your wedding day and can be quite the conversation point among your guests. We understand that and rest assured, we are here to impress. Allow our world-class team of chefs and service professionals to create, prepare and serve a gorgeous, unforgettable menu for your special day.

For a one-on-one consultation, 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.



CEREMONY



CEREMONY

Keep your guests hydrated in the Cayman sun with our selection of refreshing soft drinks.

FRESH JUICE

a 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: Tropical Harmony, Watermelon Lush, Mango, Green Harvest, Blooming Berry

COCKTAIL HOUR

SAVUTI

WINE
De Chancery Cressant
Geyard Bertrand Rouge
Rascal Jolivet Sancerre
Stora Di Famiglia Chianti

BEER
Henkelan
Henkelan Zero
Corona
1981 Tropic IPA
1991 Session Lager

LIQUOR
Cley Gottle
Henricks
Appletan Vx
Makers Mark
Jannero Walker Black
Patron Silver
Crown Royal

OTHER
Juice & Soda
Sparkling & Still Water

Congratulations, it's time to celebrate! Choose from one of our delicious canapé selections or create a custom menu just for you.

PERFECTLY PAIRED

MINI FRESH CATCH TACOS
with mini Patrón Margarita

STEAK & FRITES SKEWERS

GOAT CHEESE & BLUEBERRY CROSTINIS

GAZPACHO SHOOTERS

SPARKLING RASPBERRY JELLY CUBES

MADE WITH LOVE

CONCH FRITTERS

FRESH CATCH CEVICHE SPOONS

LAMB CROSTINIS

CALLALOO COCKTAIL PATTIE

SPARKLING RASPBERRY JELLY CUBES

BETTER TOGETHER

TUNA TARTARE SPOONS

MINI FRESH CATCH TACOS
with mini Patrón Margarita

STEAK & FRITES SKEWERS

WATERMELON & FETA STICKS

GAZPACHO SHOOTER

SPARKLING RASPBERRY JELLY CUBES

MAIN COURSE



LIVE CHEF STATIONS

Small plates prepared fresh in front of your guests' eyes make for a meal to remember.

SEARED SCALLOPS

served over green pea and mint purée, crispy pancetta and lemon infused olive oil

PARMESAN & CHAMPAGNE RISOTTO

topped with grilled lobster and pea sprouts

GRILLED BEEF TENDERLION

over truffle potato purée, crispy beet chips, asparagus tips and a port wine demi glaze

ULTIMATE TRUFFLE MAC N CHEESE

topped with sautéed spinach and pine nuts

GRAZING STATIONS

MEDITERRANEAN SPREAD

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

COLD & RAW BAR

a spread of our signature fresh catch ceviche, tuna tartare, fresh oysters and stone crab

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

DESSERT STATION

choice of dark chocolate mousse with whiskey caramel sauce and whipped cream, mini passion fruit cheesecakes, mini gin and tonic cupcakes, locally-made palettas with mixed toppings, fresh fried churros with build-your-own toppings

SALAD STATIONS

CLASSIC CAESAR SALAD

with anchovy dressing, parmesan, and croutons

CHEF SALAD

with arugula, figs, blue cheese, candied walnuts, cherry tomatoes, bacon with lemon vinaigrette

AUTUMN SALAD

with mixed greens, roasted pumpkins, cranberries, avocado, tomato with mango vinaigrette

CARIBBEAN SALAD

with locally grown mixed greens, honey roasted pumpkin, local mango, roasted garbanzo beans, red peppers, cucumber with passion fruit vinaigrette

PLATED DINNERS

FIRST DATE

POACHED ANJOU PEAR SPINACH SALAD

fresh pears poached in red wine and aromatic spices sliced thin over baby spinach, blue cheese and walnuts finished with white balsamic vinaigrette

FRESH CAUGHT MAHI MAHI

pan seared and served over garlic and parsley whipped potatoes, local seasonal vegetables, with a champagne beurre blanc

STICKY TOFFEE PUDDING

a wickedly delicious warm dessert, consisting of a light, moist cake flavoured with dates, which is then topped with a decadent sticky toffee sauce

PARTNERS IN CRIME

FRESH CATCH CEVICHE

our signature fresh catch ceviche served with plantain chips

SOUSE VIDE FILET MIGNON 8OZ

with potato puree, callaloo, charred spring onion, truffle Bordelaise sauce, figs, edible flowers

CHOCOLATE MOUSSE

with whiskey caramel sauce and whipped cream

HONEY, I DO

TUNA TARTARE

with avocado, soy sauce, sesame oil and toasted sesame seeds

PAN FRIED FRESH CATCH

with potato puree, callaloo, roasted almond flakes, champagne and sorrel beurre blanc, micro herbs, edible flowers

DESSERT STATION

chocolate mousses, mini gin & tonic cupcakes, crème brûlée spoons, mini passion fruit cheesecakes

AFTER PARTY

A close-up, high-speed photograph of a hand squeezing a lime into a tall glass filled with water, ice, and fresh herbs. The scene is set against a dark background, with water splashing and droplets frozen in time. The hand is positioned at the top, and the lime is being squeezed into the glass. The glass is the central focus, containing a clear liquid, several ice cubes, and green herbs. The lighting is dramatic, highlighting the textures of the water, ice, and the hand. In the background, another hand is visible, resting on a surface. The overall mood is fresh and invigorating.

CRAFTED COCKTAILS

Delicious crafted cocktails served from our rustic cocktail cart

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

BEER, WINE & 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

LATE NIGHT STATIONS

JERK STATION

traditional island-style jerk chicken and pork, hard dough bread and spicy jerk sauce

HAND CRAFTED MINI SLIDERS

selection of yummy beef, pork and Impossible™ sliders

HOT DOG STATION

choice of two sausage meats served in our house made buns and a selection of toppings. Choose from: bratwurst, Italian, chorizo or classic. Toppings: ketchup, dijon mustard, grain mustard, roasted onion, mini pickles, jalapeños

CANDY BAR

a treat table filled with sweets, chocolate and popcorn





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