

# CHAPA



## CANAPES & BIGGER BITES

### COLD CANAPES - \$4.25 per item

Prawn & king fish ceviche, salsa golf, avocado, corn, on toasted tortillas (gf)  
Burnt tomato bruschetta w goat's cheese & Ortiz anchovies  
Confit heirloom tomatoes bruschetta, sweet black olives & basil oil (vg)  
Oysters, chilli sauce, finger lime  
Miniature corn fritters w avocado & chipotle salsa (v, gf)  
Smoked prawns w saffron aioli  
Blini w king salmon, kiwi fruit & Avruga caviar  
Fish Fingers, burned sour dough, fresh scallops, occy ceviche & mojama  
Veal tartare w yogurt on Jerusalem artichoke crisp  
Tea sandwich - crispy chicken skin, basil, burnt tomato & aioli on wonderbread  
Mexican corn salad w chipotle honey butter, queso fresco & lime (v)  
Grape & rosemary focaccia (v)  
Miniature crab & finger lime on cracker  
Stuffed mushrooms w zucchini puree capsicum & parsley oil (vg)  
Lettuce cup tomato tartare, caramelised balsamic & spiced fried shallots (vg)  
Chicken Waldorf finger sandwich w walnuts, celery & lemon mayo

### BIGGER BITES - \$6 per item

Mexican Grilled Corn w Chipotle Honey Butter, queso fresco & Lime (V)  
Miniature Boston lobster roll on brioche bun  
Chorizo baguette sandwich w Chimichurri  
Snapper Baja Tacos, Chipotle Mayo & Pico de Gallo  
Chicken Schnitzel Sandwich w Caper Mayo & Dill  
Prawn & Jon Dory Mexican ceviche on toasted tortillas (gf)  
Grilled Queijo Cohalo w oregano (V)  
Mini wagyu burger, raclette, pickles, mustard, special sauce  
Croque Monsieur – Cheesy béchamel, Gruyere, smoked ham & Dijon

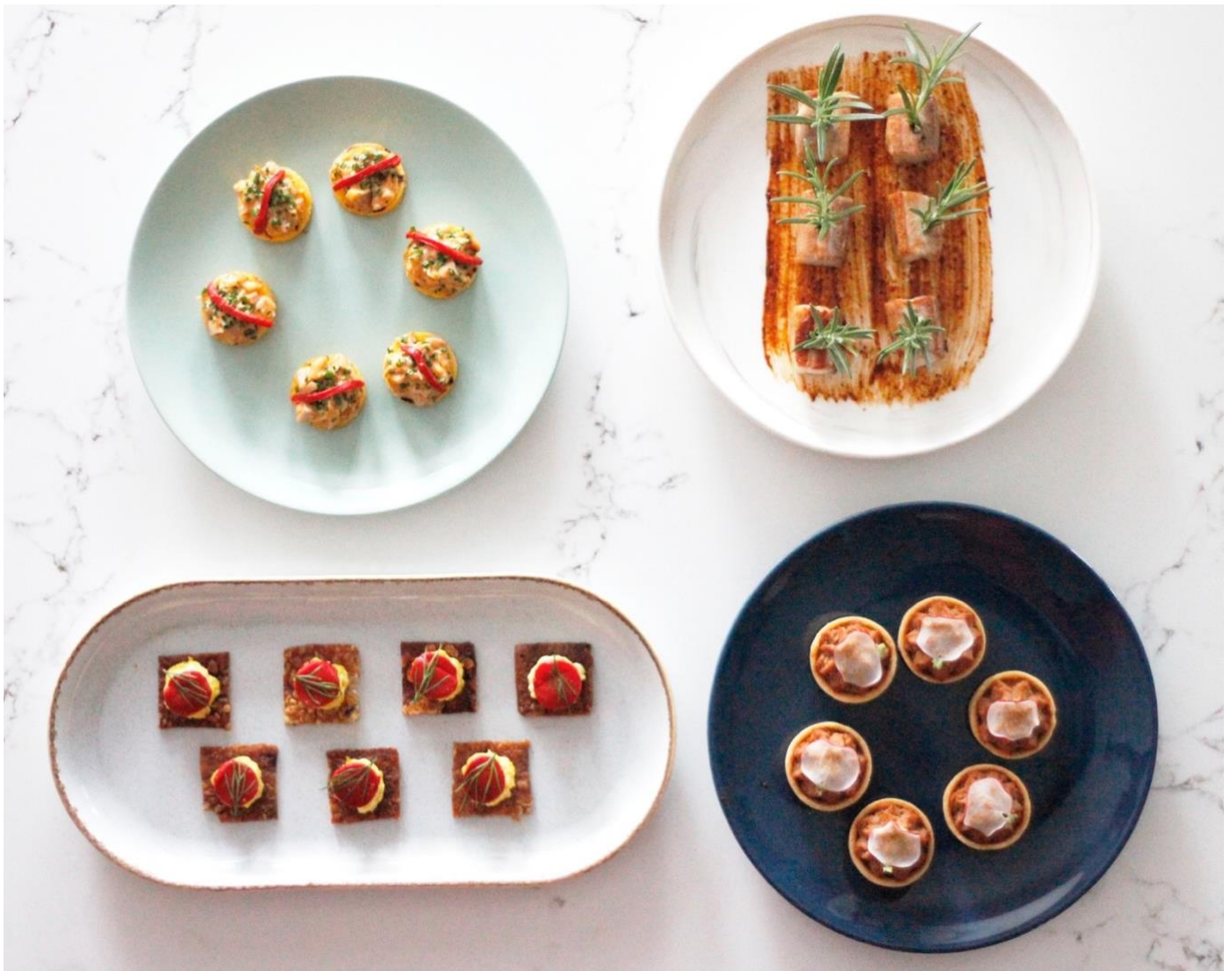
### SWEET CANAPES

Crêpe w Dulce de Leche  
Chocolate Yogo Mille-Feuille w Kumquats  
Lemon pavlova w Belgian chocolate  
Red berry tart w coconut crème diplomat  
Lemon & lime meringue tart  
Esti Garcia chocolate bonbons

### HOT CANAPES - \$4.25 per item

Jamon Serrano & Manchego Croquets w Mojo Verde  
Potato and salt cod croquets and macadamia pesto  
Seared scallops, Scheszwan prawn oil, semi-dried tomato & chives  
Chorizo w Pickled green tomatoes  
Korean Vegetable Pancake w Pickled Daikon  
Mini braised beef arepas w guacamole, chimichurri & queso fresco  
Fried eggplant arepas, guacamole, cumin yoghurt, queso fresco (V)  
Lightly Battered Zucchini Flowers w Goats Cheese & Honey  
Beef Empanadas Salteñas & Salsa Picante  
Pumpkin & Spinach Empanadas w fetta Cheese (V)  
Grilled Corn Empanada w Poblano Chili & Gruyere Cheese (V)  
Chicken Coaxhinas w Salsa Picante  
Grilled Cowra Lamb on Rosemary Skewers & mint yogurt  
Kale & Mint Gozleme  
Grilled Grass-fed Sirloin Steak on Hash Brown w Chimichurri  
Mini Veal Schnitzels w Dijon Mustard





# CHAPA

At CHAPA we work with you to create the event of your dreams.  
We'll imagine, create and serve the food.

## Contact us.

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