

CHAPA



Canapés & Bigger Bites

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Packages starting at \$56pp+gst

Canapes

Vegetarian

- Smoked eggplant, feta & pomegranate on wonton chips (v)
- Confit heirloom tomatoes bruschetta, sweet black olives & basil (v, df)
- Lightly battered zucchini flowers w three cheeses & honey (v)
- Korean vegetable pancake w pickled daikon (v, df)
- Grilled baby corn skewer, miso kewpie, furikake (v, gf, df)
- Beetroot tartare, tapioca cracker, crème fraiche, cured egg yolk (v, gf)

Seafood

- Prawn & king fish ceviche, salsa golf, avocado, corn, on toasted tortillas (gf, df)
- Fresh shucked Oysters, eschallot mignonette (gf, df)
- Crystal Bay smoked prawns w saffron aioli (gf,df)
- Crab & finger lime on olive oil cracker
- Scallop crudo, pickled cucumber, shiso powder (gf,df)
- Seared trout skewer w wakame & ponzu dressing (gf,df)
- Coriander & sesame crusted tuna w avocado, wasabi, sorrel (gf,df)
- Tempura barramundi w mirin soy sauce (df)
- King Prawn toast w chives, shallots & sesame (df)
- Cured trout w avo, radish & dill (gf,df)

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Canapes

Poultry

Karaage style fried chicken w sriracha mayo

Chicken liver pate, currants, watercress on toast

Crispy wonton w plum glazed duck & pickled ginger (df)

Sticky plum glazed quail (gf, df)

Betel leaf, smoked cured duck, grapefruit, peanuts, coconut (gf,df)

Chicken yakitori w candied chilli (gf,df)

Meat

Miniature Yorkshire puddings w rare beef, special sauce & zucchini pickle

Hand cut Steak tartare on toasted brioche

Jamón Serrano & Manchego Croquets w paprika mayo

Braised beef arepas w guacamole, chimichurri & queso fresco (gf)

Veal schnitzels bites w dijon mustard

Mini wagyu 'TIGER PIE', potato mash, smashed peas, gravy

Grilled Cowra lamb on rosemary skewers & mint yogurt (gf)

Hashbrown, roasted pork tenderloin, bacon jam, chervil (gf, df)

Croque monsieur, smoked ham, gruyere, dijon, bechamel

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Bigger Bites

- Snapper Baja tacos, chipotle mayo, coriander & slaw (df)
- Lamb cutlet w pistachio salsa, pickled spanish onion (\$4 extra each) (gf,df)
- Miniature Boston lobster roll on brioche bun (\$10 each)
- Cheese and corn empanadas (v)
- Mini wagyu burger, American cheese, pickles, mustard, special sauce
- Xinjiang lamb rump skewers (gf,df)
- Cubano, roast pork, ham, American mustard, Swiss cheese, dill, pickles
- BBQ Teriyaki beef tri-tip skewers w ginger relish (df)
- Chicken schnitzel sandwich w caper mayo & dill (df)

Bowls

- House gnocchi, San Marzano tomatoes, marinated artichoke hearts & basil (vg)
- Grilled sirloin steak w parsley fennel sauce & house fries (gf, df)
- Chicken roulade, house KFC gravy, cured kale
- Israeli chickpea falafel, tabbouleh & quinoa, tahini dressing, dukkah (v, df)
- Roasted pork belly, charred cipollini onions, coriander salsa & peanuts (gf, df)
- Duck, lychee & pineapple Thai red curry w jasmine rice (gf,df)
- Barramundi w coconut rice, lime relish, yuca chips (gf,df)
- Snapper & prawn pierogi, bisque sauce, chilli
- Grilled lamb rump, chimichurri & Russian potato salad (gf,df)

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Sweet Canapes

Lemon & lime merengue tart (v)

House tiramisu w hazelnut praline(v)

Grilled banana, Messina cream gelato, salted caramel & hazelnut praline (v, gf)

Strawberry & white chocolate lamingtons (v)

Packages starting at \$65*pp +gst

* Prices based on events in Sydney for 50 guests, each event has different requirements that may increase this price

THIS PACKAGE INCLUDES: 1hr Cocktail Party (6 Canapes), Wait Staff, Chefs

AND EXCLUDES: Bar Staff, Drinks, Travel time, Sunday/public holiday rates, Tableware & Glassware, Kitchen equipment hire