

CHAPA



Grazing & Food Stations

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CHAPA

FOOD STATIONS

Grazing Table

Selection of cured meats including artisan salamis, nduja, prosciutto
& Pino's mortadella w guindillas

Local & imported cheeses including Milawa blue, burrata & Le secret de Compostelle
w quince, honeycomb & grapes

Crudités w Sesame whip & bagnet vert. House hummus,
marinated olives, pickled green tomatoes & cherry tomatoes w marjoram

Served with House grilled flat bread & house olive oil crackers
(Artisan sourdough in place of flat bread for events under 30 guests)

Raw Seafood Bar

Beautiful ice display w freshly peeled Mooloolaba tiger prawns,
freshly shucked Sydney rock oysters, scallops, Yellow fin tuna sashimi & salmon sashimi.
Condiments include saffron aioli, lemon cheeks, mignonette, wasabi & pickled ginger.

Shakshuka Station

Sahashuka Breakfast station, Baked eggs with beef sujuk, feta,
tomatoes, harissa, house made focaccia

Premium Seafood Paella

Spanish paella w a premium range of pacific prawns, mussels,
pipis & cuttle fish, bomba rice, saffron & lemon.

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Taco Station

Snapper 'Baja' Tacos, Chipotle Mayo, coriander, coleslaw (df)

'Pibil' pork tacos, achiote marinated pork, Pico de Gallo, pineapple and mojo verde (df)

Smoked duck, sauerkraut, plum aioli & manchego cheese (gf) *

Asian Bar Station

Our Asian bar station includes:

Freshly made Korean seafood pancake & vegetable pancake (df)

Deep-fried Chicken popcorn with siracha mayo

Grilled Xinjiang lamb & chicken yakitori skewers (gf,df)

Chapa's Fish & Chips

The ultimate classic Aussie favorite meal

Including: beer battered flathead w chips, house tartar & malt vinegar or lemon

Add ons:

Potato scallops (df) *

Calamari rings (df) *

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Cheeseburgers

Grilled grass-fed brisket beef burgers in softest milk bun
w American cheddar, pickles, onions & special sauce w French fries

Deep South Station

A combination of: Pulled cape Byron brisket, southwestern style burgers with slaw
& Spicy fried chicken with sriracha mayo

Pizza Napolitana

Our napolitana pizzas include

Pizze Rosse - San Marzano tomatoes base:

Fresh buffalo mozzarella, fior di latte & basil (v)
Marinated tiger prawns, fior di latte, cherry tomatoes & fresh chilli
Fior di latte, pino's hot sopressa fresh chilli & olives
Fior di latte, mushrooms, triple smoked ham, artichokes, tomatoes & olives
San Marzano tomato w fresh oregano (vg)

Pizze Bianche - White base

Fior di latte, garlic, thinly sliced potato, fresh rosemary & sea salt (v)
Fior di latte, garlic, thinly sliced potato, fresh rosemary w pork & fennel sausage
Parma prosciutto, fresh cherry tomatoes, wild rocket, fior di latte & shaved parmesan

Includes - 2 Choices of pizza

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Whole Italian Porchetta

Italian Porchetta, slowly roasted overnight, stuffed with fresh herbs, wild fennel & garlic.
It is carved to order and served with an array of house made condiments, mustards, sourdough rolls, paninis & baguettes.

Glazed Whole Leg Ham

Quince glazed Whole leg ham sliced and served with artisan bread rolls, aged cheddar cheese & condiments such as, katsundi, pickled jalapeño, caramelized onion, Djon, aioli, +more

Note: this food station does not require a chef

**Extra charges apply*

VG vegan | V vegetarian | GF gluten free | DF dairy free

Packages starting at \$35*pp +gst

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

This package includes: Light Grazing Table, Chefs

and excludes: Bar Staff, Wait Staff, Drinks, Travel time, Sunday/public holiday rates, Tableware & Glassware, Kitchen equipment hire

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Inspired by Fire

Open fire food stations perfect for your outdoor event

Cacio Cavallo Impiccato

Caciocavallo cheese hung over an open fire, smoked
& melted on to Wood fired toast w truffle paste

*Truffle season for freshly shaved truffle (end of May - beg of Sep)**

Tacos Al Pastor

Traditional tacos made with a choice of:
Spit-grilled marinated pork with pineapple
Spit-grilled Adobe marinated Chicken
Grilled wagyu Skirt

Served on corn & wheat tortillas w coriander, pickled onion & an array of salsas including:
salsa verde, chipotle mayo, pineapple, guacamole, salsa roja, salsa de habanero & pico de gallo

Pork Belly Roll

Wood-fired Pork Belly Roll with coleslaw, jalapeño mayo & shallots in soft milk bun

**Extra charges apply*

*Inspired by fire stations require equipment hire & firewood
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