

# 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*

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