



Main Appetizer List

Build Your Own Appetizer Party

Please contact Catering Manager for Pricing

Grilled Salmon Skewers

Tender chunks of Pacific Northwest salmon grilled over a high flame. Brushed with a sweet and tangy orange marmalade and wasabi soy glaze

Grilled Chicken Skewers

Tender chunks of white meat chicken grilled over a high flame.

Cilantro Shrimp Sticks

Marinated and skewered grilled sweet shrimp

Skewered Grilled Jumbo Scallops

Hamburger Shooters

Bite-sized hamburgers with secret sauce and a pickle

Parmesan and Green Onion Stuffed Red Potatoes

Cold Jumbo Shrimp served with Cocktail Sauce

JoPa's Spiced Mixed Nuts

Spring Rolls

Shrimp, chicken, Thai basil, sweet ponzu dipping sauce

Hot Artichoke Dip

Marinated artichoke hearts, Parmesan and Romano cheeses, basil, cream cheese and sour cream

Served with toasted crostini

Assorted Neapolitan-Style Pizzas

A variety of styles including our Margherita, Porcellina, Pepperoni, Mediterranean and Sausage Pizzas



Main Appetizer List Cont...

Antipasto Platter

Sun-dried tomatoes, roasted garlic, white beans, cured olives, roasted peppers, fresh goat cheese and salami. Vegetarian style served with mozzarella and fresh tomato slices. Served with JoPa house made bread

JoPa Thin and Crispy Fries

JoPa Garlic Bread

Made on our bread with garlic, fresh Parmesan and Romano cheeses and toasted in the pizza oven

Seared Crab Cakes

Dungeness crab, Dijon, herbs, Belgian endive salad, sweet pepper remoulade

Muffaletta Sandwich

Baguette layered with ham, turkey, Swiss cheese and Provolone on top of an olive and cream cheese spread

Vegetarian Muffaletta Sandwich

Baguette layered with avocado, tomatoes, lettuce, red onions, cucumbers, Swiss cheese and Provolone on top of an olive and cream cheese spread

Panini Romano Sandwich

Focaccia sandwich with Proscuitto, marinated artichoke hearts, fresh mozzarella, sun-dried tomatoes, basil, marinated mushrooms, capers and a splash of balsamic vinaigrette

Brie in Puff Pastry

Served with assorted crackers

Brie in Puff Pastry

Filled with cranberry chutney and walnuts
Served with assorted crackers

Brie in Puff Pastry

Filled with pesto, pine nuts and sun-dried tomatoes
Served with assorted crackers



Main Appetizer List Cont...

Dungeness Crab and Shrimp with Spicy Cocktail Sauce

Pot Stickers

Chicken and vegetable dumplings with our fresh ginger, garlic and scallion sauce

Jumbo Scallops with Basil and Tomato

Smoked Salmon Mousse with Crackers

Hot Curried Oysters

With red onion, lime and cilantro sauce

Freshly Prepared Assorted Sushi

With wasabi and soy dipping sauce

Pesto Cheese Straws

Parmesan & Garlic Cheese Straws

Wild Mushroom Pinwheels

Salmon Rolls with Capers, Chives, Arugula & Mascarpone

Meatballs with Apricot Chutney Glaze

Lamb, Gorgonzola and Dried Cranberry Meatballs with Orange, Apricot and Green Curry Sauce

Roast Rack of Lamb

Lamb chops marinated in balsamic vinegar, garlic and rosemary, then grilled to perfection

Spinach and Feta Stuffed Mushrooms

Gingered Pineapple

Fresh pineapple marinated in a sweet ginger syrup

Seasonal Fresh Fruit Platter



Main Appetizer List Cont...

Crispy Calamari Rings

Deep fried to crispy perfection and served with creamy Dijon tarragon dipping sauce

Toasted Crostini Topped with Olive Tapenade

Toasted Crostini Topped with Tuscan White Bean Puree and Kalamata Olives

Toasted Crostini Topped with Brie and Dried Cranberries

Toasted Crostini Topped with Fresh Mozzarella, Basil and Tomatoes

Imported and Domestic Cheese & Meat Platter with Bread & Crackers

Assorted Crudite Platter

Includes carrots, celery, broccoli, mushrooms, green beans, asparagus and olives
Served with homemade tarragon Dijon and blue cheese dipping sauces

Tortilla Roll-Ups

Flour tortillas filled with black beans, sour cream, fresh salsa, cheddar cheese, olives and guacamole

Roasted Red Pepper Rolls with Fresh Basil & Feta Cheese

Grilled Zucchini Rolls with Herbed Goat Cheese

Wild Mushroom Pate with Baguette Slices

Herb Marinated Olives

Cucumber Canapé with Smoked Salmon Mousse

Seared Scallops with Saffron and Lime Sauce

Miniature White Corn Tortilla Tostadas with Black Beans and Spicy Chicken

Garnished with cilantro and sour cream



Main Appetizer List Cont...

Carved Beef, Turkey or Ham on Dinner Rolls with Horseradish Sour Cream

Shaved Ham on Miniature Chive Biscuits with Jalapeno Jelly

Marinated and Sliced Roast Pork Loin with Cream Cheese & Mango Pepper Relish

Sweet Potato Latkes with Roasted Pepper Salsa

Salmon Filet marinated with Lime Juice and Shallots rolled around fresh Avocado

Fresh Asparagus Platter with Tarragon Dijon Dipping Sauce
Cold Blanched Asparagus Platter

Asparagus Wrapped in Smoked Turkey Breast with Whole Grain Mustard

Fresh Asparagus wrapped in Prosciutto

Fresh Melon wrapped in Prosciutto

Black Bean Avocado Salad on Belgian Endive Leaves

Belgian Endive Filled with Gorgonzola, Walnuts and Honey

Bay Scallop Esabeche on Belgium Endive Leaves

Pan Seared Ahi Pepper Steak with Salsa Fresca and Sour Cream

Date Almond Rumaki

Bacon Wrapped Scallops

Gruyere Fondue

Served with toasted bread cubes, assorted vegetables and Italian sausage

New Potatoes with Crème Fraiche and Sevverga Caviar

Marinated & Grilled Filet Mignon Bites



Main Appetizer List Cont...

Marinated Chicken Bites with Honey-Chipotle Cream

Marinated Artichoke Hearts on Crostini with Parmesan Crisp and Virgin Olive Oil

Turkey with Cranberry Chutney Open Faced Sandwiches

Fresh Avocado with Smoked Salmon Mousse Open Faced Sandwiches

Honey Goat Cheese Stuffed Peppedews

Potato Ladkes with Smoked Salmon, Sour Cream and Chives

Roasted Asparagus with Herbed Cream Cheese and Prosciutto

Asparagus wrapped with phyllo dough and parmesan cheese

Chicken Adobado Tacos

Marinated chicken, fresh corn tortillas, cotija & fire roasted salsa

Grilled Fish Tacos

Seasoned fresh fish, citrus-olive salsa, avocado & fresh corn tortilla

Arancine

Deep fried risotto with three cheeses, herbs & pine nuts