

CATERING MENU





Columbia Island



M A R I N A

CATERING GUIDE

Columbia Island Marina is pleased to present this catering guide and menu.

The guide serves only as a sampling of our catering abilities and does not reflect the full range of selections and services we can provide. Our executive chef and catering manager will gladly assist you in developing and designing a customized menu for your next meeting or special event.

We are happy to provide you with an excellent selection of menu items and services that are designed for a variety of special occasions ranging from simple coffee breaks to complete luncheons and receptions. We look forward to serving your catering needs.

Call our office at (202) 347-0173 between the hours of 9:00 A.M. and 4:30 P.M., or complete the Catering Events order form and fax to (202) 347-0173 or email to cimasst@guestservices.com.

We require a 72-hour notice for all orders and cancellations.

CANCELLATION POLICY:

If an order is canceled with less than a 72-hour notice, the customer is responsible for full payment for the catering event.

TOUR BUS MENU

BACKYARD BBQ

Columbia Island Pulled Pork BBQ, Columbia Island Pulled Chicken BBQ, Potato Salad, Baked Beans, Corn on the Cob, Fresh Seasonal Fruit, Ice Cream Sandwiches and Cookies, Lemonade and Ice Tea

\$22.95/ PERSON

BOATER'S COOKOUT

BBQ Chicken Quarters, Grilled Hamburgers, Grilled All-Beef Hot Dogs, Pasta Salad, Baked Beans, Corn on the Cob, Fresh Seasonal Fruit, Ice Cream Sandwiches and Cookies, Lemonade and Ice Tea

\$23.95/ PERSON

THE ALL AMERICAN

Grilled Hamburgers, Grilled All-Beef Hot Dogs, Coleslaw, Baked Beans, Corn on the Cob, Fresh Seasonal Fruit, Ice Cream Sandwiches and Cookies, Lemonade and Ice Tea

\$21.95/ PERSON

HOT DOG BUFFET

All-Beef Hot Dog, Baked Beans, Coleslaw, Chips, Cookies, Ice Tea and Lemonade

\$12.50/ PERSON

BEVERAGE SERVICE

FULL BEVERAGE SERVICE

Assorted Beverages to Include:

Fresh Regular and Decaffeinated Coffee, Assorted Tea Selections, Soft Drinks, Juices and Bottled Water

\$5.25/ PERSON

À LA CARTE BEVERAGE SERVICE

Fresh Brew Regular and Decaffeinated Coffee, with an Assortment of Teas

\$3.75/ PERSON

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Diet Sprite, Bottled Water

\$3.25/ PERSON



SPECIALTY SANDWICHES AND WRAPS

SPECIALTY SANDWICHES

ALL SANDWICHES TO INCLUDE: Choice of One (1) Side Salad *(See Selections on Page 10)*

\$11.00/ PERSON

CHICKEN BREAST CLUB

Roast Chicken Breast, Crisp Bacon, Provolone Cheese and Dijonnaise Dressing on Toasted Rye

ROAST BEEF AND CHEDDAR BAGUETTE

Rare Roast Beef with Sharp Cheddar Cheese and Garlic Mayonnaise on a French Baguette

SMOKED TURKEY AND SWISS CROISSANT

Smoked Turkey with Lettuce, Tomato and Swiss Cheese on a Croissant

PORTOBELLO MUSHROOM ON FOCACCIA

Roasted Portobello Mushroom and Red Peppers with Pesto Sauce on Focaccia

TRIPLE DECKER CLUB

Smoked Turkey and Ham with choice of Cheese, Lettuce, Tomato and Mayonnaise on Wheat

TRADITIONAL TUNA SANDWICH

Light Tuna with Mayonnaise, Chopped Celery, Lettuce and Tomato, on White, Wheat or Rye

TRADITIONAL TURKEY SANDWICH

Sliced Breast of Turkey, Lettuce and Tomato and Cheddar or Swiss Cheese on Wheat, White or Rye

TARRAGON CHICKEN SALAD

White Meat Chicken with Tarragon Mayo and Dijon Mustard, Lettuce and Tomato on a Croissant

SMOKED HAM AND CHEDDAR

Sliced Ham with Cheddar or Swiss Cheese Lettuce and Tomato on White, Wheat or Rye

CALIFORNIA GRILLED CHICKEN

Marinated Chicken Breast, Bacon, Blue Cheese, Guacamole, Lettuce and Tomato on a Kaiser Roll

ROASTED VEGETABLE

Roasted Zucchini, Squash, Eggplant, Red and Green Peppers, Red Onion and Provolone Cheese on Multigrain Bread

ITALIAN HOAGIE

Sliced Salami, Pepperoni, Mortadella Provolone Cheese, Bermuda Onions Lettuce and Tomatoes on a Sub Roll

TOMATO MOZZARELLA

Fresh Mozzarella and Plum Tomato with Basil and Extra Virgin Olive Oil on a Parisian Baguette

CORDON BLEU GRILLED CHICKEN

Marinated Chicken Breast, Sliced Ham, Swiss Cheese, Dijon Mustard, Baby Lettuce and Tomato on a Kaiser Roll

SHRIMP SALAD

Shrimp Tossed with Onions and Peppers in a Caper Herb Mayonnaise with Lettuce and Tomato on Pita Bread

WRAPS

ALL WRAPS TO INCLUDE: Choice of One (1) Side Salad (*See Selections on Page 10*)

\$12.25/ PERSON

CHICKEN CAESAR WRAP

TURKEY PESTO

SANTA FE CHICKEN Avocado, Salsa and Monterey Jack

JERK CHICKEN with Roasted Corn Salsa

ROAST BEEF Roasted Pepper and Boursin Cheese

BLACK FOREST HAM Havarti Cheese and Dijonnaise Sauce

SUMMER CHICKEN SALAD with Grapes, Peanuts, and Sun-Dried Tomatoes

CALIFORNIA WRAP Avocado, Sprouts, Field Greens, Red Onions, Cucumber, Roma Tomatoes, and Balsamic Vinaigrette

BAG OR BOX LUNCHES

BAG LUNCHES TO INCLUDE: Prepared Sandwich, Side Salad or Chips, Whole Fruit, and Cookie

\$12.00/ PERSON *Add \$ 0.95 for Wrap Sandwich Selections*



LUNCHEON BUFFET

\$14.00/ PERSON

SELECT (2) SALADS

CALIFORNIA FIELD GREENS

with Balsamic Vinaigrette

TOMATO MOZZARELLA PASTA SALAD

BOW-TIE PASTA SALAD

with Arugula and Sun-Dried Tomato

CLASSIC CAESAR SALAD

RED SKIN POTATO SALAD

MARINATED CUCUMBER AND TOMATO SALAD

SELECT (3) SANDWICHES

TUNA SALAD

Lettuce and Tomato on Rustic Bread

TURKEY AND BRIE ON CROISSANT

ROASTED VEGETABLE

with Basil Pesto on French Baguette

PORTOBELLO MUSHROOM ON FOCACCIA

SMOKED BREAST OF CHICKEN

with Marinated Onions on Ciabatta Roll

ROAST BEEF AND CHEDDAR BAGUETTE

GRILLED CHICKEN SALAD

and Romaine on Croissant

CHICKEN BREAST CLUB

SELECT (1) OF THE FOLLOWING

BROWNIES

COOKIES



MARKET CARVERY

TRADITIONAL PLATTER

\$21.25/ PERSON

SLICED ROAST BEEF, HAM AND TURKEY

CHOICE OF TUNA OR CHICKEN SALAD

SWISS AND AMERICAN CHEESE

LETTUCE, TOMATOES AND PICKLES

ASSORTED BREADS

CHOICE OF TWO (2) SALADS

COOKIES AND BROWNIES

DELUXE PLATTER

\$21.25/ PERSON

SLICED CAJUN ROAST BEEF

SMOKED TURKEY AND HAM

CHOICE OF TARRAGON CHICKEN,
TUNA WITH DILL, OR SHRIMP SALAD

GRILLED CHICKEN BREAST

MONTEREY JACK, CHEDDAR
AND SWISS CHEESE

GRILLED ONIONS, BABY GREENS
AND SLICED TOMATO

ASSORTED BREADS

CHOICE OF TWO (2) SIDE SALADS

COOKIES AND BROWNIES

SIDE SALADS

SONOMA FIELD GREENS

Fresh Greens, Sliced Cucumbers, Cherry Tomatoes with Choice of Dressing

PENNE PASTA SALAD

Penne Pasta with Peppers, Black Olives, Tomato and Fresh Basil

POTATO SALAD

Red Skin Potatoes, Whole Grain Mustard with Chopped Eggs, Celery and Scallions

SPINACH SALAD

Fresh Spinach Leaves with Bacon, Tomatoes, Sliced Egg, Mushroom and Honey Mustard Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce with Housemade Croutons, Cherry Tomatoes, Parmesan Cheese and Caesar Dressing on the Side



HOT ENTRÉES

POULTRY SELECTIONS

\$25/ PERSON

CHICKEN PROVENÇAL

Chicken Breast Sautéed with Tomato and Garlic over Orzo, with Artichoke Hearts, Black Olives and Fresh Basil, served with Steamed Green Beans

OLIVE-CRUSTED CHICKEN

Olive-Crusted Pan Roasted Chicken Breast, served with Pesto Pasta, Roasted Zucchini and Squash

OREGANO GRILLED CHICKEN BREAST

Topped with Tomato Basil Magritte, served with Garlic Fettuccine Pasta, Steamed Broccoli and Carrots

SPICY CURRY CHICKEN

Topped with Spicy Curry Cream Sauce, served with Couscous, Steamed Zucchini and Carrots

MARYLAND CHICKEN

Seared Chicken Breast with Lump Crabmeat, Fresh Corn and Plum Tomatoes, served with a Potato Cake and Seasonal Vegetables

CHICKEN BASQUAISE

Tender Chicken Breast sautéed with Tomato, Green Peppers, Onion, Zucchini, Garlic and Spices, with choice of Pasta or Rice

POULET POMMERY

Pan-Seared French Cut Chicken Breast with Whole Grain Pommery Mustard Demi-Glace, Served with Roasted Garlic Mashed Potatoes and Fresh Green Beans

BEEF SELECTIONS

\$27/ PERSON

FLANK STEAK

Grilled Marinated Flank Steak with Mashed Potatoes and Bourbon Green Beans

ENGLISH RIB

English Cut Prime Rib with Horsey Sauce, Roasted Red Bliss Potatoes and Chef's Vegetables

ORIENTAL BEEF AND SNOW PEAS

Sliced Beef Tenderloin, Fresh Snow Peas, Water Chestnuts and Bamboo Shoots in a Tangy Brown Sauce

ROAST LEG OF LAMB

Cooked to Perfection, served with Mint Jelly and Tiny Whole Potatoes

NEW YORK GRILLED STEAK

Marinated 8oz. Beef Sirloin, Grilled to Your Specifications and served with Baked Potatoes and Steamed Mixed Vegetables

PETITE FILET MIGNON

Herb and Garlic Roasted Beef Tenderloin with Sautéed Mushrooms and Onions, Roasted Potatoes, Steamed Broccoli and Cauliflower

SEAFOOD SELECTIONS

\$27/ PERSON

CHESAPEAKE BAY CRAB CAKES

Jumbo Lump Crab Cakes, served with Rosemary
Roasted Potatoes and Vegetable of the Day

PAN ROASTED TILAPIA

Pan Roasted Tilapia Filet, served with Yellow Rice
and Steamed Vegetables

GRILLED SALMON STEAK

Topped with a Light Creamy Seafood Sauce

SHRIMP CREOLE

A Tangy Blend of Shrimp, Tomatoes, Onion, Green
Pepper and Garlic served with Spicy Creole Rice

VEGETARIAN SELECTIONS

\$20.50/ PERSON

VEGETARIAN LASAGNA

Baked with Fresh Seasonal Vegetables
and Four Types of Italian Cheeses

VEGETARIAN CASSOULET

A Stew of White Beans, Tomatoes and Seasonal
Vegetables, topped with Herb Bread Crumbs and
Parmesan Cheese, served with Sourdough Bread
Boules, and Field Greens Salad

EGGPLANT PARMESAN

Eggplant Slices Dipped in an Egg-Milk Solution
into a mixture of Breadcrumbs, Grated Parmesan
Cheese and Seasonings. Baked until bubble, and
finished with Marinara.

MEDITERRANEAN VEGETABLE KEBAB OVER SAFFRON COUS COUS

Seasonal Vegetables Marinated and Grilled on a
Skewer and served over Saffron Flavored Cous Cous



COMBINATIONS

ALL AMERICAN

CHESAPEAKE PICNIC

Sliced Flank Steak, Grilled Chicken
and Grilled Shrimp
Plated with our Sun Dried Tomato
and Roasted Corn Salsa
Roasted Red Potatoes and Grilled Seasonal Vegetables
Caesar Salad
Assorted Rolls and Butter
All American Cookies and Brownies
\$28/ PERSON

THE ORIENT

Ginger Teriyaki Grilled Salmon and Chicken
Sticky Rice
Sesame Green Beans
All American Cookies and Brownies
\$ 21.25/ PERSON

ORIENTAL FUSION

Ginger Teriyaki Grilled Chicken, Shrimp and Steak
Sesame Peanut Noodles
Tossed with Chopped Cilantro and Spring Onions
Sliced Oranges and Cucumber
with Black Sesame Vinaigrette
Fortune Cookies, All American Cookies
and Brownies
\$ 27.75/ PERSON

FRANCE

Shrimp, Steak and Chicken Niçoise
Herb-Grilled and Served with Dijonnaise Dressing
Served with Steamed Red Onions and Black Olives
Caesar Salad
Focaccia with Tomato Relish
Assorted Mini French Pastries
\$28/ PERSON

PICNIC VENEZIA

Herb-Grilled Flank Steak, Chicken Breast
and Salmon Filet
Served with Balsamic Dressing
Presented with Marinated Artichoke Hearts,
Mushrooms, Red Beets, Plum Tomatoes, Carrots,
Cauliflower and Green Beans
Bibb and Endive Salad
Assorted Cookies and Brownies
\$28/ PERSON

SWEET TREATS



ASSORTED GOURMET COOKIES

\$1.75/ PERSON

ASSORTED COOKIES AND BROWNIES

\$2.25/ PERSON

FRENCH PASTRIES

\$6/ PERSON

MINI FRENCH PASTRIES

\$4.25/ PERSON

VIRGINIA PECAN PIE

A Warm Chocolate Cookie with Pecan Pie

\$3.75/ PERSON

TROPICAL FRESH FRUIT SORBET

Mango, Raspberry and Coconut

\$3.75/ PERSON

CHUNKY CHOCOLATE PIE

Chocolate Pie loaded Chunks of Fudge Brownie and Caramel, with a Cream Cheese Filling

\$4.25/ PERSON

CHOCOLATE SPOON CAKE

Chocolate Pudding Between Two Layers of Dark, Moist Chocolate-Drenched Chocolate Cake

\$4.25/ PERSON

TIRAMISU

Mascarpone and Ladyfinger Cookies

Dipped in Espresso

\$4.25/ PERSON

CHOCOLATE TRUFFLE

Housemade

\$1.50 EACH

STRAWBERRY SHORTCAKE

Layered Housemade Biscuits, Strawberries and Fresh Whipped Cream

\$3.50/ PERSON

PEACH COBBLER

Vanilla Ice Cream

\$3.75/ PERSON

FRESH FRUIT AND BERRIES

\$3.50/ PERSON

ICE CREAM SOCIAL

Vanilla, Chocolate and Strawberry Ice Cream with Toppings

\$6.50/ PERSON

SPECIALTY CAKES

FLAVORS

BLACK FOREST

CARROT

CHOCOLATE TRUFFLE

BAVARIAN FRUIT

GERMAN CHOCOLATE

HAZELNUT MOUSSE

LEMON MOUSSE

MANGO MOUSSE

MARBLE

DARK CHOCOLATE MOUSSE

MOCHA KAHLUA

MOCHA

WHITE CHOCOLATE

MOUSSE

PIÑA COLADA

STRAWBERRY AMARETTO

STRAWBERRY SHORTCAKE

TIRAMISU

YELLOW

VANILLA

SIZING

FULL SHEET CAKE

\$145.00

HALF SHEET CAKE

\$75.00

QUARTER SHEET CAKE

\$45.00

12" ROUND

\$37.00

10" ROUND

\$30.00

8" ROUND

\$25.00



MEETING BREAK PACKAGES

MENU I

Assorted All American Cookies
Assorted Bulk Pretzels and Potato Chips
\$2.25/ PERSON

MENU II

Double Chocolate Brownies, Blondies and Lemon Bars
Tortilla Chips and Salsa
Assorted Whole Fruit
\$4.75/ PERSON

MENU III

Assorted All American Cookies
Sliced Fresh Fruit
Popcorn and Terra Chips
Assorted Italian Biscotti
\$4.75/ PERSON

MENU IV

Strawberries with Chocolate Dipping Sauce
Fresh Fruit
Pita Crisps and Hummus
\$4.25/ PERSON



SPECIALTY AFTERNOON BREAKS

CHOCOHOLIC

Housemade Fudge, Chocolate Hershey Bars
 Reese's Cups, Choco Pretzels, Choco Raisins
 Peanuts, Choco Strawberries and Chocolate Milk
 With Beverage Service
 \$7.00/ PERSON

AT THE BALL PARK

Soft Pretzels, Peanut in the Shell,
 Popcorn, Hot Dogs
 Fresh Lemonade
 \$6.00/ PERSON

POWER BREAK

Power Bars, Granola Bars, Trail Mix, Mini Pretzels,
 Dried Fruit and Nuts, Gatorade, Flavored Ice Tea
 Flavored Sparkling Water
 \$6.25/ PERSON

SNACKS

\$3.50/ PERSON

TORTILLA CHIPS AND SALSA

PRETZELS AND POTATO CHIPS, FRENCH ONION DIP

MIXED NUTS

TERRA CHIPS

HERBED PITA CHIPS, HUMMUS

HORS D'OEUVRES

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp
Served with Traditional Cocktail Sauce and Lemon
50 COUNT · \$110

SMOKED SALMON DISPLAY

Sliced Smoked Salmon served with Traditional
Garnishes Including Chopped Egg Yolks, Capers,
Lemon Dill and Cream Cheese
SERVES 25 · \$140

ASSORTED CANAPÉS

Cucumber and Crab Canapé, Dilled Tuna Canapé,
Strawberry with Brie Canapé
\$4.25/ PERSON

FRESH FRUIT DISPLAY WITH YOGURT DIP

\$3.75/ PERSON

CHEESE BOARD

A Display of Assorted Imported and Domestic Cheeses
Accompanied by Assorted Crackers and Flatbreads
\$3.75/ PERSON

CHARCUTERIE DISPLAY

Chicken Sausage, Crab Mousse, Duck Pâté with
Truffles, Smoked Mussels, Oysters and Scallops.
Served with a Variety of Flatbreads,
Toasted Baguette Rounds and Breadsticks
\$3.50/ PERSON

CRUDITÉS DISPLAY

Baby Carrots, Squash, Zucchini, Radishes, String
Beans and Peas served with Fresh Basil Dip
\$3.50/ PERSON

FOUR CHEESE TARTLET

Nutty Whole Wheat Tart Shell Filled With Garlic, Pine
Nuts, Zucchini, Onion, Prosciutto, Mozzarella, Gorgonzola
and Parmesan Cheeses Baked and Served Warm
\$3.00/ PERSON

APPLE POTATO FRITTERS

A Light Potato Batter Filled with Chunks
of Tart Apple, Crisp-Fried and
served with Cinnamon Sour Cream
\$3.75/ PERSON

ROASTED VEGETABLE DUMPLINGS

A Ratatouille of Vegetables, Wrapped in a Pastry,
Filled with Vine Ripened Tomato Mint Relish
\$3.25/ PERSON

CALIFORNIA ROULADE

Herb Cheese, Roasted Holland Peppers, Jack Cheese
and Spinach, wrapped in Lavash Bread and Sliced,
Served Cold
\$3.25/ PERSON

BEEF

Grilled Beef Tenderloin on Skewers
Pommery Mustard Sauce
\$3.50/ PERSON

CHICKEN SKEWERS

Grilled and Marinated Morsels of Chicken
Skewered with Red and Yellow Peppers, Roasted Red
Pepper Sauce
\$3.75/ PERSON

MEATBALLS

Sweet and Sour, Swedish or BBQ Sauce
60 COUNT · \$48

CHICKEN TENDERS WITH HONEY MUSTARD

60 COUNT · \$48

BUFFALO WINGS

Spicy Fried Chicken Wings Served with Blue Cheese
Dipping Sauce and Celery Sticks
60 COUNT · \$60

CHICKEN QUESADILLA WITH ACCOMPANIMENTS

\$2.50/ PERSON

MINI CRAB CAKES

50 COUNT · \$102

FRIED SHRIMP WITH COCKTAIL SAUCE

50 COUNT · \$108

BEEF AND CHICKEN EMPANADAS

60 COUNT · \$66

**VEGETABLE SPRING ROLLS WITH DUCK SAUCE
OR ORIENTAL TERIYAKI SAUCE**

60 COUNT · \$66

**SESAME CHICKEN TENDERS WITH
HOISIN SAUCE WITH GINGER AND LIME**

60 COUNT · \$54

**COCONUT CHICKEN TENDERS
WITH HONEY—SOY SAUCE**

60 COUNT · \$71.95

**CHICKEN AND BEEF SATAY
WITH THAI PEANUT SAUCE**

\$3.75/ PERSON

**MINI PORK BBQ SANDWICH ON A SWEET
POTATO BISCUIT**

\$3.75/ PERSON

ASSORTED FINGER SANDWICHES

\$3.75/ PERSON

- Cucumber and Herb Cream Cheese
- Deviled Egg Salad
- Roast Beef and Cheddar
with Horseradish Mayo and Watercress
- Smoked Salmon with Lemon Cream Cheese
and Dill
- Tarragon Chicken Salad with Grapes
and Toasted Almonds

ADDITIONS

SALAD STATION

Hearts of Romaine, Shaved Parmesan Cheese, Housemade Croutons,
Chopped Eggs, Parmesan Crisps, Caesar Dressing and Sonoma Valley Field Greens,
Tossed with Raspberry, Walnuts and Goat Cheese served with a Warm Cabernet Dressing
\$4.75/ PERSON

CARVED TENDERLOIN

Tri-Pepper Crusted Tenderloin Served with Panini Paille Dijonnaise, Horseradish,
Tomato Chutney Sauces with Fresh Mini Cocktail Rolls
\$6.00/ PERSON

BRUSCHETTA STATION

With Grilled Portobello, Peppers, Zucchini, Eggplant with Brie, Buffalo Mozzarella, Pesto, Olive Caponata, Aioli
Served and Assembled to Order on Cibatta, Rustic Bread and Baguette
\$7.50/ PERSON

MASHED POTATO MARTINI'S

Yukon Gold Mashed Potatoes, Served with an Assortment of Toppings to Include Fresh Broccoli,
Sautéed Wild Mushrooms, Real Bacon Bits, Cheddar Cheese, Green Onions, Butter and Sour Cream
\$6.00/ PERSON

ORIENTAL BEEF AND CHICKEN STIR FRY STATION

Chicken and Beef Sautéed with Crispy Oriental Vegetables, Garlic, Ginger Soy and Plum Sauce
\$7.25/ PERSON

PASTA BAR

Alfredo Style and Puttanesca Style (Red)
\$6.00/ PERSON



COLUMBIA ISLAND MARINA

GEORGE WASHINGTON MEMORIAL PKWY, ARLINGTON, VA 22202

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