

# CATERING MENU





# Columbia Island



## M A R I N A

## CATERING GUIDE

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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 [cimfood@guestservices.com](mailto:cimfood@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

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### 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

\$23.95/ 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

\$24.95/ 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

\$22.95/ PERSON

### HOT DOG BUFFET

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

\$13.50/ PERSON

## BEVERAGE SERVICE

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### FULL BEVERAGE SERVICE

Assorted Beverages to Include:

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

\$6.25/ PERSON

### À LA CARTE BEVERAGE SERVICE

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

\$4.50/ PERSON

### ASSORTED SOFT DRINKS

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

\$3.75/ PERSON



# SOCIAL EVENT

## HAPPY HOUR GROUPS

CHOOSE 3 OR 4 ITEMS FROM THE FOLLOWING SECTION

50 COUNT • 3 ITEMS/\$375 OR 4 ITEMS/ \$450

### SPANAKOPITA BITES

### HOUSEMADE TORTILLA CHIPS

with Pico de Gallo and Queso Dip

### ASSORTED CHEESE BOARD

with Crackers

### VEGETABLE CRUDITÉS

with Herb Dipping Sauce

### SPINACH ARTICHOKE DIP

with Baguette

### LOADED FRENCH FRIES

Cheese, Bacon, Sour Cream, Ranch

### MAC 'N CHEESE

Four Cheese Macaroni with Crispy Top

### PARMESAN RISOTTO BALLS

with Garlic Dipping Sauce

### POTATO CROQUETTES

with Sriracha Honey Dipping Sauce

### HUSH PUPPIES

with Housemade Remoulade Sauce

### CHILE VEGETABLE EMPANADAS

with Chipotle Cream

### CHICKEN QUESADILLA BITES

with Salsa and Sour Cream

### BRIE AND RASPBERRY STARS

### VEGETABLE SPRING ROLLS

with Sweet Chili Dipping Sauce

### POTSTICKERS

with Peanut Soy Dipping Sauce

### STEAK & CHEESE SPRING ROLLS

with Peppercorn Parmesan Dipping Sauce

### MINI CHICKEN PARMESAN BITES

with Roasted Tomato Marinara

### MEATBALLS

Marinara, BBQ, Sweet and Sour  
or Hawaiian Flavored

### BUFFALO WINGS

Buffalo, Hot, Mild, Naked, Old Bay,  
Garlic Parmesan or Honey BBQ Flavored

### PORK BBQ SLIDERS-

Pork BBQ on a Slider Bun

### FRANKS-IN-A-BLANKET

All-Beef with Dipping Sauces

### BEEF EMPANADAS

with Chipotle Cream

### MINI CRAB CAKES

with Old Bay Remoulade

### POPCORN SHRIMP

with Cocktail Sauce

# SPECIALTY SANDWICHES AND WRAPS

## SPECIALTY SANDWICHES

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

\$12.00/ 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*)

\$13.50/ 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

\$12.50/ PERSON *Add \$ 0.99 for Wrap Sandwich Selections*



# LUNCHEON BUFFET

\$16.00/ 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

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## TRADITIONAL PLATTER

\$22.25/ 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

\$23.25/ 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

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### **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

\$27/ 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

\$29/ 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

\$29/ 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

\$22/ 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  
**\$30/ PERSON**

### THE ORIENT

Ginger Teriyaki Grilled Salmon and Chicken  
Sticky Rice  
Sesame Green Beans  
All American Cookies and Brownies  
**\$23/ 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  
**\$29/ 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  
**\$31/ 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  
**\$29/ PERSON**

### ALL AMERICAN BAR-B-QUE

Oak and Cherry Smoked Pulled Pork  
¾ Smoked Chicken  
Texas Style Pork Ribs  
Amish Style Potato Salad  
Classic Cole Slaw  
Homestyle Mac-n-Cheese  
BBQ Baked Beans  
Honey Corn Bread  
Fresh-Cut Watermelon Wedges  
All-American Cookies and Brownies  
**\$32/ PERSON**

## SWEET TREATS

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### ASSORTED GOURMET COOKIES

\$2/ PERSON

### ASSORTED COOKIES AND BROWNIES

\$2.50/ PERSON

### FRENCH PASTRIES

\$7/ PERSON

### MINI FRENCH PASTRIES

\$4.50/ PERSON

### TROPICAL FRESH FRUIT SORBET

Mango, Raspberry and Coconut

\$4/ PERSON

### CHUNKY CHOCOLATE PIE

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

\$4.25/ PERSON

### 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

\$155.00

HALF SHEET CAKE

\$95.00

QUARTER SHEET CAKE

\$50.00

12" ROUND

\$39.00

10" ROUND

\$30.00

8" ROUND

\$25.00



## MEETING BREAK PACKAGES

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### MENU I

Assorted All American Cookies  
Assorted Bulk Pretzels and Potato Chips  
\$3.25/ PERSON

### MENU II

Double Chocolate Brownies, Blondies and Lemon Bars  
Tortilla Chips and Salsa  
Assorted Whole Fruit  
\$5/ PERSON

### MENU III

Assorted All American Cookies  
Sliced Fresh Fruit  
Popcorn and Terra Chips  
Assorted Italian Biscotti  
\$5/ PERSON

### MENU IV

Strawberries with Chocolate Dipping Sauce  
Fresh Fruit  
Pita Crisps and Hummus  
\$5/ PERSON



## SPECIALTY AFTERNOON BREAKS

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### **CHOCOHOLIC**

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

\$8/ PERSON

### **AT THE BALL PARK**

Soft Pretzels, Peanut in the Shell,  
Popcorn, Hot Dogs  
Fresh Lemonade

\$8/ PERSON

### **POWER BREAK**

Power Bars, Granola Bars, Trail Mix, Mini Pretzels,  
Dried Fruit and Nuts, Gatorade, Flavored Ice Tea  
Flavored Sparkling Water

\$7/ PERSON

## SNACKS

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\$4/ PERSON

**TORTILLA CHIPS AND SALSA**

**PRETZELS AND POTATO CHIPS, FRENCH ONION DIP**

**MIXED NUTS**

**TERRA CHIPS**

**HERBED PITA CHIPS, HUMMUS**

## HORS D'OEUVRES

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### **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

### **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**

\$3.50/ 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

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






\$3.75/ PERSON

**MINI PORK BBQ SANDWICH ON A  
BUTTERMILK BISCUIT**

\$3.75/ PERSON

**ASSORTED FINGER SANDWICHES**

\$4/ 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

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### **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  
\$5/ PERSON

### **CARVED TENDERLOIN**

Tri-Pepper Crusted Tenderloin Served with Panini Paille Dijonnaise, Horseradish,  
Tomato Chutney Sauces with Fresh Mini Cocktail Rolls  
\$8/ PERSON

### **BRUSCHETTA STATION**

With Grilled Portobello, Peppers, Zucchini, Eggplant with Brie, Buffalo Mozzarella, Pesto, Olive Caponata, Aioli  
Served and Assembled to Order on Ciabatta, 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  
\$7/ 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/ PERSON

### **TACO BAR**

Beef and Chicken served with Shredded Lettuce, Housemade Pico de Gallo, Tomatoes, Onions, Black Beans, Guacamole,  
Jalapeños, Salsa, Sour Cream, Shredded Cheese, and Soft and Hard Shell Tortillas  
\$8/ PERSON

### **GYRO STATION**

Chicken and Beef served with Warm Pita, Chopped Romaine, Tomatoes, Onions, Black Olives, Pepperoncini,  
Housemade Tzatziki Sauce, and Housemade Chipotle Tzatziki Sauce  
\$7/ PERSON



## COLUMBIA ISLAND MARINA

GEORGE WASHINGTON MEMORIAL PKWY, ARLINGTON, VA 22202

(202) 347-0173 | SAIL ALONG AT [f](#) [t](#) [i](#) @BOATINGINDC

