



Washington Sailing 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.

For more information, call our office at (703) 548-9027 between the hours of 9:00 A.M. and 4:30 P.M. or email to tccatering@questservices.com.

Visit our website to download a digital copy of this brochure.

washingtonsailingmarina.com



WSM Favorites

THE #1 | \$38.95 PER PERSON

Pesto Baked Salmon and Grilled Chicken Breast with Roasted Corn Relish, Herb Roasted Red Skin Potatoes, Roasted Seasonal Vegetables Caesar Salad, Rolls, Butter Cookies and Brownies Ice Tea and Lemonade

BACKYARD BBQ | \$25.95 PER PERSON

Pulled Pork BBQ
Pulled Chicken BBQ
Cole Slaw, Baked Beans
Corn on the Cob
Fresh Seasonal Fruit
Cookies
Lemonade and Ice Tea

BOATER'S COOKOUT | \$26.95/ PERSON

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



PLATTERED \$12 | BOX LUNCH \$12.50 | ADD APPLE AND BOTTLED WATER \$2 | SUBSTITUTE WRAP \$1

Minimum order of 10 per type Served with Baker Chips and Cookies Add a Side Salad \$1.50 Per Person

ARTISAN HAM & MUENSTER CHEESE

Ham, Muenster, Lettuce, Tomato on Kaiser Roll with Stone Ground Mustard Mayo Sauce

ARTISAN TURKEY & CHEDDAR CHEESE

Turkey Breast, Cheddar Cheese, Lettuce on Sliced Multi-grain Bread

ARTISAN ITALIAN

Sliced Ham, Salami, Provolone, Lettuce, Tomato, Onion on Sub Roll with Italian Dressing

ROASTED VEGETABLE

Red Pepper Hummus, Yellow Pepper, Red Pepper, Red Cabbage, Carrots, Lettuce and Goat Cheese in Spinach Wrap

POSH ROAST BEEF

Roast Beef, Caramelized Onions, Arugula, Stone Ground Mustard Mayo on Everything Ciabatta

Small Bites

COCKTAIL SHRIMP | \$22 PER POUND

CHICKEN TENDERS WITH DIPPING SAUCES | \$99 FOR 25 PIECES, \$180 FOR 50 PIECES

CHICKEN WINGS WITH DIPPING SAUCES | \$99 FOR 25 PIECES, \$180 FOR 50 PIECES

Choose your style: Buffalo or BBQ



\$125 FOR 25 PIECES, \$225 FOR 50 PIECES

PORK BBQ

CHEESEBURGER

CHICKEN PESTO

Something Special

HERB-CRUSTED BEEF TENDERLOIN | \$450 FEEDS 25 PEOPLE

Sliced thin, served with horseradish sauce and mini rolls

WE CAN DO BRUNCH! JUST ASK.







CHOOSE 3 OR 4 ITEMS FROM THE FOLLOWING SECTION

3 selections \$395.00 | 4 selections \$495.00 | feeds 25 people

ASSORTED CHEESE BOARD

with Crackers

HOUSE-MADE TORTILLA CHIPS

with Pico de Gallo

VEGETABLE CRUDITÉS

with Herb Dipping Sauce

SPICY BATTERED VEGETABLES

Green Beans and Cauliflower

MOZZARELLA STICKS

with Marinara Sauce

JALAPEÑO POPPERS

with Cool Ranch Dressing

FRANKS-IN-A-BLANKET

All-Beef with Mustard Sauce

MINI ASSORTED QUICHE

Country French Lorraine, Garden Vegetable, Broccoli & Cheese, and Three Cheese

SPANAKOPITA BITES

CHICKEN QUESADILLA BITES

with Salsa and Sour Cream

CRAB BITES (PLUS \$50)

with Remoulade Sauce

MINI LOBSTER ROLLS (PLUS \$100)

on Soft Rolls

MEATBALLS

Choice of BBQ, Sweet and Sour, or Hawaiian

VEGETABLE SPRING ROLLS

with Sweet Chili Dipping Sauce

FLAT BREAD PIZZA BITES

Meat Lovers or Island Time

CHICKEN SATÉ

with Peanut Sauce

DEVILED EGGS

with Bacon

RESERVATION

A reservation is not confirmed or guaranteed until signed contract is received, and Guest Services Inc. (GSI) has your deposit for fifty percent (50%) of the anticipated cost of your event. We must receive both the signed contract and your deposit no later than sixty (60) days prior to your event, or the event is considered to have been canceled. Payment of the deposit must be made by credit card.

CANCELLATIONS

Cancellations must be made thirty (30) days prior to your event, or one-half of your deposit will be charged to you, as Island Time Bar & Grill will have lost other potential customers for the date of your event. Cancellations made less than thirty (30) days prior to your event will result in a charge of the entire deposit.

SPECIAL SERVICES & LATE CHARGES

a) Additional services to be requested by the customer, like recreational activities such as volleyball, corn hole, entertainment services such as DJs, Bands, PA systems, or if you wish to reserve the area for more that two (2) hours, you must make your request at least ten (10) days prior to the event. To fit your group, we have slotted two (2) hours for your group, we have slotted two (2) hours for your event at Island Time Bar & Grill at Columbia Island Marina.

b) If your group arrives more than 30 minutes after the scheduled time, there will be a charge of \$50 per 1/2 hour (or part thereof) that the event continues past the scheduled end of the event, or if the site requires an extraordinary amount of time to be cleaned after the events ends ("Overtime"). GSI may require customer to pay a separate deposit (in advance) to cover up to 90 minutes of overtime.

REGULATIONS

Customer must comply with all park rules, including the prohibition on consuming alcoholic beverages not purchased through the approved NPS site concessionaire, GSI. Customers may not bring food into the park; all food must be purchased through GSI. Customer is liable for all damages to park or GSI property.

RIGHT TO TERMINATE

If GSI determines that the subject event would be detrimental to GSI's business, or to Columbia Island Marina, then GSI shall have the right to terminate this agreement without liability to signer, upon return of signer's deposit.





(703) 548-9027 | TCCATERING@GUESTSERVICES.COM SAIL ALONG AT # @@BOATINGINDC