



Corporate & Special Events

AT ISLAND TIME BAR & GRILL

columbiaislandmarina.com



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.

For more information, call our office at (202) 347-0173 between the hours of 9:00 A.M. and 4:30 P.M. or email to cimcatering@guestservices.com.

Visit our website to download a digital copy of this brochure and post to the Columbia Island Marina website.

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Island Time Favorites



THE #1 | \$39.99 PER PERSON

Pesto Baked Salmon and Grilled Chicken Breast

Herb Roasted Red Skin Potatoes, Roasted Seasonal Vegetables

Caesar Salad, Rolls, Butter

Cookies and Brownies

Ice Tea and Lemonade

BACKYARD BBQ | \$27.95 PER PERSON

Columbia Island Pulled Pork BBQ

Columbia Island Pulled Chicken BBQ

Potato Salad, Baked Beans

Corn on the Cob

Fresh Seasonal Fruit

Cookies

Lemonade and Ice Tea

BOATER'S COOKOUT | \$28.95 PER 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

Sandwiches



PLATTERED \$14 | BOX LUNCH \$14.50 | 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

ROASTED VEGETABLE

House-Roasted Veggies, Fresh Mozzarella Cheese, and a Basil Pesto Spread on Ciabatta Bread

ROASTED TURKEY CROISSANT

Roasted Turkey Breast, Provolone Cheese, Baby Spinach, Tomato, and Mayonnaise on a Butter Croissant

THE ITALIAN

Ham, Genoa Salami, Pepperoni, Provolone Cheese, Leaf Lettuce, Tomato, and Our House-Made Italian Vinaigrette on a Baguette

GRILLED CHICKEN

Marinated Chicken Breast, Swiss Cheese, Baby Spinach, Tomato, and Honey Mustard on Ciabatta Bread

SOUTHWESTERN TURKEY

Roasted Turkey Breast, Pepper Jack Cheese, Leaf Lettuce, Tomato, and Our House-Made Chipotle Mayonnaise on Ciabatta Bread

HONEY MUSTARD HAM

Sliced Baked Ham, Cheddar Cheese, Baby Spinach, Tomato and Honey Mustard on Ciabatta Bread

CRANBERRY TURKEY

Roasted Turkey Breast, Swiss Cheese, Leaf Lettuce, Tomato and Our House-Made Cranberry Mayonnaise on Sliced Multi-Grain Bread

CRANBERRY CHICKEN SALAD

Fresh Chicken Salad with Cranberries and Almonds, Baby Spinach, and Tomato on a Butter Croissant

HORSERADISH ROAST BEEF

Rare Roast Beef, Cheddar Cheese, Leaf Lettuce, Tomato, and Our House-Made Horseradish Mayonnaise on Ciabatta Bread

Small Bites



COCKTAIL SHRIMP | \$26 PER POUND

CHICKEN TENDERS WITH DIPPING SAUCES | \$109 FOR 25 PIECES, \$190 FOR 50 PIECES

CHICKEN WINGS WITH DIPPING SAUCES | \$109 FOR 25 PIECES, \$190 FOR 50 PIECES

Choose your style: Buffalo or BBQ

Sliders



PORK BBQ, CHEESEBURGER OR CHICKEN PESTO | \$145 FOR 25 PIECES, \$245 FOR 50 PIECES

HERB-CRUSTED BEEF TENDERLOIN | \$245 FOR 25 PIECES

Sliced thin, served with horseradish sauce and mini rolls



WE CAN DO BRUNCH! JUST ASK.





Happy Hour



CHOOSE 3 OR 4 ITEMS FROM THE FOLLOWING SECTION

3 selections \$425.00 | 4 selections \$520.00 | feeds 25 people

ASSORTED CHEESE BOARD

with Crackers

HOUSE-MADE TORTILLA CHIPS

with Pico de Gallo

VEGETABLE CRUDITÉS

with Herb Dipping Sauce

MOZZARELLA STICKS

with Marinara Sauce

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

DEVILED EGGS

with Bacon

HUSH PUPPIES

served with Clover Honey

BATTER FRIED MUSHROOMS

BANG BANG SHRIMP

served with Sriracha Mayo. (Plus \$50)

CHICKEN POT STICKERS

Fried Crispy with Sweet Chili Sauce

RESERVATION SPACE

A reservation is not confirmed or guaranteed until a) this signed contract is received, and b) 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 than 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.





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