



MARCO'S RESTAURANT & EVENTS

Indian Spring Country Club

BUTLERED HORS D'OEUVRES

(Priced per 50 pieces)

Crab Stuffed Mushrooms	\$ 90.00	Sweet Sausage Stuffed Mushrooms	\$ 80.00
Spinach & Cheese Stuffed Mushrooms	\$ 65.00	Tempura Vegetables	\$ 75.00
Jumbo Shrimp Cocktail	\$ 110.00	Chicken & Cheese Quesadilla	\$ 75.00
Bruschetta with tomatoes	\$ 60.00	Baked Stromboli	\$ 75.00
Clams Casino	\$ 75.00	Shrimp Tempura	\$ 120.00
Japanese Crab Balls	\$ 110.00	Scallops Wrapped With Bacon	\$ 80.00
Sesame Chicken Tenderloin	\$ 70.00	Grilled Cheese and tomato soup	\$ 65.00
Beef Franks in Pastry	\$ 65.00	Chicken Cordon Bleu	\$ 70.00
Stuffed Jalapeno Poppers	\$ 65.00	Vegetable Spring Rolls	\$ 65.00
Ahi Tuna Wontons	\$ 85.00	Mac 'n' cheese bites	\$ 65.00
Spinach & Cheese in Pastry	\$ 65.00	Clams on the 1/2 shell	\$ 70.00
Potato Pancakes	\$ 65.00	Mini Meatballs Swedish or Marinara	\$ 60.00
Breaded Ravioli with Marinara Sauce	\$ 60.00	Oysters on the 1/2 shell	\$ 80.00
Stuffed Cherry Peppers with Prosciutto & Prov. Cheese	\$ 60.00	Seared Scallops atop Risotto	\$ 80.00
Smoked Salmon Dill Canapés	\$ 70.00	Cornbread Brisket Bites	\$ 80.00
Chicken Avocado salad on Flatbread bite	\$ 65.00	Crab Rangoon	\$ 75.00
Cheesesteak Eggrolls	\$ 65.00	Raspberry Baked Brie	\$ 90.00

RAW SEAFOOD BAR DISPLAY: \$ 11.99 per person

Shrimp Cocktail, Blue Crab Claws, Clams & Oysters on the Half Shell

Served with Spicy Cocktail Sauce & Lemon Wedges

CHEF'S Selection Butlered Hors D'oeuvres \$ 8.00- Half Hour.... \$ 14.00- Full Hour

The Chef will select a variety of hors d'oeuvres to compliment your reception

OR Select 5 hors d'oeuvres from above list in double-digit pricing

TABLE DISPLAYS

(Priced per person)

Assorted International & Domestic Cheese and Crackers garnished with Fresh Seasonal Fruit & Berries - \$ 4.50
Add Sliced Pepperoni & Smoked Sausage - \$ 5.00

Antipasto Display of Italian Meats, sharp Provolone Cheese, Roasted Peppers,
Artichoke Hearts & Olives with Garlic bread - \$ 5.50

Mediterranean display of hummus, Babaganoosh, Tabouli, Grilled Vegetables,
And Greek olives garnished with pita bread \$ 5.00

Sliced Vegetable Crudités with Dip- \$ 3.50

Buffalo Chicken Wings & Drumettes, Celery & Bleu Cheese - (per 50 pieces-) \$ 65.00

Caprese Display of fresh tomato, whole milk mozzarella, basil drizzled with olive oil & balsamic reduction with
assorted breads \$3.99

Pan Seared Sesame Ahi Tuna and Maple Glazed Whole Salmon Display

Fresh Ahi served with soy, wasabi cream, and Asian Slaw

Maple Glazed Baked Salmon with display of diced capers, tomato, onion and lavash crackers

Select one: \$4.99 Both: \$8.99

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax

NON-REFUNDABLE DEPOSIT: \$ 250.00 for a Partial Facility, \$ 500.00 for entire facility

Full payment & Guest count due 10 working days prior by cash, check or money order: payable to Marco's Inc.

A 3% fee will apply if paying by credit card

A Coatroom attendant fee will apply October -March

www.Marcosbanquet.com/ events@marcosrestaurant.com castbiz.net

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