



MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

Dinner Station Menu

Minimum of 2 stations and Minimum of 50 guests
\$ 75 Chef Attendant Fee per Station

Tenderloin of Beef or Prime Rib \$ 15.99

Served with Wild Mushroom Ju Lie Sauce
and Potatoes

Seafood Scampi \$ 12.99

Medley of crabmeat, shrimp, and scallops in a
garlic butter sauce tossed with asparagus tips over
farfalle pasta

Raw Seafood Bar \$ 13.99

Jumbo shrimp cocktail, Maryland Blue Crab Claws,
Clams & Oysters on the half shell. Served chilled
with cocktail sauce and lemon wedges.

Carved Beef, Turkey, or Ham \$ 9.99

Your choice of Top Sirloin of Beef, Roasted Whole
Turkey or Honey Glazed Ham. Served with
potatoes, rolls, and condiments.
Add fresh vegetables \$ 1.99

Pasta Station \$ 8.99

Served with Marinara, Alfredo, & blush sauces.
Choice of House Garden Salad or Caesar Salad.
Add: Italian Sausage & Meatballs \$ 3.00
Add: fresh vegetables \$ 1.99
Add: Chicken or Eggplant Parmesan \$ 4.00

German Station \$9.99

German Sausage & pears with seared perogies
with butter and sautéed onions

Stir Fry Station \$ 10.99

Your choice of Chicken Strips or Sirloin Beef
Served in an Oriental glaze with fresh vegetables
and steamed rice.
Add Shrimp to Stir Fry: \$ 5.00

Coffee & Tea Station \$ 3.00

Fajita Station \$ 11.99

Chicken and Beef Fajitas with warm flour and corn
tortillas, salsa and guacamole. Accompanied with
Nachos, Black beans, cheese, lettuce, and sour
cream.

Taco Bar \$9.99

Pulled Chicken and Ground beef with soft and hard
shells. Accompanied with all the Fiesta toppings

Bruschetta Bar \$ 9.99

Toasted baguette and foccacia brushed with olive
oil and served with the following toppings: sundried
tomatoes, cheese, wild mushrooms, white beans,
prosciutto, Kalamata olives, grilled chicken, and
jumbo lump crab meat.

Macaroni & Cheese Bar \$ 9.99

White Cheddar and Yellow Cheddar with
Prosciutto, Ham, Shrimp, Lobster, Tomato,
Spinach, diced jalapenos, and roasted garlic

Mashed Potato Martini Bar \$ 9.99

Rich Homemade blend of Yukon gold potatoes and
redskin potatoes, cream and butter. Toppings to
include sour cream, cheese, baby shrimp, Kalamata
olives, scallions, tomatoes, crumbled bacon, roasted
garlic, and sauces.

Viennese Dessert Table \$ 7.50

One Layer Celebration Cake, Assorted Mini
Pastries, Fresh Baked Cookies, Coffee and Tea.

Sweet Table \$ 5.50

One Layer Celebration Cake and Fresh Baked
Cookies, Coffee and Tea

Celebration Cake & Coffee and Tea \$ 5.00

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax
NON-REFUNDABLE DEPOSIT: Partial Facility \$ 250.00; \$ 500.00 for entire facility (deposits will be deducted from final bill)
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 apply will apply October -April
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