



**MARCO'S RESTAURANT & EVENTS**  
**Indian Spring Country Club**

**SATURDAY & SUNDAY LUNCH BUFFET**

**35 Adult minimum**

3 entrees- \$ 24.99    4 entrees - \$ 27.99  
 Children under 12 - \$ 12.99

**Salads**

(Please choose two for buffet or one to be served tableside)

Clubhouse salad served with chef's Italian Balsamic Dressing

Classic Caesar with seasoned croutons, cheese & our creamy house Caesar dressing  
 Red Bliss Potato Salad                      Italian Hoagie Salad                      Pasta & Vegetable Salad

**Entrees**

(\***Broiled Jumbo Lump Crab Cakes**- Maryland style- add \$ 4.00)

**Broiled Tilapia** topped with a shrimp pesto cream sauce

**Chicken Italian** with white wine, Italian herbs, fresh basil & diced tomatoes

**Tenderloin Filet Mignon Tips** with peppers & onions in a Teriyaki sauce

**Pork Loin Italiano** sliced & seasoned with spinach, roasted peppers & tomatoes in Au Jus

**Pork Medallions** grilled and topped with an orange demi glaze

**Tenderloin Filet Tips** with pearl onions & mushrooms in a cabernet sauce

**Roasted Sirloin of Beef** sliced thin with a mushroom sauce

**Montreal Seasoned Steak** sliced with Fried Peppers & Onions in Natural Juices

**Honey Glazed Salmon** in a light mustard Dijon sauce

**Broiled Salmon** in a tomato artichoke spinach sauce

**Broiled Flounder** in a Lemon caper butter sauce

**Fresh Medley of Seafood Newburg** in a Lobster crême sauce

**Stuffed Chicken Florentine**- with spinach and provolone cheese in roasted pepper alfredo sauce

**Chicken Marsala** with wild mushrooms

**Chicken & Broccoli DeMarco** over penne pasta with a Scampi Sauce

**Italian Style Breaded Chicken Parmesan** with marinara Sauce

**Roasted Eggplant** with Mozzarella Cheese over Involtini Pasta in a Tomato Sauce

**Chicken Francaise**- egg battered in a lemon butter sauce

**Baked Stuffed Shells** with Mozzarella Cheese & Marinara Sauce

**Barbecued Spare Ribs**

**Honey Dipped Fried Chicken**

Coffee & Tea

Chef's Fresh Vegetable & Starch of the Day

Rolls & Butter

**Dessert**

(Please select one to be served)

N.Y. Cheesecake    One Layer Personalized Celebration Cake

Fudge Brownie a la mode    Peach Melba over vanilla ice cream    Caramel Apple pie  
 Or

(Select two for the buffet)

Fudge Brownies    Chocolate Mousse    Fresh Seasonal Fruit    Rice Pudding    Lemon bars    Cookies

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/](http://www.Marcosbanquet.com/) [events@marcosrestaurant.com](mailto:events@marcosrestaurant.com) [marcosbiz.net](http://marcosbiz.net)

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