



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

SUNDAY – THURSDAY SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree
 Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$ 34.50
 Choice-of Day-of \$2.00 charge (Prime Rib is not available to be chosen the day of)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce Chef's Specialty Homemade soup Fresh seasonal Fruit Medley
 Classic Caesar tossed with Seasoned croutons, cheese & our creamy house Caesar dressing
 Clubhouse salad served with the chef's Italian Balsamic Vinaigrette

To Serve Two Courses - Appetizer and Salad – add \$2.50

Entrees

Combination Entrees

**Land & Sea- Filet Mignon & Stuffed Shrimp with Crab Imperial	\$36.50
**Imperial Steak- Filet Mignon & Maryland Crab Cake	\$36.50
Marco St. Thomas- Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$34.50
Jumbo Lump Maryland Crab Cake- Broiled to perfection	\$34.50
Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce	\$34.50
Filet Champignon- served with a wild mushroom demi glaze	\$34.50
Roast Prime Rib of Beef – slow roasted & served in the Natural Juices	\$34.50
Stuffed Pork Italiano- with provolone, spinach, roasted peppers in natural jus	\$34.50
Crab Imperial Stuffed Salmon or Flounder- topped with hollandaise	\$34.50
Broiled Tilapia – fresh fillet topped with a shrimp pesto crème sauce	\$31.50
Broiled Jumbo Shrimp – stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$31.50
Potato Encrusted Salmon- served with a lemon, tomato, and sour cream topping	\$30.50
Broiled Salmon – in a tomato artichoke spinach sauce	\$30.50
Honey Glazed Salmon – with a light mustard Dijon sauce	\$30.50
Chicken Champignon stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$28.50
Chicken Florentine- stuffed with spinach, tomato, roasted peppers & sharp cheese	\$28.50
Chicken Francaise – egg batter dipped chicken breast in a lemon butter sauce	\$26.50
Chicken Marsala – with wild mushrooms in sweet Marsala wine sauce	\$25.50
Chicken Parmesan -Italian breaded with mozzarella and marinara sauce	\$25.50
Pasta Primavera - tossed with Fresh Vegetables and Marinara sauce	\$24.50

Coffee & Tea Fresh Vegetable & Starch of the Day Rolls & Butter

Dessert

(Please select one)

One Layer Celebration Cake

Chocolate Mousse with raspberry sauce N.Y. cheesecake – plain or strawberry
 Peach Melba with vanilla ice cream, peaches & whipped cream
 Caramel topped Apple Pie Fudge Brownie a la mode

Children- under 12- Chicken fingers, French Fries, Dessert & Beverage- \$ 18.50

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax
 NON-REFUNABLE DEPOSIT required to reserve a date: 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 3.5% fee will apply if paying by credit card A Coatroom attendant fee apply will apply October -April

www.MarcosBanquet.com/ events@marcosrestaurant.comcastbiz.net / Phone:856-596-1106

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