



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

**MONDAY – FRIDAY WEEKDAY LUNCH BUFFET**

**35 Adult minimum**

3 entrees - \$25.50 4 entrees - \$28.50

Children under 12 - \$ 14.50

**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 Caesar dressing  
 Red Bliss Potato Salad                      Pasta & Vegetable Salad                      Italian Hoagie Salad

**Entrees**

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

(**Crab imperial stuffed Flounder OR Salmon** in a lobster cream sauce- add \$1.00)

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

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

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

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

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

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

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

**Montreal Seasoned Steak** sliced with fried peppers & onions in natural juices

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

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

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

**Chicken Marsala** with wild mushrooms

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

**Breaded Chicken Parmesan** with marinara Sauce

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

**Baked Stuffed Shells** with Ricotta & Mozzarella Cheese with marinara Sauce

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

Coffee & Tea

Chef's Fresh Vegetable & Starch of the Day

Rolls & Butter

**Dessert**

(Please select one to be served)

One Layer Personalized Celebration Cake    Caramel Apple Pie

Peach melba over vanilla ice cream    Fudge brownie a la mode    N.Y. Cheesecake

**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 3.5% 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) [castbiz.net](http://castbiz.net) / 856-596-1106

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