



MARCO'S RESTAURANT & EVENTS

Indian Spring Country Club

Monday – Friday Weekday Served Luncheon

Choice of 2 Entrees with pre-order – priced per entree
(Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$ 25.50)
+ \$ 2.00 per person for choice of entrée day of event (excludes Prime Rib)

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 Italian Balsamic Vinaigrette

To Serve 2 Courses - Appetizer & Salad - add \$ 2.50

Entrees

****Combination Entrees****

<u>**Land & Sea-</u> Filet Mignon & Stuffed Shrimp with Crab Imperial	\$ 27.50
<u>**Imperial Steak-</u> Filet Mignon & Maryland Crab Cake	\$ 27.50
<u>Marco St. Thomas-</u> Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$ 25.50
<u>Jumbo Lump Maryland Crab Cake-</u> Broiled to perfection	\$ 25.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$ 25.50
<u>Filet Champignon-</u> served with a wild mushroom demi glaze	\$ 25.50
<u>Roast Prime Rib of Beef</u> – slow roasted in the natural juices	\$ 25.50
<u>Broiled Tilapia</u> – fresh fillet topped with a shrimp pesto cream sauce	\$ 23.50
<u>Broiled Jumbo Shrimp</u> - stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$ 23.50
<u>Honey Glazed Salmon</u> – with a light dijonnaise crème sauce	\$ 23.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$ 23.50
<u>Chicken Florentine</u> – stuffed with spinach, tomato, roasted peppers & sharp cheese	\$ 23.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$ 21.50
<u>Chicken Marsala</u> – with wild mushrooms in sweet Marsala wine sauce	\$ 21.50
<u>Chicken Italiano</u> – served in white wine, Italian herbs, fresh basil & diced tomato	\$ 19.50
<u>Chicken Parmesan-</u> Italian breaded with mozzarella and marinara sauce	\$ 19.50
<u>Lasagna-</u> with ricotta and mozzarella with robust meat sauce	\$ 19.50

Coffee & Tea

Fresh Vegetable & Starch of the Day

Rolls & Butter

Dessert

(Please select one)

One Layer Celebration Cake

Chocolate Mousse with a 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 Vanilla & chocolate Ice cream sundae

Children- under 12- Chicken Fingers, Fries, dessert & Beverage- \$ 14.50

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-
Full Payment & Guest Count due "10" working days prior by check, cash or money order, payable to Marco's Inc.

A 3.5% fee will apply if paying by credit card

A Coattroom attendant fee will apply October -April

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