



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

SATURDAY & SUNDAY LUNCH BUFFET

35 Adult minimum

3 entrees- \$ 27.50 4 entrees - \$ 29.50

Children under 12 - \$ 15.00

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 crème 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 3.5% fee will apply if paying by credit card

A Coatroom attendant fee will apply October -March

www.Marcosbanquet.com/ events@marcosrestaurant.com marcosbiz.net

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