



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

DINNER BUFFET

35 adult minimum

3 entrees- \$ 36.50... 4 entrees - \$ 39.50
 Children under 12 - \$ 18.50

Salads

(Please choose three 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** in a Shrimp pesto crème 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 mushroom sauce
- Montreal Seasoned Steak** sliced with fried peppers & onion in natural juices
- Teriyaki Salmon-** Broiled and sweet teriyaki glazed
- Honey Glazed Salmon-** with a dijionaise cream sauce
- Broiled Salmon** in tomato artichoke spinach sauce
- Seafood Pescatore** - shrimp, crab, scallops & mussels in a zesty tomato sauce
- Fresh Medley of Seafood Newburg** in a Lobster crème sauce
- Chicken Marsala** with wild mushrooms
- Chicken & Broccoli DeMarco** over penne pasta with a scampi sauce
- Chicken Florentine-** with spinach and provolone cheese in roasted pepper Alfredo sauce
- Roasted Eggplant** with Mozzarella Cheese over Involtini Pasta in a Tomato Sauce
- Italian style Breaded Chicken Parmesan** with marinara Sauce
- Involtini Pinwheel Pasta** with Ricotta & Mozzarella Cheese with a Tomato Blush Sauce

Coffee & Tea Chef's Fresh Vegetable & Starch Of The Day Rolls & Butter

Dessert

(select one to be served)

N.Y. Cheesecake One Layer Personalized Celebration Cake Ice cream sundae
 Caramel Apple Pie Fudge Brownie a la mode Peach melba over vanilla ice cream

Or

(Select three 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-REFUNABLE DEPOSIT: 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.com castbiz.net / 856-596-1106

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