



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree
 Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$ 38.50
 Choice-of Day-of \$ 2.00 charge (excluding prime rib)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce Chef's Specialty Homemade Soup
 Fresh Seasonal Fruit Medley

Salad

(Please select one)

Classic Caesar tossed with Seasoned croutons, cheese & our creamy house Caesar dressing
 Clubhouse salad served with the chef's Italian Balsamic Vinaigrette
 Fresh diced Beef Steak Tomato, Cucumber & Bibb Lettuce drizzled with balsamic vinegar

Entrees

Combination Entrees

<u>**Land & Sea-</u> Filet Mignon & Stuffed Shrimp with Crab Imperial	\$40.50
<u>**Imperial Steak-</u> Filet Mignon & Maryland Crab Cake	\$40.50
<u>Marco St. Thomas-</u> Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$38.50
<u>Jumbo Lump Maryland Crab Cake-</u> Broiled to perfection	\$38.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$38.50
<u>Filet Champignon-</u> served with a wild mushroom demi glaze	\$38.50
<u>Roast Prime Rib of Beef</u> – slow roasted & served in the Natural Juices	\$38.50
<u>Broiled Tilapia</u> – fresh fillet with a shrimp pesto cream sauce	\$38.50
<u>Crab Imperial Stuffed Salmon or Flounder-</u> topped with hollandaise	\$38.50
<u>Broiled Jumbo Shrimp</u> – stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$36.50
<u>Potato Encrusted Salmon-</u> served with a lemon, tomato, and sour cream topping	\$35.50
<u>Broiled Salmon</u> in tomato artichoke spinach sauce	\$34.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$34.50
<u>Honey Glazed Salmon</u> – with a light mustard Dijon sauce	\$34.50
<u>Chicken Florentine-</u> stuffed with spinach, tomato, roasted peppers & sharp cheese	\$34.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$32.50
<u>Chicken Marsala</u> – with wild mushrooms in a sweet Marsala wine sauce	\$32.50
<u>Stuffed Pork Loin-</u> stuffed with provolone, roasted peppers and spinach with Au Jus	\$30.50
<u>Chicken Parmesan</u> – Italian breaded with marinara and mozzarella	\$30.50
<u>Pasta Primavera</u> - tossed with Fresh Vegetables & White Wine Garlic sauce	\$29.50

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 Apple Pie Fudge Brownie a la mode Vanilla & chocolate Ice cream sundae

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-REFUNDABLE 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.comcastbiz.net Phone 856-596-1106

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