



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**FRIDAY THRU SUNDAY SERVED DINNER**

Choice of 2 Entrees with pre-order – priced per entree  
Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$40.50  
Choice-of Day-of \$2.50 charge (excluding prime rib)

**Appetizer**

(Please select one)

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

**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  
Tomato, Cucumber & Bibb lettuce drizzled with balsamic vinegar  
Harvest Salad: field greens, craisins, feta, candied walnuts, raspberry vinaigrette

**Entrees**

\*\*Combination Entrees\*\*

<b><u>**Land &amp; Sea-</u></b> filet mignon & stuffed shrimp with crab imperial	\$42.50
<b><u>**Imperial Steak-</u></b> Filet Mignon & Maryland Crab Cake	\$42.50
<b><u>Marco St. Thomas-</u></b> chicken with crab imperial, asparagus & Monterey jack cheese	\$40.50
<b><u>Jumbo Lump Maryland Crab Cake-</u></b> broiled to perfection	\$40.50
<b><u>Filet Mignon Au Poivre</u></b> - choice cut filet topped with a peppercorn brandy sauce	\$40.50
<b><u>Filet Champignon-</u></b> served with a wild mushroom demi glaze	\$40.50
<b><u>Roast Prime Rib of Beef</u></b> – slow roasted & served in the Natural Juices	\$40.50
<b><u>Broiled Tilapia</u></b> – fresh fillet with a shrimp pesto cream sauce	\$40.50
<b><u>Crab Imperial Stuffed Salmon or Flounder-</u></b> topped with hollandaise	\$40.50
<b><u>Broiled Jumbo Shrimp</u></b> – stuffed with Jumbo Lump Crab Imperial & lemon beurre blanc	\$38.50
<b><u>Broiled Salmon</u></b> in tomato artichoke spinach sauce	\$36.50
<b><u>Honey Glazed Salmon</u></b> – with a light Dijonnaise sauce	\$36.50
<b><u>Asian Glazed Salmon</u></b> – with sauteed seasonal vegetable	\$36.50
<b><u>Chicken Champignon</u></b> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$36.50
<b><u>Chicken Florentine</u></b> – stuffed with spinach, tomato, roasted peppers & sharp cheese	\$36.50
<b><u>Chicken Francaise</u></b> – egg batter dipped chicken breast in a lemon butter sauce	\$34.50
<b><u>Chicken Marsala</u></b> – with wild mushrooms in a sweet Marsala wine sauce	\$34.50
<b><u>Chicken Parmesan</u></b> – Italian breaded with marinara and mozzarella	\$32.50
<b><u>Pasta Primavera</u></b> - tossed with Fresh vegetables & white wine garlic sauce	\$31.50

Coffee & Tea      Fresh Vegetable & Starch of the Day      Rolls & Butter

**Dessert**

(Please select one)

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

One Layer Celebration Cake additional \$1pp

**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; \$ 500 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](mailto:events@marcosrestaurant.comcastbiz.net) Phone 856-596-1106

115 South Elmwood Road. Marlton, NJ 08053