



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**SATURDAY & SUNDAY LUNCH BUFFET**

**35 Adult minimum**

3 entrees- \$29.50 4 entrees - \$31.50

Children under 12 - \$15

**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

Harvest Salad: mixed greens with craisins, feta, candied walnuts in raspberry vinaigrette

**Entrees**

(\*\***Broiled Jumbo Lump Crab Cakes**- Maryland style- add \$6 )

**Tenderloin Filet Mignon Tips** with peppers & onions in a teriyaki sauce

**Tenderloin Filet Tips** with pearl onions & mushrooms in a cabernet sauce

**Tenderloin Filet Tips** with asparagus & roasted peppers in a garlic demi glaze

**Roasted Sirloin of Beef** sliced thin with a mushroom sauce

**Montreal Seasoned Steak** sliced with fried peppers & onions in natural juices

**Pork Loin Italiano** sliced & seasoned with spinach, roasted peppers & tomatoes in au jus

**Caribbean Barbeque Pulled Pork** in natural juices with BBQ sauce and a side of pineapple chutney

**Honey Glazed Salmon** in a light Dijonnaise sauce

**Broiled Salmon** in a tomato artichoke spinach sauce

**Broiled Tilapia** topped with a shrimp pesto cream sauce

**Seafood Newburg Medley** in a lobster crème sauce

**Chicken Florentine**- with spinach and provolone cheese in roasted pepper alfredo sauce

**Chicken Marsala** with wild mushrooms in marsala wine sauce

**Chicken Italian** with white wine, Italian herbs, fresh basil & diced tomatoes

**Chicken Francaise**- egg battered in a lemon butter sauce

**Chicken & Broccoli DeMarco** over penne with a scampi sauce

**Italian Style Breaded Chicken Parmesan** with mozzarella and marinara

**Roasted Eggplant** with mozzarella over Involtini pasta in a tomato sauce

**Baked Stuffed Shells** with mozzarella & marinara

**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)

Fudge Brownie a la mode Peach Melba over vanilla ice cream N.Y. Cheesecake Caramel Apple pie

One Layer Personalized Celebration Cake – additional \$1 pp

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 for a Partial Facility, \$ 500 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/](http://www.Marcosbanquet.com/) [events@marcosrestaurant.comcastbiz.net](mailto:events@marcosrestaurant.comcastbiz.net)

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2022