



## MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

### Dinner Station Menu

Minimum of 50 adult guests

Minimum of 2 stations Sunday – Thursday, Minimum of 3 stations Friday & Saturday

\$75 Chef Attendant Fee per Station

#### **Tenderloin of Beef or Prime Rib \$20**

served with wild mushroom jus lie sauce and potatoes

#### **Seafood Scampi \$15**

crabmeat, shrimp, and scallops in a garlic butter sauce tossed with asparagus tips over farfalle

#### **Raw Seafood Bar \$18.50**

jumbo shrimp cocktail, calamari salad, marinated mussels, clams & oysters on the half shell - served chilled with cocktail sauce and lemon wedges.  
Add Chef Shucker \$100 each

#### **Carved Beef, Turkey, or Ham \$ 13.50**

choice of top sirloin of beef, roasted whole turkey or honey glazed ham. Served with potatoes, rolls, and condiments.  
add vegetables \$2

#### **Pasta Station \$10.50**

served with marinara, alfredo, & blush sauces  
choice of House Garden Salad or Caesar Salad  
Add: Italian Sausage & Meatballs \$3  
Add: Vegetables \$2  
Add: Chicken or Eggplant Parmesan \$ 4

#### **European Station \$10.50**

German sausage & pears with seared pierogies with butter and sautéed onions

#### **Stir Fry Station \$13.50**

chicken strips or beef sirloin  
served in an Asian glaze with vegetables and steamed rice.  
Add Shrimp to Stir Fry: \$5.50

#### **Coffee & Tea Station \$ 3.50**

#### **Fajita Station \$ 14.50**

chicken and beef fajitas with warm flour and corn tortillas, salsa and guacamole - accompanied by nachos, black beans, cheese, lettuce, onions, peppers and sour cream

#### **Taco Bar \$ 11.50**

pulled chicken and ground beef, soft and hard shells with all the fiesta toppings

#### **Bruschetta Bar \$ 11.50**

toasted baguette and foccacia brushed with olive oil with the following toppings: sundried tomatoes, cheese, wild mushrooms, white beans, prosciutto, Kalamata olives, grilled chicken, and jumbo lump crab meat.

#### **Macaroni & Cheese Bar \$ 11.50**

white cheddar and yellow cheddar with prosciutto, ham, shrimp, lobster, tomato, diced jalapenos, spinach, and roasted garlic

#### **Mashed Potato Martini Bar \$ 10.50**

rich homemade blend of Yukon gold potatoes and redskin potatoes, cream and butter. Toppings include sour cream, cheese, baby shrimp, Kalamata olives, scallions, tomatoes, crumbled bacon, roasted garlic, and sauces.

#### **Viennese Dessert Table \$ 8.50**

One Layer Celebration Cake, Assorted Mini Pastries, Fresh Baked Cookies, Coffee and Tea.

#### **Sweet Table \$ 6.50**

One Layer Celebration Cake and Fresh Baked Cookies, Coffee and Tea

#### **Celebration Cake & Coffee and Tea \$ 6**

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax

NON-REFUNDABLE DEPOSIT required to reserve a date: Partial Facility \$ 250; \$ 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 apply will apply October -April  
www.MarcosBanquet.com/ [events@marcosrestaurant.comcastbiz.net](mailto:events@marcosrestaurant.comcastbiz.net) Phone 856-596-1106

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