



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) \$42.50

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

<u>**Land & Sea-</u> filet mignon & stuffed shrimp with crab imperial	\$44.50
<u>**Imperial Steak-</u> Filet Mignon & Maryland Crab Cake	\$44.50
<u>Marco St. Thomas-</u> chicken with crab imperial, asparagus & Monterey jack cheese	\$42.50
<u>Jumbo Lump Maryland Crab Cake-</u> broiled to perfection	\$42.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$42.50
<u>Filet Champignon-</u> served with a wild mushroom demi glaze	\$42.50
<u>Roast Prime Rib of Beef</u> – slow roasted & served in the Natural Juices	\$42.50
<u>Broiled Tilapia</u> – fresh fillet with a shrimp pesto cream sauce	\$42.50
<u>Crab Imperial Stuffed Salmon or Flounder-</u> topped with hollandaise	\$42.50
<u>Broiled Jumbo Shrimp</u> – stuffed with Jumbo Lump Crab Imperial & lemon beurre blanc	\$40.50
<u>Broiled Salmon</u> in tomato artichoke spinach sauce	\$38.50
<u>Honey Glazed Salmon</u> – with a light Dijonnaise sauce	\$38.50
<u>Asian Glazed Salmon</u> – with sauteed seasonal vegetable	\$38.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$37.50
<u>Chicken Florentine-</u> stuffed with spinach, tomato, roasted peppers & sharp cheese	\$37.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$35.50
<u>Chicken Marsala</u> – with wild mushrooms in a sweet Marsala wine sauce	\$35.50
<u>Chicken Parmesan</u> – Italian breaded with marinara and mozzarella	\$34.50
<u>Pasta Primavera</u> - tossed with Fresh vegetables & white wine garlic sauce	\$33.50

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 Phone 856-596-1106

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2023