



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

FRIDAY - SUNDAY DINNER BUFFET

35 adult minimum

3 entrees- \$ 39.50 4 entrees - \$ 43.50

Children under 12 - \$ 18.50

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: field greens, craisins, feta, candied walnuts, raspberry vinaigrette

Entrees

(Broiled Jumbo Lump Crab Cakes-** Maryland style- add \$ 6.00)

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 – asparagus, roasted peppers, in a garlic & oil sauce

Roasted Sirloin of Beef sliced thin with mushroom sauce

Montreal Seasoned Steak sliced with fried peppers & onion 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

Asian Glazed Salmon- broiled and sweet teriyaki glazed

Honey Glazed Salmon- with a dijionaise cream sauce

Broiled Salmon in tomato artichoke spinach sauce

Broiled Tilapia in a shrimp pesto crème sauce

Seafood Pescatore – shrimp, crab, scallops & mussels in a zesty tomato sauce

Seafood Newburg Medley in a lobster crème sauce

Chicken Marsala with wild mushrooms

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

Chicken & Broccoli DeMarco over penne pasta with a scampi sauce

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

Chicken Parmesan with marinara sauce

Roasted Eggplant with mozzarella over Involtini pasta in tomato sauce

Stuffed Shells filled with ricotta, topped with mozzarella and marinara

Coffee & Tea

Chef's Fresh Vegetable & Starch Of The Day

Rolls & Butter

Dessert

(select one to be served)

N.Y. Cheesecake

Ice cream sundae

Caramel Apple Pie

Fudge Brownie a la mode Peach melba over vanilla ice cream

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-REFUNABLE 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 / 856-596-1106

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2023