



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**Monday - Thursday Dinner Buffet**

3 entrees - \$ 35 / 4 entrees - \$ 39  
Children under 12 - \$ 19

**Salads**

(Please choose two on 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      Tomato, Bermuda Onion & Cucumber      Pasta & Vegetable Salad  
Harvest Salad: mixed 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 Mignon Tips** with pearl onions & mushrooms in a cabernet sauce

**Tenderloin Filet Mignon Tips** with asparagus & roasted peppers in a garlic & oil sauce

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

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

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

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

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

**Broiled Flounder** in a lemon caper butter sauce

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

**Asian Glazed Salmon** with sauteed seasonal vegetables

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

**Chicken Marsala** with wild mushrooms

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

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

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

**Chicken Parmesan** with marinara

**Chicken Francaise**- egg battered with lemon butter sauce

**Baked Stuffed Shells** with mozzarella & marinara

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

**Barbecued Spare Ribs**

**Honey Dipped Fried Chicken**

**Cheese Burgers**

**BBQ Chicken**

Coffee & Tea

Chef's Fresh Vegetable & Starch of the Day

Rolls & Butter

**Dessert**

(please select one to be served)

Brownie ala mode    N.Y. Cheesecake    Caramel Apple Pie    Peach Melba over vanilla ice cream

One Layer Celebration Cake - additional \$1 pp

Or

(two for the Buffet)

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 required to reserve a date: \$ 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) / Phone - 856-596-1106

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