



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

MONDAY – THURSDAY SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree
 Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$38.50
 Choice-of Day-of \$2.50 charge (Prime Rib is not available to be chosen the day of)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce Chef's Specialty Homemade soup Fresh seasonal Fruit Medley
 Classic Caesar tossed with Seasoned croutons, cheese & our creamy house Caesar dressing
 Clubhouse salad served with the chef's Italian Balsamic Vinaigrette
 Harvest Salad: field greens, craisins, feta, candied walnuts in raspberry vinaigrette

To Serve Two Courses - Appetizer and Salad – add \$2.50

Entrees

Combination Entrees

<u>**Land & Sea-</u> filet mignon & stuffed shrimp with crab imperial	\$40.50
<u>**Imperial Steak-</u> filet mignon & Maryland crab cake	\$40.50
<u>Marco St. Thomas-</u> chicken with crab imperial, asparagus & Monterey Jack cheese	\$38.50
<u>Jumbo Lump Maryland Crab Cake-</u> broiled to perfection	\$38.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$38.50
<u>Filet Champignon-</u> served with a wild mushroom demi glaze	\$38.50
<u>Roast Prime Rib of Beef</u> – slow roasted & served in the natural juices	\$38.50
<u>Crab Imperial Stuffed Salmon or Flounder-</u> topped with hollandaise	\$37.50
<u>Broiled Tilapia</u> – fresh fillet topped with a shrimp pesto crème sauce	\$35.50
<u>Broiled Jumbo Shrimp</u> – stuffed with jumbo lump crab imperial & lemon beurre blanc	\$36.50
<u>Broiled Salmon</u> – in a tomato artichoke spinach sauce	\$34.50
<u>Honey Glazed Salmon</u> – with a light Dijonnaise sauce	\$34.50
<u>Asian Glazed Salmon</u> – with sauteed seasonal vegetables	\$34.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$32.50
<u>Chicken Florentine-</u> stuffed with spinach, tomato, roasted peppers & sharp cheese	\$31.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$30.50
<u>Chicken Marsala</u> – with wild mushrooms in sweet Marsala wine sauce	\$29.50
<u>Chicken Parmesan</u> –Italian breaded with mozzarella and marinara	\$28.50
<u>Pasta Primavera</u> - tossed with fresh vegetables and marinara	\$27.50

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 topped Apple Pie Fudge Brownie a la mode
 One Layer Celebration Cake – additional \$1.00 pp

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 required to reserve a date: 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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