



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

**Monday – Friday Weekday Served Luncheon**

Choice of 2 Entrees with pre-order – priced per entree  
 (Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$28.50)  
 + \$2.50 per person for choice of entrée day of event (excludes Prime Rib)

**Appetizer**

(Please select one)

Penne Pasta in a Vodka Blush Sauce    Fresh Seasonal Fruit Medley    Chef's specialty homemade soup  
 Classic Caesar tossed with seasoned croutons & shaved parmesan  
 Clubhouse salad served with Italian balsamic vinaigrette  
 Harvest Salad: mixed greens, craisins, feta, candied walnuts, raspberry vinaigrette

To Serve 2 Courses - Appetizer & Salad - add \$2.50

**Entrees**

**\*\*Combination Entrees\*\***

<b><u>**Land &amp; Sea-</u></b> Filet Mignon & Stuffed Shrimp with Crab Imperial	\$ 30.50
<b><u>**Imperial Steak-</u></b> Filet Mignon & Maryland Crab Cake	\$ 30.50
<b><u>Marco St. Thomas-</u></b> Chicken with Crab Imperial, asparagus & Monterey Jack cheese	\$ 28.50
<b><u>Jumbo Lump Maryland Crab Cake-</u></b> broiled to perfection	\$ 28.50
<b><u>Filet Mignon Au Poivre</u></b> - choice cut filet topped with a peppercorn brandy sauce	\$ 28.50
<b><u>Filet Champignon-</u></b> served with a wild mushroom demi glaze	\$ 28.50
<b><u>Roast Prime Rib of Beef</u></b> – slow roasted in the natural juices	\$ 28.50
<b><u>Broiled Tilapia</u></b> – fresh filet topped with a shrimp pesto cream sauce	\$ 26.50
<b><u>Broiled Jumbo Shrimp</u></b> - stuffed with jumbo lump crab imperial & lemon beurre blanc	\$ 26.50
<b><u>Broiled Salmon</u></b> – in tomato artichoke spinach sauce	\$ 26.50
<b><u>Honey Glazed Salmon</u></b> – with a light dijonaise crème sauce	\$ 26.50
<b><u>Chicken Champignon</u></b> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$ 26.50
<b><u>Chicken Florentine</u></b> –with spinach, tomato, roasted peppers & sharp cheese	\$ 26.50
<b><u>Chicken Francaise</u></b> – egg batter dipped chicken breast in a lemon butter sauce	\$ 24.50
<b><u>Chicken Marsala</u></b> – with wild mushrooms in sweet Marsala wine sauce	\$ 24.50
<b><u>Chicken Italiano</u></b> – served in white wine, Italian herbs, fresh basil & diced tomato	\$ 23.50
<b><u>Chicken Parmesan-</u></b> Italian breaded with mozzarella and marinara sauce	\$ 23.50
<b><u>Lasagna-</u></b> with ricotta and mozzarella with robust meat sauce	\$ 22.50

Coffee & Tea      Fresh Vegetable & Starch of the Day      Rolls & Butter

**Dessert**

(Please select one)

Chocolate Mousse with a 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    Vanilla & chocolate Ice cream sundae  
 One Layer Celebration Cake – additional \$1 pp

**Children-** under 12- Chicken Fingers, Fries, dessert & Beverage- \$15.50

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax;  
 NON-REFUNDABLE DEPOSIT: Partial Facility \$ 250 - \$ 500 for entire facility-  
 Full Payment & Guest Count due **“10” working days** prior by check, cash 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 –April  
 115 South Elmwood Road. Marlton, NJ 08053 856-596-1106  
[events@marcosrestaurant.com](mailto:events@marcosrestaurant.com) [marcosbanquet.com](http://marcosbanquet.com)