



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**SATURDAY & SUNDAY LUNCH BUFFET**

**35 Adult minimum**

3 entrees- \$30.50 4 entrees - \$33.50  
Children under 12 - \$15

**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: mixed greens with craisins, feta, candied walnuts in raspberry vinaigrette

**Entrees**

(\*\***Broiled Jumbo Lump Crab Cakes**- Maryland style- add \$6 )  
**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** 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  
**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  
**Honey Glazed Salmon** in a light Dijonnaise sauce  
**Broiled Salmon** in a tomato artichoke spinach sauce  
**Broiled Tilapia** topped with a shrimp pesto cream sauce  
**Seafood Newburg Medley** in a lobster crême sauce  
**Chicken Florentine**- with spinach and provolone cheese in roasted pepper alfredo sauce  
**Chicken Marsala** with wild mushrooms in marsala wine sauce  
**Chicken Italian** with white wine, Italian herbs, fresh basil & diced tomatoes  
**Chicken Francaise**- egg battered in a lemon butter sauce  
**Chicken & Broccoli DeMarco** over penne with a scampi sauce  
**Italian Style Breaded Chicken Parmesan** with mozzarella and marinara  
**Roasted Eggplant** with mozzarella over Involtini pasta in a tomato sauce  
**Baked Stuffed Shells** with mozzarella & marinara  
**Barbecued Spare Ribs** **Honey Dipped Fried Chicken**

Coffee & Tea Chef's Fresh Vegetable & Starch of the Day Rolls & Butter

**Dessert**

(Please select one to be served)  
Fudge Brownie a la mode Peach Melba over vanilla ice cream N.Y. Cheesecake Caramel Apple pie  
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-REFUNDABLE DEPOSIT: \$ 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/ Fax – 856-596-2256

115 South Elmwood Road, Marlton, New Jersey 08053

2023