

# Marco's

## MOTHER'S DAY BRUNCH

Sunday, May 14, 2023

Reservations beginning at 10:00 am until 2:00 pm

### Hot Items

Challah Bread French Toast, Potatoes Lyonnaise, Cheese Filled Blintzes with Homemade Fruit Compote, Scrambled Eggs, Thick Cut Crispy Bacon and Country Sausage, Crab Stuffed Flounder Oscar served in Shrimp Lemon Butter Sauce & Italian Sausage with Sautéed Peppers, Onions, Roasted Garlic and spinach over Rigatoni

### Cold Items

Fresh Cut Assorted Fruit Display, Tomato Cucumber Salad, Asian Fusion Salad, Classic Caesar Salad and Fresh Maple Salmon Display

### Interactive Chef Stations

Create your own Omelet, Belgium Waffle Station with Fruit Toppings, Ice Cream, Whipped Cream and Maple Syrup, Carved Top Round of Beef and Carved Roasted Turkey

### From Our Bakery

Fresh Baked Croissants, Bagels & Pastries  
Sweet Inspirations Table: Miniature Pastries, Decadent Cakes,  
Traditional Pies, Chocolate Mousse & More!  
Coffee & Tea

**\$47.99 for Adults and \$23.99 for Children under 10**

(Tax and Gratuity not included. Gratuity is added to parties of 6 or more)

## SPACE IS LIMITED, PLEASE CALL FOR RESERVATIONS

Also accepting Dinner Reservations in the Restaurant  
beginning at 3pm, featuring 3 Course Dinner

Marcos at Indian Spring County Club  
115 South Elmwood Road Marlton, NJ 08053  
856-596-1106 [Events@marcosrestaurant.com](mailto:Events@marcosrestaurant.com)  
[www.marcosbanquet.com](http://www.marcosbanquet.com)



*Marco's*  
**MOTHER'S DAY DINNER**

**Sunday, May 14, 2023**

**\$39.99 Adult Menu**

*(Tax and Gratuity not included. Gratuity is added to parties of 6 or more)*

**First Course**

**Chicken Florentine Soup**

**Rigatoni Bolognese**

**Seafood Trio**

*Clams Casino (2) and BBQ Shrimp wrapped in Bacon (2) served with Chipotle Ranch Sauce*

**Second Course**

**House Garden Green Salad with Choice of Dressing**

**Classic Caesar Salad**

**Entrees**

**Broiled Maryland Style Jumbo Lump Crab Cake**

*Marco's House Specialty-Broiled with Fresh Herbs and Seasoning*

**Stuffed Flounder Oscar**

*Stuffed with Crab Imperial and Served in a Shrimp and Lemon Butter Sauce*

**Italian Sausage Rigatoni**

*Sautéed with Peppers, Onions, Roasted Garlic and spinach over Rigatoni*

**8oz Filet Mignon**

*Served with Champagne Mushroom Sauce*

**Land & Sea- Petite Filet Mignon and Stuffed Shrimp**

*Served with Rich Demi Glaze and a Light Lemon Beurre Blanc sauce*

**Chicken Parmesan**

*Served with Involtini Pasta and Garlic Bread*

**Greek Salmon**

*Pan Seared with Cucumbers, Kalamata Olives, Red Onions,*

*Heirloom Tomatoes in White wine Sauce*

**Dessert is Available A La Carte**

**Please Ask Your Server for Additional Menu Options**