

MARCO'S RESTAURANT & EVENTS Pennsauken Country Club

FRIDAY - SUNDAY DINNER BUFFET

35 adult minimum

3 entrees - \$ 39.50 4 entrees - \$ 43.50 Children under 12 - \$ 18.50

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: field 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 Tips** with pearl onions & mushrooms in a cabernet sauce **Tenderloin Filet Tips** – asparagus, roasted peppers, in a garlic demi glaze Roasted Sirloin of Beef sliced thin with mushroom sauce

Montreal Seasoned Steak sliced with fried peppers & onion 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 mango salsa.

> Asian Glazed Salmon- broiled and sweet terivaki glazed Honey Glazed Salmon- with a dijionaise cream sauce **Broiled Salmon** in tomato artichoke spinach sauce **Broiled Tilapia** in a shrimp pesto crème sauce

Seafood Pescatore – shrimp, crab, scallops & mussels in a zesty tomato sauce

Seafood Newburg Medley in a lobster crème sauce Chicken Marsala with wild mushrooms

Chicken Italian with white wine, Italian herbs, fresh basil & diced tomatoes Chicken & Broccoli DeMarco over penne pasta with a scampi sauce

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

Chicken Parmesan with marinara sauce

Roasted Eggplant with mozzarella over Involtini pasta in tomato sauce **Stuffed Shells** filled with ricotta, topped with mozzarella and marinara

Coffee & Tea Chef's Fresh Vegetable & Starch Of The Day Rolls & Butter

Dessert

(select one to be served)

N.Y. Cheesecake Ice cream sundae

Caramel Apple Pie

Fudge Brownie a la mode Peach Melba over vanilla ice cream One Layer Personalized Celebration Cake additional \$1 pp

Or

(Select two for the buffet)

Fudge Brownies Fresh Seasonal Fruit Chocolate Mousse Rice Pudding Lemon Bars Cookies

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax NON-REFUNABLE DEPOSIT: Partial Facility \$ 250.00; \$ 500.00 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/sales@marcosrestaurant.comcastbiz.net / 856-438-5283