

MARCO'S RESTAURANT & EVENTS Pennsauken Country Club

MONDAY - FRIDAY WEEKDAY LUNCH BUFFET

35 Adult minimum

3 entrees - \$28.50 4 entrees - \$31.50 Children under 12 - \$15.50

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 Caesar dressing Red Bliss Potato Salad Pasta & Vegetable Salad Italian Hoagie Salad Harvest Salad: field greens, craisins, feta, candied walnuts, raspberry vinaigrette

Entrees

(**Broiled Jumbo Lump Crab Cakes- Maryland style - add \$6)
(Crab Imperial Stuffed Flounder OR Salmon in a lobster cream sauce- add \$4)

<u>Tenderloin Filet Tips</u> with peppers & onions in a teriyaki sauce

<u>Tenderloin Filet Tips</u> with pearl onions & mushrooms in a cabernet sauce

<u>Tenderloin Filet Tips</u> with asparagus, roasted peppers in a garlic demi glaze

Roasted Sirloin of Beef sliced thin with mushroom sauce

Montreal Seasoned Steak sliced with fried peppers & onions in natural juices

Caribbean Barbeque Pulled Pork in natural juices with BBQ sauce and a side of mango salsa

<u>Pork Loin Italiano</u> sliced & seasoned with spinach, roasted peppers, tomatoes in au jus

<u>Honey Glazed Salmon</u> in a light mustard cream sauce

Broiled Flounder in a lemon caper butter sauce

Asian Glazed Salmon with sauteed seasonal vegetables

Broiled Tilapia topped with a shrimp pesto crème sauce

Seafood Newburg Medley in a lobster crème sauce

Chicken Marsala with wild mushrooms

Chicken Française egg battered in a lemon butter sauce

Chicken Italian with white wine, Italian herbs, fresh basil & diced tomatoes

Chicken & Broccoli DeMarco over penne in a scampi sauce

Breaded Chicken Parmesan with marinara

Roasted Eggplant with mozzarella over Involtini pasta in a tomato sauce **Baked Stuffed Shells** with ricotta & mozzarella in marinara

Daked Stuffed Shells with Fleotia & mozzarena in marmara

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

Dessert

(Please select one to be served)

Peach melba over vanilla ice cream Fudge brownie a la mode N.Y. Cheesecake Caramel Apple Pie One Layer Personalized Celebration Cake - additional \$1 pp

OR

(Select two for the buffet)

Fudge Brownies Chocolate Mousse Seasonal Fruit Rice Pudding Lemon bars Cookies

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax

NON-REFUNDABLE DEPOSIT: \$ 250.00 for a Partial Facility, \$ 500.00 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/ sales@marcosrestaurant.comcastbiz.net / 856-438-5283

3800 Haddonfield Road Pennsauken, NJ 08109