



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**FRIDAY - SUNDAY DINNER BUFFET**

**35 adult minimum**

3 entrees- \$ 40.50 4 entrees - \$ 44.50

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 & oil sauce

**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 pineapple chutney

**Asian Glazed Salmon-** broiled and sweet teriyaki 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

Chocolate Mousse

Fresh Seasonal Fruit

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/ events@marcosrestaurant.comcastbiz.net / 856-596-1106

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