



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

Monday - Thursday Dinner Buffet

3 entrees - \$ 35.50 / 4 entrees - \$ 39.50
Children under 12 - \$ 18.50

Salads

(Please choose two on 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 Tomato, Bermuda Onion & Cucumber Pasta & Vegetable Salad
Harvest Salad: mixed 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 Mignon Tips with pearl onions & mushrooms in a cabernet sauce
Tenderloin Filet Mignon 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
Caribbean Barbeque Pulled Pork in natural juices and BBQ sauce with a side of pineapple chutney
Pork Loin Italiano sliced & seasoned with spinach, roasted peppers & tomatoes in au jus
Broiled Tilapia topped with a shrimp pesto crème sauce
Broiled Flounder in a lemon caper butter sauce
Broiled Salmon in a tomato artichoke spinach sauce
Asian Glazed Salmon with sauteed seasonal vegetables
Seafood Newburg Medley in a lobster crème sauce
Chicken Marsala with wild mushrooms
Chicken Italian with white wine, Italian herbs, fresh basil & diced tomatoes
Stuffed Chicken Florentine- with spinach and provolone cheese in roasted pepper alfredo sauce
Chicken & Broccoli DeMarco over penne pasta with a scampi sauce
Chicken Parmesan with marinara
Chicken Francaise- egg battered with lemon butter sauce
Baked Stuffed Shells with mozzarella & marinara
Roasted Eggplant with mozzarella over Involtini pasta in a tomato sauce
Barbecued Spare Ribs **Honey Dipped Fried Chicken**
Cheese Burgers **BBQ Chicken**

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

Dessert

(please select one to be served)
Brownie ala mode N.Y. Cheesecake Caramel Apple Pie Peach Melba over vanilla ice cream
One Layer Celebration Cake - additional \$1 pp

Or

(two for the Buffet)

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 required to reserve a date: \$ 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/ events@marcosrestaurant.comcastbiz.net / Phone - 856-596-1106
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