



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

Monday – Friday Weekday Served Luncheon

Choice of 2 Entrees with pre-order – priced per entree
 (Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$29.50)
 + \$2.50 per person for choice of entrée day of event (excludes Prime Rib)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce Fresh Seasonal Fruit Medley Chef's specialty homemade soup
 Classic Caesar tossed with seasoned croutons & shaved parmesan
 Clubhouse salad served with Italian balsamic vinaigrette
 Harvest Salad: mixed greens, craisins, feta, candied walnuts, raspberry vinaigrette

To Serve 2 Courses - Appetizer & Salad - add \$2.50

Entrees

****Combination Entrees****

<u>**Land & Sea-</u> Filet Mignon & Stuffed Shrimp with Crab Imperial	\$ 31.50
<u>**Imperial Steak-</u> Filet Mignon & Maryland Crab Cake	\$ 31.50
<u>Marco St. Thomas-</u> Chicken with Crab Imperial, asparagus & Monterey Jack cheese	\$ 29.50
<u>Jumbo Lump Maryland Crab Cake-</u> broiled to perfection	\$ 29.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$ 29.50
<u>Filet Champignon-</u> served with a wild mushroom demi glaze	\$ 29.50
<u>Roast Prime Rib of Beef</u> – slow roasted in the natural juices	\$ 29.50
<u>Broiled Tilapia</u> – fresh filet topped with a shrimp pesto cream sauce	\$ 27.50
<u>Broiled Jumbo Shrimp</u> - stuffed with jumbo lump crab imperial & lemon beurre blanc	\$ 27.50
<u>Broiled Salmon</u> – in tomato artichoke spinach sauce	\$ 27.50
<u>Honey Glazed Salmon</u> – with a light dijonnaise crème sauce	\$ 27.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$ 27.50
<u>Chicken Florentine</u> –with spinach, tomato, roasted peppers & sharp cheese	\$ 27.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$ 25.50
<u>Chicken Marsala</u> – with wild mushrooms in sweet Marsala wine sauce	\$ 25.50
<u>Chicken Italiano</u> – served in white wine, Italian herbs, fresh basil & diced tomato	\$ 24.50
<u>Chicken Parmesan-</u> Italian breaded with mozzarella and marinara sauce	\$ 24.50
<u>Lasagna-</u> with ricotta and mozzarella with robust meat sauce	\$ 22.50

Coffee & Tea Fresh Vegetable & Starch of the Day Rolls & Butter

Dessert

(Please select one)

Chocolate Mousse with a Raspberry Sauce N.Y. cheesecake – plain or strawberry
 Peach Melba with vanilla ice cream, peaches & whipped cream
 Caramel topped Apple Pie Fudge brownie a la mode Vanilla & chocolate Ice cream sundae
 One Layer Celebration Cake – additional \$1 pp

Children- under 12- Chicken Fingers, Fries, dessert & Beverage- \$15.50

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax;
 NON-REFUNDABLE DEPOSIT: Partial Facility \$ 250 - \$ 500 for entire facility-
 Full Payment & Guest Count due **“10” working days** prior by check, cash 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 –April
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