

# MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

# SATURDAY & SUNDAY SERVED LUNCH

Choice of 2 Entrees with pre-order – priced per entree Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$33.50 +\$2.50 per person for choice of entrée day of event

## **Appetizer**

(Please select one)

Penne in a Vodka Blush Sauce Chef's specialty homemade soup

Seasonal Fruit Medley

### Salad

(Please select one)

Classic Caesar tossed with seasoned croutons, cheese & our creamy house Caesar dressing Clubhouse salad served with the chef's Italian balsamic vinaigrette Harvest Salad: field greens, craisins, feta, candied walnuts in raspberry vinaigrette

#### **Entrees**

#### \*\*Combination Entrees\*\*

**Land & Sea- petite filet mignon & stuffed shrimp with crab imperial	\$35.50
**Imperial Steak- Petite Filet Mignon & Petite Crab Cake	\$35.50
Marco St. Thomas- chicken with crab imperial, asparagus & Monterey Jack cheese	\$33.50
Jumbo Lump Maryland Crab Cake- broiled to perfection	\$33.50
<u>Filet Mignon Au Poivre</u> - choice cut filet topped with a peppercorn brandy sauce	\$33.50
<u>Filet Champignon</u> - served with a wild mushroom demi glaze	\$33.50
<b>Roast Prime Rib of Beef</b> – slow roasted in the natural juices	\$33.50
<b>Broiled Tilapia</b> – fresh fillet topped with a shrimp pesto cream sauce	\$32.50
<b>Broiled Jumbo Shrimp</b> - stuffed with jumbo lump crab imperial & lemon beurre blanc	\$32.50
<u>Honey Glazed Salmon</u> – with a light dijonnaise crème sauce	\$31.50
<u>Chicken Champignon</u> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$31.50
<u>Chicken Florentine</u> – stuffed with spinach, tomato, roasted peppers & sharp cheese	\$28.50
<u>Chicken Parmesan-</u> Italian breaded with mozzarella and marinara	\$28.50
<u>Chicken Francaise</u> – egg batter dipped chicken breast in a lemon butter sauce	\$28.50
<u>Chicken Marsala</u> – with wild mushrooms in a sweet Marsala wine sauce	\$26.50
<u>Lasagna-</u> with mozzarella and ricotta with a robust meat sauce	\$25.50

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

#### Dessert

(Please select one)

Chocolate Mousse served with a raspberry sauce N.Y. cheesecake – plain or strawberry Peach Melba with vanilla ice cream, peaches & whipped cream
Caramel topped Apple Pie Brownie a la mode
One Layer Celebration Cake – additional \$1 pp

Kids Meal - Chicken Fingers, French Fries, Dessert & Beverage- \$15

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

NON-REFUNABLE DEPOSIT: Partial Facility \$ 250-; \$ 500 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

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