



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**MONDAY – THURSDAY SERVED DINNER**

Choice of 2 Entrees with pre-order – priced per entree  
Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$40  
Choice-of Day-of \$2.50 charge (Prime Rib is not available to be chosen the day of )

**Appetizer**

(Please select one)

Penne Pasta in a Vodka Blush Sauce      Chef's Specialty Homemade soup      Fresh seasonal Fruit Medley  
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

To Serve Two Courses - Appetizer and Salad – add \$3.00

**Entrees**

\*\*Combination Entrees\*\*

<b><u>**Land &amp; Sea-</u></b> filet mignon & stuffed shrimp with crab imperial	\$42.00
<b><u>**Imperial Steak-</u></b> filet mignon & Maryland crab cake	\$42.00
<b><u>Marco St. Thomas-</u></b> chicken with crab imperial, asparagus & Monterey Jack cheese	\$40.00
<b><u>Jumbo Lump Maryland Crab Cake-</u></b> broiled to perfection	\$40.00
<b><u>Filet Mignon Au Poivre</u></b> - choice cut filet topped with a peppercorn brandy sauce	\$40.00
<b><u>Filet Champignon-</u></b> served with a wild mushroom demi glaze	\$40.00
<b><u>Roast Prime Rib of Beef</u></b> – slow roasted & served in the natural juices	\$40.00
<b><u>Crab Imperial Stuffed Salmon or Flounder-</u></b> topped with hollandaise	\$39.00
<b><u>Broiled Tilapia</u></b> – fresh fillet topped with a shrimp pesto crème sauce	\$37.00
<b><u>Broiled Jumbo Shrimp</u></b> – stuffed with jumbo lump crab imperial & lemon beurre blanc	\$38.00
<b><u>Broiled Salmon</u></b> – in a tomato artichoke spinach sauce	\$36.00
<b><u>Honey Glazed Salmon</u></b> – with a light Dijonnaise sauce	\$36.00
<b><u>Asian Glazed Salmon</u></b> – with sauteed seasonal vegetables	\$36.00
<b><u>Chicken Champignon</u></b> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$34.00
<b><u>Chicken Florentine-</u></b> stuffed with spinach, tomato, roasted peppers & sharp cheese	\$33.00
<b><u>Chicken Francaise</u></b> – egg batter dipped chicken breast in a lemon butter sauce	\$32.00
<b><u>Chicken Marsala</u></b> – with wild mushrooms in sweet Marsala wine sauce	\$31.00
<b><u>Chicken Parmesan</u></b> –Italian breaded with mozzarella and marinara	\$31.00
<b><u>Pasta Primavera</u></b> - tossed with fresh vegetables and marinara	\$29.00

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

**Dessert**

(Please select one)

Chocolate Mousse with 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  
One Layer Celebration Cake – additional \$1.00 pp

**Children-** under 12- Chicken fingers, French Fries, Dessert & Beverage- \$ 20.00

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax  
NON-REFUNDABLE DEPOSIT required to reserve a date: 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](mailto:events@marcosrestaurant.comcastbiz.net) / Phone:856-596-1106

115 South Elmwood Road Marlton, NJ 08053

September 2024