

MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

Dinner Station Menu

Minimum of 50 adult guests

Minimum of 2 stations Sunday – Thursday, Minimum of 3 stations Friday & Saturday

\$100 Chef Attendant Fee per Station

Tenderloin of Beef or Prime Rib \$22

served with wild mushroom jus lie sauce and potatoes

Seafood Scampi \$18

crabmeat, shrimp, and scallops in a garlic butter sauce tossed with asparagus tips over farfalle

Carved Beef, Turkey, or Ham \$ 15

choice of top sirloin of beef, roasted whole turkey or honey glazed ham. Served with potatoes, rolls, and condiments. add vegetables \$2.50

Pasta Station \$13

served with marinara, alfredo, & blush sauces choice of House Garden Salad or Caesar Salad

Add: Italian Sausage & Meatballs \$3

Add: Vegetables \$2

Add: Chicken or Eggplant Parmesan \$ 4

European Station \$13

German sausage & pears with seared pierogies with butter and sautéed onions

Stir Fry Station \$16

chicken strips or beef sirloin served in an Asian glaze with vegetables and steamed rice.

Add Shrimp to Stir Fry: + \$6

Celebration Cake & Coffee / Tea \$ 7

Coffee & Tea Station \$ 5

Fajita Station \$ 17

chicken and beef fajitas with warm flour and corn tortillas, salsa and guacamole - accompanied by nachos, black beans, cheese, lettuce, onions, peppers and sour cream

Taco Bar \$ 15

pulled chicken and ground beef, soft and hard shells with all the fiesta toppings

Bruschetta Bar \$ 13

toasted baguette and foccacia brushed with olive oil with the following toppings: sundried tomatoes, cheese, wild mushrooms, white beans, prosciutto, Kalamata olives, grilled chicken, and jumbo lump crab meat.

Macaroni & Cheese Bar \$ 15

white cheddar and yellow cheddar with prosciutto, ham, shrimp, lobster, tomato, diced jalapenos, spinach, and roasted garlic

Mashed Potato Martini Bar \$ 13

rich homemade blend of Yukon gold potatoes and redskin potatoes, cream and butter. Toppings include sour cream, cheese, baby shrimp, Kalamata olives, scallions, tomatoes, crumbled bacon, roasted garlic, and sauces.

Viennese Dessert Table \$ 13

One Layer Celebration Cake, Assorted Mini Pastries, Fresh Baked Cookies, Coffee and Tea.

Sweet Table \$8

One Layer Celebration Cake and Fresh Baked Cookies, Coffee and Tea

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax NON-REFUNABLE DEPOSIT required to reserve a date: Partial Facility \$ 250; \$ 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 apply will apply October -April www.MarcosBanquet.com/ events@marcosrestaurant.comcastbiz.net Phone 856-596-1106

115 South Elmwood Road Marlton, NJ 08053