



MARCO'S RESTAURANT & EVENTS

Pennsauken Country Club

FRIDAY THRU SUNDAY SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree

Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$45.50

Choice-of Day-of \$2.50 charge (excluding prime rib)

Appetizer

(Please select one)

Penne in a Vodka Blush Sauce

Fresh Seasonal Fruit Medley

Chef's Homemade Soup

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

Tomato, Cucumber & Bibb lettuce drizzled with balsamic vinegar

Harvest Salad: field greens, raisins, feta, candied walnuts, raspberry vinaigrette

Entrees

Combination Entrees

****Land & Sea-** filet mignon & stuffed shrimp with crab imperial \$47.50

****Imperial Steak-** Filet Mignon & Maryland Crab Cake \$47.50

Marco St. Thomas- chicken with crab imperial, asparagus & Monterey jack cheese \$45.50

Jumbo Lump Maryland Crab Cake- broiled to perfection \$45.50

Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce \$45.50

Filet Champignon- served with a wild mushroom demi glaze \$45.50

Roast Prime Rib of Beef – slow roasted & served in the Natural Juices \$45.50

Broiled Tilapia – fresh fillet with a shrimp pesto cream sauce

\$43.50

Crab Imperial Stuffed Salmon or Flounder- topped with hollandaise \$45.50

Broiled Jumbo Shrimp – stuffed with Jumbo Lump Crab Imperial & lemon beurre blanc \$44.50

Broiled Salmon in tomato artichoke spinach sauce \$41.50

Honey Glazed Salmon – with a light Dijonnaise sauce \$41.50

Asian Glazed Salmon – with sauteed seasonal vegetable \$41.50

Chicken Champignon stuffed with wild mushrooms & asiago cheese in a mushroom cream \$40.50

Chicken Florentine– stuffed with spinach, tomato, roasted peppers & sharp cheese \$40.50

Chicken Francaise – egg batter dipped chicken breast in a lemon butter sauce \$38.50

Chicken Marsala – with wild mushrooms in a sweet Marsala wine sauce \$38.50

Chicken Parmesan – Italian breaded with marinara and mozzarella \$37.50

Pasta Primavera - tossed with Fresh vegetables & white wine garlic sauce \$35.50

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 Apple Pie

Fudge Brownie a la mode

Vanilla & chocolate Ice cream sundae

One Layer Celebration Cake additional \$1.50pp

Children- under 12- Chicken fingers, French Fries, Dessert & Beverage- \$21.50

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

NON-REFUNDABLE 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 / sales@marcosrestaurant.com castbiz.net Phone 856-438-5283

3800 Haddonfield Road Pennsauken, NJ 08109

November 2025