



MARCO'S RESTAURANT & EVENTS
Indian Spring 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, craisins, 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 \$45.50

\$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/ events@marcosrestaurant.comcastbiz.net Phone 856-596-1106

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