



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

FRIDAY - SUNDAY DINNER BUFFET
35 adult minimum

3 entrees- \$ 43.50 4 entrees - \$ 47.50
 Children under 12 - \$ 21.50

Salads

(Please choose two for buffet or one to be served tableside)

Clubhouse salad served with chef's Italian Balsamic Dressing
 Classic Caesar with seasoned croutons, cheese & our creamy house Caesar dressing
 Red Bliss Potato Salad Italian Hoagie Salad Pasta & Vegetable Salad
 Harvest Salad: field greens, craisins, feta, candied walnuts, raspberry vinaigrette

Entrees

(Broiled Jumbo Lump Crab Cakes-** Maryland style- add \$ 8)

- Tenderloin Filet Mignon Tips** with peppers & onions in a teriyaki sauce
- Tenderloin Filet Tips** with pearl onions & mushrooms in a cabernet sauce
- Tenderloin Filet Tips** – asparagus, roasted peppers, in a garlic & oil sauce
- Roasted Sirloin of Beef** sliced thin with mushroom sauce
- Montreal Seasoned Steak** sliced with fried peppers & onion in natural juices
- Pork Loin Italiano** sliced & seasoned with spinach, roasted peppers & tomatoes in au jus
- Caribbean Barbeque Pulled Pork** in natural juices with BBQ sauce and a side of pineapple chutney
- Asian Glazed Salmon-** broiled and sweet teriyaki glazed
- Honey Glazed Salmon-** with a dijionaise cream sauce
- Broiled Salmon** in tomato artichoke spinach sauce
- Broiled Tilapia** in a shrimp pesto crème sauce
- Seafood Pescatore** – shrimp, crab, scallops & mussels in a zesty tomato sauce
- Seafood Newburg Medley** in a lobster crème sauce
- Chicken Marsala** with wild mushrooms
- Chicken Italian** with white wine, Italian herbs, fresh basil & diced tomatoes
- Chicken & Broccoli DeMarco** over penne pasta with a scampi sauce
- Chicken Florentine-** with spinach and provolone cheese in roasted pepper alfredo sauce
- Chicken Parmesan** with marinara sauce
- Roasted Eggplant** with mozzarella over Involtini pasta in tomato sauce
- Stuffed Shells** filled with ricotta, topped with mozzarella and marinara

Coffee & Tea Chef's Fresh Vegetable & Starch Of The Day Rolls & Butter

Dessert

(select one to be served)

- N.Y. Cheesecake Ice cream sundae Caramel Apple Pie
- Fudge Brownie a la mode Peach melba over vanilla ice cream
- One Layer Personalized Celebration Cake additional \$1.50 pp

Or

(Select two for the buffet)

- Fudge Brownies Chocolate Mousse Fresh Seasonal Fruit Rice Pudding Lemon Bars Cookies

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax
 NON-REFUNABLE DEPOSIT: Partial Facility \$ 250.00; \$ 500.00 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 / 856-596-1106

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