



MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

Monday - Thursday Dinner Buffet

3 entrees - \$ 37.50 / 4 entrees - \$ 41.50

Children under 12 - \$ 21.50

Salads

(Please choose two on 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 Tomato, Bermuda Onion & Cucumber Pasta & Vegetable Salad

Harvest Salad: mixed greens, craisins, feta, candied walnuts, raspberry vinaigrette

Entrees

(****Broiled Jumbo Lump Crab Cakes**- Maryland style- add \$ 8.00)

Tenderloin Filet Mignon Tips with peppers & onions in a teriyaki sauce

Tenderloin Filet Mignon Tips with pearl onions & mushrooms in a cabernet sauce

Tenderloin Filet Mignon Tips with asparagus & roasted peppers in a garlic & oil sauce

Roasted Sirloin of Beef sliced thin with a mushroom sauce

Montreal Seasoned Steak sliced with fried peppers & onions in natural juices

Caribbean Barbeque Pulled Pork in natural juices and BBQ sauce with a side of pineapple chutney

Pork Loin Italiano sliced & seasoned with spinach, roasted peppers & tomatoes in au jus

Broiled Tilapia topped with a shrimp pesto crème sauce

Broiled Flounder in a lemon caper butter sauce

Broiled Salmon in a tomato artichoke spinach sauce

Asian Glazed Salmon with sauteed seasonal vegetables

Seafood Newburg Medley in a lobster crème sauce

Chicken Marsala with wild mushrooms

Chicken Italian with white wine, Italian herbs, fresh basil & diced tomatoes

Stuffed Chicken Florentine- with spinach and provolone cheese in roasted pepper alfredo sauce

Chicken & Broccoli DeMarco over penne pasta with a scampi sauce

Chicken Parmesan with marinara

Chicken Francaise- egg battered with lemon butter sauce

Baked Stuffed Shells with mozzarella & marinara

Roasted Eggplant with mozzarella over Involtini pasta in a tomato sauce

Barbecued Spare Ribs

Honey Dipped Fried Chicken

Cheese Burgers

BBQ Chicken

Coffee & Tea

Chef's Fresh Vegetable & Starch of the Day

Rolls & Butter

Dessert

(please select one to be served)

Brownie ala mode N.Y. Cheesecake Caramel Apple Pie Peach Melba over vanilla ice cream

One Layer Celebration Cake - additional \$1.50 pp

Or

(two for the Buffet)

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-REFUNDABLE DEPOSIT required to reserve a date: \$ 250 for a Partial Facility, \$ 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 will apply October - March

[www.Marcosbanquet.com/ events@marcosrestaurant.comcastbiz.net](http://www.Marcosbanquet.com/events@marcosrestaurant.comcastbiz.net) / Phone - 856-596-1106

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