



MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

MONDAY – THURSDAY SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree
Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$41.50
Choice-of Day-of \$2.50 charge (Prime Rib is not available to be chosen the day of)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce Chef's Specialty Homemade Soup Fresh seasonal Fruit Medley
Classic Caesar tossed with Seasoned croutons, cheese & our creamy house Caesar dressing
Clubhouse salad served with the chef's Italian Balsamic Vinaigrette
Harvest Salad: field greens, craisins, feta, candied walnuts in raspberry vinaigrette

To Serve Two Courses - Appetizer and Salad – add \$3.00

Entrees

Combination Entrees

**Land & Sea- filet mignon & stuffed shrimp with crab imperial	\$43.50
**Imperial Steak- filet mignon & Maryland crab cake	\$43.50
Marco St. Thomas- chicken with crab imperial, asparagus & Monterey Jack cheese	\$41.50
Jumbo Lump Maryland Crab Cake- broiled to perfection	\$41.50
Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce	\$41.50
Filet Champignon- served with a wild mushroom demi glaze	\$41.50
Roast Prime Rib of Beef – slow roasted & served in the natural juices	\$41.50
Crab Imperial Stuffed Salmon or Flounder- topped with hollandaise	\$40.50
Broiled Tilapia – fresh fillet topped with a shrimp pesto crème sauce	\$38.50
Broiled Jumbo Shrimp – stuffed with jumbo lump crab imperial & lemon beurre blanc	\$39.50
Broiled Salmon – in a tomato artichoke spinach sauce	\$37.50
Honey Glazed Salmon – with a light Dijonnaise sauce	\$37.50
Asian Glazed Salmon – with sauteed seasonal vegetables	\$37.50
Chicken Champignon stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$35.50
Chicken Florentine – stuffed with spinach, tomato, roasted peppers & sharp cheese	\$34.50
Chicken Francaise – egg batter dipped chicken breast in a lemon butter sauce	\$33.50
Chicken Marsala – with wild mushrooms in sweet Marsala wine sauce	\$32.50
Chicken Parmesan –Italian breaded with mozzarella and marinara	\$32.50
Pasta Primavera - tossed with fresh vegetables and marinara	\$30.50

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 topped Apple Pie Fudge Brownie a la mode
One Layer Celebration Cake – additional \$1.50 pp

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 required to reserve a date: 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.com marcastbiz.net / Phone: 856-596-1106

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