

# MARCO'S RESTAURANT & EVENTS Pennsauken Country Club

## MONDAY – FRIDAY WEEKDAY LUNCH BUFFET

### 35 Adult minimum

3 entrees - \$32.50 4 entrees - \$35.50 Children under 12 - \$18.50

### **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 Caesar dressing Red Bliss Potato Salad Pasta & Vegetable Salad Italian Hoagie Salad Harvest Salad: field greens, craisins, feta, candied walnuts, raspberry vinaigrette

#### **Entrees**

(\*\*Broiled Jumbo Lump Crab Cakes- Maryland style - add \$8)
(Crab Imperial Stuffed Flounder OR Salmon in a lobster cream sauce- add \$4)

<u>Tenderloin Filet Tips</u> with peppers & onions in a teriyaki sauce **Tenderloin Filet Tips** with pearl onions & mushrooms in a cabernet sauce

<u>Tenderloin Filet Tips</u> with asparagus, roasted peppers in a garlic & oil sauce

Roasted Sirloin of Beef sliced thin with mushroom sauce

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

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

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

Honey Glazed Salmon in a light mustard cream sauce

**Broiled Flounder** in a lemon caper butter sauce

**Asian Glazed Salmon** with sauteed seasonal vegetables

**Broiled Tilapia** topped with a shrimp pesto crème sauce

Seafood Newburg Medley in a lobster crème sauce

Chicken Marsala with wild mushrooms

**Chicken Française** egg battered in a lemon butter sauce

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

Chicken & Broccoli DeMarco over penne in a scampi sauce

Breaded Chicken Parmesan with marinara

Roasted Eggplant with mozzarella over Involtini pasta in a tomato sauce

Baked Stuffed Shells with ricotta & mozzarella in marinara

Coffee & Tea Chef's Fresh Vegetable & Starch of the Day Rolls & Butter

#### **Dessert**

(Please select one to be served)

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

#### OR

(Select two for the buffet)

Fudge Brownies Chocolate Mousse Rice Pudding Lemon bars

Seasonal Fruit Cookies

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

NON-REFUNDABLE DEPOSIT: \$ 250.00 for a Partial Facility, \$ 500.00 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/sales@marcosrestaurant.comcastbiz.net / 856-438-5283

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