



MARCO'S RESTAURANT & EVENTS Indian Spring 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, raisins, 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)
Tenderloin Filet Tips with peppers & onions in a teriyaki sauce
Tenderloin Filet Tips with pearl onions & mushrooms in a cabernet sauce
Tenderloin Filet Tips 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 Francaise 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	Seasonal Fruit
Rice Pudding	Lemon bars	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/ events@marcosrestaurant.comcastbiz.net / 856-596-1106

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