

# MARCO'S RESTAURANT & EVENTS Pennsauken Country Club

# SATURDAY & SUNDAY LUNCH BUFFET

#### 35 Adult minimum

3 entrees - \$34.50 4 entrees - \$37.50 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 house Caesar dressing
Red Bliss Potato Salad Italian Hoagie Salad Pasta & Vegetable Salad
Harvest Salad: mixed greens with craisins, feta, candied walnuts in 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 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
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

<u>Honey Glazed Salmon</u> in a light Dijonnaise sauce <u>Broiled Salmon</u> in a tomato artichoke spinach sauce <u>Broiled Tilapia</u> topped with a shrimp pesto cream sauce <u>Seafood Newburg Medley</u> in a lobster crème sauce

<u>Chicken Florentine</u>- with spinach and provolone cheese in roasted pepper alfredo sauce <u>Chicken Marsala</u> with wild mushrooms in marsala wine sauce

<u>Chicken Italian</u> with white wine, Italian herbs, fresh basil & diced tomatoes

<u>Chicken Française</u>- egg battered in a lemon butter sauce

Chicken & Broccoli DeMarco over penne with a scampi sauce

<u>Italian Style Breaded Chicken Parmesan</u> with mozzarella and marinara <u>Roasted Eggplant</u> with mozzarella over Involtini pasta in a tomato sauce

**Baked Stuffed Shells** with mozzarella & marinara

Barbecued Spare Ribs

**Honey Dipped Fried Chicken** 

Coffee & Tea Chef's Fresh

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

### **Dessert**

(Please select one to be served)

Fudge Brownie a la mode Peach Melba over vanilla ice cream 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 Fresh Seasonal Fruit Rice Pudding Lemon bars Cookies

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax
NON-REFUNDABLE DEPOSIT: \$ 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

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