



**MARCO'S RESTAURANT & EVENTS**  
**Indian Spring Country Club**

**SATURDAY & SUNDAY SERVED LUNCH**

Choice of 2 Entrees with pre-order – priced per entree  
 Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$36.50  
 +\$2.50 per person for choice of entrée day of event

**Appetizer**

(Please select one)

Penne in a Vodka Blush Sauce      Chef's specialty homemade soup      Seasonal Fruit Medley

**Salad**

(Please select one)

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

**Entrees**

**\*\*Combination Entrees\*\***

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| <b><u>**Land &amp; Sea-</u></b> petite filet mignon & stuffed shrimp with crab imperial          | \$38.50  |
| <b><u>**Imperial Steak-</u></b> Petite Filet Mignon & Petite Crab Cake                           | \$38.50  |
| <b><u>Marco St. Thomas-</u></b> chicken with crab imperial, asparagus & Monterey Jack cheese     | \$36.50  |
| <b><u>Jumbo Lump Maryland Crab Cake-</u></b> broiled to perfection                               | \$36.50  |
| <b><u>Filet Mignon Au Poivre</u></b> - choice cut filet topped with a peppercorn brandy sauce    | \$36.50  |
| <b><u>Filet Champignon-</u></b> served with a wild mushroom demi glaze                           | \$36.50  |
| <b><u>Roast Prime Rib of Beef</u></b> – slow roasted in the natural juices                       | \$36.50  |
| <b><u>Broiled Tilapia-</u></b> fresh fillet topped with a shrimp pesto cream sauce               | \$35.50  |
| <b><u>Broiled Jumbo Shrimp</u></b> - stuffed with jumbo lump crab imperial & lemon beurre blanc  | \$35.50  |
| <b><u>Honey Glazed Salmon</u></b> – with a light dijonnaise crème sauce                          | \$34.50  |
| <b><u>Chicken Champignon</u></b> stuffed with wild mushrooms & asiago cheese in a mushroom cream | \$33.50  |
| <b><u>Chicken Florentine</u></b> – stuffed with spinach, tomato, roasted peppers & sharp cheese  | \$31.50  |
| <b><u>Chicken Parmesan-</u></b> Italian breaded with mozzarella and marinara                     | \$30.50  |
| <b><u>Chicken Francaise</u></b> – egg batter dipped chicken breast in a lemon butter sauce       | \$30.50  |
| <b><u>Chicken Marsala</u></b> – with wild mushrooms in a sweet Marsala wine sauce                | \$29.50  |
| <b><u>Chicken Italiano</u></b> – with diced tomatoes and fresh basil in a white wine sauce       | \$ 29.50 |
| <b><u>Lasagna-</u></b> with mozzarella and ricotta with a robust meat sauce                      | \$28.50  |

Coffee & Tea      Fresh Vegetable & Starch of the Day      Rolls & Butter

**Dessert**

(Please select one)

Chocolate Mousse served with a raspberry sauce      N.Y. cheesecake – plain or strawberry  
 Peach Melba with vanilla ice cream, peaches & whipped cream  
 Caramel topped Apple Pie      Brownie a la mode  
 One Layer Celebration Cake – additional \$1.50 pp

**Kids Meal** - Chicken Fingers, French Fries, Dessert & Beverage- \$18.50

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax  
 NON-REFUNABLE DEPOSIT: 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.comcastbiz.net](http://www.MarcosBanquet.com/events@marcosrestaurant.comcastbiz.net)

856-596-1106/ 856-596-2256  
 115 South Elmwood Road, Marlton, New Jersey 08053  
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