



MARCO'S RESTAURANT & EVENTS Indian Spring Country Club

SERVED DINNER

Choice of 2 Entrees with pre-order – priced per entree

Choice of 3 Single Entrees with pre-order (excludes combo entrees) \$ 33.99

Choice-of Day-of \$1.50 charge (excluding prime rib)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce

Fresh Seasonal Fruit Medley

Chef's Specialty Homemade Soup

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

Fresh diced Beef Steak Tomato, Cucumber & Bibb Lettuce drizzled with balsamic vinegar

Entrees

****Combination Entrees****

**Land & Sea- Filet Mignon & Stuffed Shrimp with Crab Imperial	\$35.99
**Imperial Steak- Filet Mignon & Maryland Crab Cake	\$35.99
Marco St. Thomas- Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$32.99
Jumbo Lump Maryland Crab Cake- Broiled to perfection	\$32.99
Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce	\$33.99
Filet Champignon- served with a wild mushroom demi glaze	\$33.99
Roast Prime Rib of Beef – slow roasted & served in the Natural Juices	\$33.99
Broiled Tilapia – fresh fillet with a shrimp pesto cream sauce	\$31.99
Crab Imperial Stuffed Salmon or Flounder- topped with hollandaise	\$33.99
Broiled Jumbo Shrimp – stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$31.99
Potato Encrusted Salmon- served with a lemon, tomato, and sour cream topping	\$30.99
Broiled Salmon in tomato artichoke spinach sauce	\$29.99
Chicken Champignon stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$29.99
Honey Glazed Salmon – with a light mustard Dijon sauce	\$29.99
Chicken Florentine- stuffed with spinach, tomato, roasted peppers & sharp cheese	\$29.99
Chicken Francaise – egg batter dipped chicken breast in a lemon butter sauce	\$28.99
Chicken Marsala – with wild mushrooms in a sweet Marsala wine sauce	\$28.99
Chicken Italiano – in white wine, Italian herbs, fresh basil & diced tomato	\$27.99
Pasta Primavera - tossed with Fresh Vegetables & White Wine Garlic sauce	\$26.99

Coffee & Tea

Fresh Vegetable & Starch of the Day

Rolls & Butter

Dessert

(Please select one)

One Layer Celebration Cake

Chocolate Mousse with raspberry sauce

N.Y. cheesecake – plain or strawberry

Peach Melba with vanilla ice cream, peaches & whipped cream

Caramel topped Apple Pie

Bread pudding a la mode- chocolate chip or plain

Vanilla & chocolate Ice cream sundae

Children- under 12- Chicken fingers, French Fries, Dessert & Beverage- \$ 15.99

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

NON-REFUNDABLE DEPOSIT: Partial Facility \$ 250.00; \$ 500.00 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% fee will apply if paying by credit card

A Coatroom attendant fee apply will apply October -April

www.MarcosBanquet.com/ events@marcosrestaurant.com castbiz.net

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