



MARCO'S RESTAURANT & EVENTS
Indian Spring Country Club

BAR & BAT MITZVAH LUNCHEON

4 HOURS BEGINNING AT 12:00 (noon) ENDING AT 4 pm

Non-Alcoholic Beverage Bar

\$ 100.00 bar service fee applies

(Run tab bar /or Open bar is optional addition)

TABLE DISPLAYS

A combination of Imported & Domestic Cheeses garnished with Fresh Fruit
 Sliced Fresh Vegetable Crudite with Dip

Butlered Hors d'oeuvres are optional

SIT DOWN LUNCH

(Choice of 2 entrees with a pre-order- priced per entrée)

Appetizer

(Please select one)

Penne Pasta in a Vodka Blush Sauce

Chef's specialty homemade Soup

Fresh 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

Fresh diced Beefsteak tomato, cucumber & Bibb Lettuce drizzled with Balsamic vinegar

Entrees

****Combination Entree**

****Land & Sea-** Petite Filet Mignon & Stuffed Shrimp with Crab Imperial \$55.

****Imperial Steak-** Petite Filet Mignon & Petite Crab Cake \$55.

Marco St. Thomas- Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese \$53.

Jumbo Lump Maryland Crab Cake- Broiled to perfection \$53.

Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce \$53.

Filet Champignon- served with a wild mushroom demi glaze \$53.

Roast Prime Rib of Beef - slow roasted in the natural juices \$53

Broiled Tilapia - fresh fillet with a shrimp pesto crème sauce \$52.

Potato Encrusted Salmon- with lemon, tomato sour cream topping \$50.

Honey Glazed Salmon - with a light dijonnaise crème sauce \$50.

Chicken Florentine - stuffed with spinach, tomato, roasted peppers & sharp cheese \$49.

Chicken Marsala - with wild mushrooms in sweet marsala wine sauce \$48.

Chicken Italiano - served in white wine, Italian herbs, fresh basil & diced tomato \$48

Coffee & Tea

Fresh Vegetable & Starch of the Day

Rolls & Butter

Celebration Cake A La Mode

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 is 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 November -March

www.Marcosbanquet.com/ events@marcosrestaurant.comcastbiz.net

Phone - 856-596-1106/ Fax - 856-596-2256

115 South Elmwood Road, Marlton, New Jersey 08053



MARCO'S RESTAURANT & EVENTS
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BAR/BAT MITZVAH TEEN BUFFET

(Please select 5 items)

\$ 45. plus \$100. soda attendant service fee

Chicken Fingers
Honey Dipped Fried Chicken
B.B.Q. Chicken
Pizza
Tacos
Chicken Cheese steak
Philly Cheese steak
Hamburgers
Cheeseburgers
Hot Dogs
Hot Roast Beef
Meatballs Marinara
Tortellini Alfredo
Baked Ziti
Pasta Marinara
Macaroni & Cheese
French Fries
Hoagies
Potato Salad
Pasta Salad
Cole Slaw

Accompanied with ...

Potato Chips & Pretzels
Celebration Cake
With an
Ice Cream Sundae

Soda Bar

A Security Personnel is required 1 per 30 teen- \$ 100.00 each staff member

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BUTLERED HORS D'OEUVRES

(Priced per 50 pieces)

Crab Stuffed Mushrooms	\$ 120	Sweet Sausage Stuffed Mushrooms	\$ 105
Spinach & Cheese Stuffed Mushrooms	\$ 95	Spanikopita	\$ 95
Tempura Vegetables	\$ 95	Vegetable Spring Rolls	\$ 95
Shrimp Tempura	\$ 145	Ahi Tuna Wontons	\$ 105
Jumbo Shrimp Cocktail	\$ 145	Oysters on the 1/2 shell	\$ 120
Clams on the 1/2 shell	\$ 95	Clams Casino	\$ 120
Japanese Crab Balls	\$ 165	Scallops wrapped with Bacon	\$ 120
Crab Rangoon	\$ 165	Seared Scallops over Risotto	\$ 120
Sesame Chicken Skewer	\$ 95	Chicken Cordon Bleu	\$ 95
Chicken & Cheese Quesadilla	\$ 100	Chicken Avocado salad on Crostini	\$ 95
Bruschetta (tomatoes & cheese)	\$ 84	Raspberry Baked Brie	\$ 120
Mac 'n' Cheese Bites	\$ 95	Breaded Ravioli with Marinara	\$ 85
Beef Franks in Puff Pastry	\$ 95	Stromboli	\$ 100
Potato Pancakes	\$ 95	Mini Meatballs Swedish or Marinara	\$ 95
Cornbread Brisket Bites	\$ 105	Cheesesteak Eggrolls	\$ 95
Stuffed Cherry Peppers with Prosciutto & Prov. Cheese	\$ 85	Stuffed Jalapeno Poppers	\$ 95

TABLE DISPLAYS

Mediterranean Display \$ 8 per person

Hummus, Babaganoosh, Tabouli, Grilled Vegetables & Greek Olives
 Garnished with pita bread

Antipasto Display \$ 8 per person

Italian Meats, sharp Provolone Cheese, Roasted Peppers, Artichoke Hearts & Olives with Garlic bread

OPEN BAR

(Flat fee per person)

	Premium Liquors Imported & Domestic Beer, Wine and Soft Drinks	Top Shelf Liquor, Wine Domestic Beer and Soft Drinks	Domestic Beer Wine & Soda
1 hour	\$ 21	\$18	\$ 16
2 hours	\$ 24	\$21	\$ 19
3 hours	\$ 27	\$24	\$ 22
4 hours	\$ 30	\$27	\$ 25

Run Tab – host pays on a consumption basis Or Cash bar – guests pay for their beverages
 \$ 100.00 bar service fee

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