



MARCO'S RESTAURANT & EVENTS  
Indian Spring Country Club

**MONDAY – FRIDAY WEEKDAY LUNCH BUFFET**

**35 Adult minimum**

3 entrees - \$31 4 entrees – \$34  
Children under 12 - \$17

**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, craisins, 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 pp

**OR**

(Select two for the buffet)

Fudge Brownies	Chocolate Mousse	Seasonal Fruit
Rice Pudding	Lemon bars	Cookies

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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/](http://www.Marcosbanquet.com/) [events@marcosrestaurant.comcastbiz.net](mailto:events@marcosrestaurant.comcastbiz.net) / 856-596-1106

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