



**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) \$35.00  
 +\$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\*\***

<b>**Land &amp; Sea-</b> petite filet mignon & stuffed shrimp with crab imperial	\$37.00
<b>**Imperial Steak-</b> Petite Filet Mignon & Petite Crab Cake	\$37.00
<b>Marco St. Thomas-</b> chicken with crab imperial, asparagus & Monterey Jack cheese	\$35.00
<b>Jumbo Lump Maryland Crab Cake-</b> broiled to perfection	\$35.00
<b>Filet Mignon Au Poivre</b> - choice cut filet topped with a peppercorn brandy sauce	\$35.00
<b>Filet Champignon-</b> served with a wild mushroom demi glaze	\$35.00
<b>Roast Prime Rib of Beef</b> – slow roasted in the natural juices	\$35.00
<b>Broiled Tilapia</b> – fresh fillet topped with a shrimp pesto cream sauce	\$34.00
<b>Broiled Jumbo Shrimp</b> - stuffed with jumbo lump crab imperial & lemon beurre blanc	\$34.00
<b>Honey Glazed Salmon</b> – with a light dijonnaise crème sauce	\$33.00
<b>Chicken Champignon</b> stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$32.00
<b>Chicken Florentine</b> – stuffed with spinach, tomato, roasted peppers & sharp cheese	\$30.00
<b>Chicken Parmesan-</b> Italian breaded with mozzarella and marinara	\$29.00
<b>Chicken Francaise</b> – egg batter dipped chicken breast in a lemon butter sauce	\$29.00
<b>Chicken Marsala</b> – with wild mushrooms in a sweet Marsala wine sauce	\$28.00
<b>Chicken Italiano</b> – with diced tomatoes and fresh basil in a white wine sauce	\$ 28.00
<b>Lasagna-</b> with mozzarella and ricotta with a robust meat sauce	\$27.00

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 pp

**Kids Meal** - Chicken Fingers, French Fries, Dessert & Beverage- \$18

All Food & Beverage pricing is subject to 20% service charge & NJ Sales Tax  
 NON-REFUNDABLE 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)

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