



MARCO'S RESTAURANT & EVENTS
Pennsauken 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) \$ 38.50
 Choice-of Day-of \$ 2.00 charge (excluding prime rib)

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

Entrees

Combination Entrees

**Land & Sea- Filet Mignon & Stuffed Shrimp with Crab Imperial	\$40.50
**Imperial Steak- Filet Mignon & Maryland Crab Cake	\$40.50
Marco St. Thomas- Chicken with Crab Imperial, Asparagus & Monterey Jack Cheese	\$38.50
Jumbo Lump Maryland Crab Cake- Broiled to perfection	\$38.50
Filet Mignon Au Poivre - choice cut filet topped with a peppercorn brandy sauce	\$38.50
Filet Champignon- served with a wild mushroom demi glaze	\$38.50
Roast Prime Rib of Beef – slow roasted & served in the Natural Juices	\$38.50
Broiled Tilapia – fresh fillet with a shrimp pesto cream sauce	\$38.50
Crab Imperial Stuffed Salmon or Flounder- topped with hollandaise	\$38.50
Broiled Jumbo Shrimp – stuffed with Jumbo Lump Crab Imperial & Lemon Buerre Blanc	\$36.50
Potato Encrusted Salmon- served with a lemon, tomato, and sour cream topping	\$35.50
Broiled Salmon in tomato artichoke spinach sauce	\$34.50
Chicken Champignon stuffed with wild mushrooms & asiago cheese in a mushroom cream	\$34.50
Honey Glazed Salmon – with a light mustard Dijon sauce	\$34.50
Chicken Florentine- stuffed with spinach, tomato, roasted peppers & sharp cheese	\$34.50
Chicken Francaise – egg batter dipped chicken breast in a lemon butter sauce	\$32.50
Chicken Marsala – with wild mushrooms in a sweet Marsala wine sauce	\$32.50
Stuffed Pork Loin- stuffed with provolone, roasted peppers and spinach with Au Jus	\$30.50
Chicken Parmesan – Italian breaded with marinara and mozzarella	\$30.50
Pasta Primavera - tossed with Fresh Vegetables & White Wine Garlic sauce	\$29.50
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 Apple Pie Fudge Brownie a la mode Vanilla & chocolate Ice cream sundae

Children- under 12- Chicken fingers, French Fries, Dessert & Beverage- \$ 18.50

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 3.5% fee will apply if paying by credit card A Coatroom attendant fee apply will apply October -April
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