PARKERSBURG
COUNTRY CLUB

EVENTS MENU

2026

Celebrating since 1902

Mariah Souders, Event Manager

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THANK YOU

Thank you for choosing Parkersburg Country Club as the setting for your upcoming event. The following packages are thoughtfully curated examples of what we can offer to make your occasion truly special. We understand that every event is unique, and we are delighted to customize menus to suit your vision. Should you have specific preferences or special requests, our culinary team will gladly collaborate with you to create a personalized experience tailored to your needs.

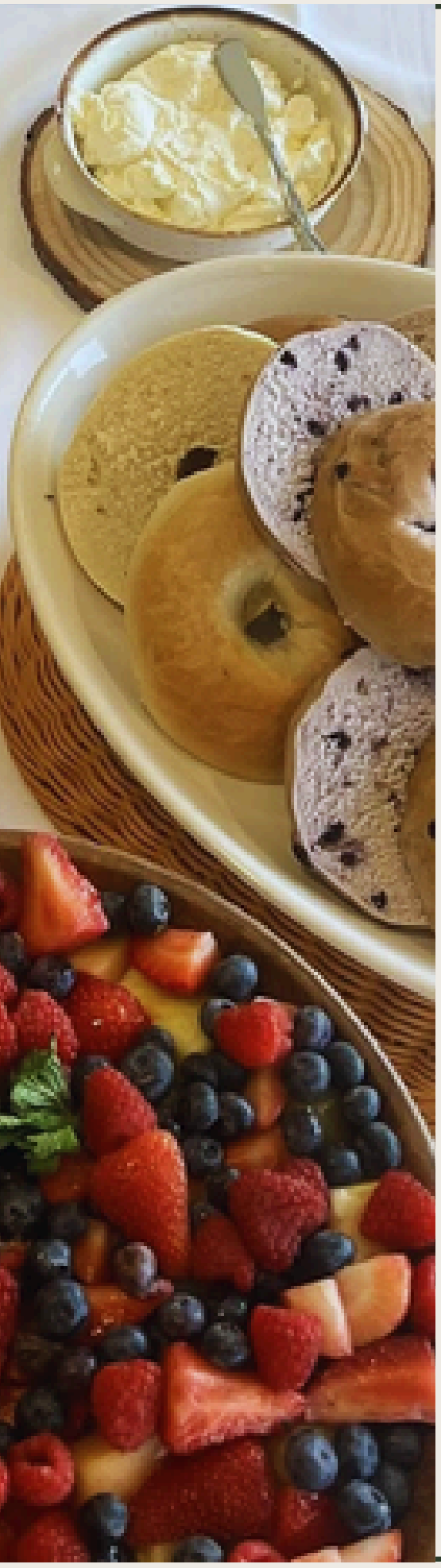
Since opening its doors in 1902, Parkersburg Country Club has proudly hosted memorable celebrations, cherished traditions, and exceptional gatherings for generations.

Dan Taylor

GENERAL MANAGER, DAN TAYLOR

Mariah Souders

EVENT MANAGER, MARIAH SOUDERS



BREAKFAST BUFFETS

Minimum 20 Guests
Priced per Person | Buffets are offered for 2 hours
Includes: Coffee, Decaf Coffee, Water & Tea

EXECUTIVE CONTINENTAL

Fresh Seasonal Fruit with Whip Topping
Assorted Muffins, Danishes & Bagels
Greek Yogurt with Granola and Fresh Berries
Assorted Spreads & Honey

THE ALL AMERICAN

Fresh Seasonal Fruit with Whip Topping
Assorted Muffins and Danishes
Farm Fresh Scrambled Eggs
Buttermilk Biscuits & Gravy
Applewood Bacon & Sausage Links
Home Fries

compliments

Priced per Person | Only Available as Add-ons

QUICHE LORRAINE
FRESH FRUIT WITH WHIP TOPPING
CHEF ATTENDED OMELET STATION
$150 Chef fee Required
SMOKED SALMON & BAGEL DISPLAY
OATMEAL BAR | FRENCH TOAST
AVOCADO TOAST | MONKEY BREAD
SWEET TEA BRINED FRIED CHICKEN BREAST
PRE-ASSEMBLED BREAKFAST BISCUITS
Bacon Egg & Cheese, Sausage Egg & Cheese or Ham, Egg & Cheese



BRUNCH BUFFET

Minimum 20 Guests
Priced per Person | Buffets are offered for 2 hours
Includes: Fountain Soda, Lemonade, Coffee, Decaf Coffee & Tea

TEA PARTY

Fresh Fruit Salad

Cantaloupe, Strawberries, Melon

Sundried Tomato Pin Wheels

Turkey, Cheddar, Chopped Sun Dried Tomatoes

Sundried Tomato & Spinach Tortilla Assortment

Caprese Skewers

Baby Mozzarella, Ripened Tomatoes, Fresh Basil

Assorted Tea Sandwiches

Chicken, Egg Salad

Quiche Lorraine

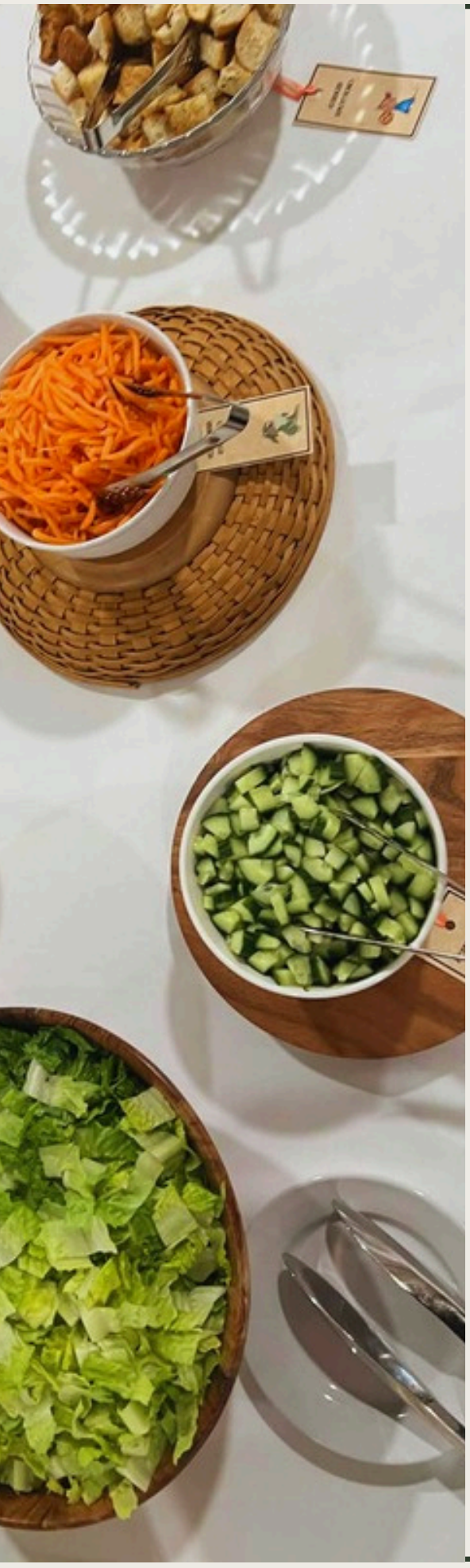
Gruyere, Applewood Bacon, Caramelized Onion

Lemon Bars

cheers!

Add a Mimosa Station

Orange Juice, Pineapple Juice, Cranberry
Fresh Berries & Oranges



LUNCH BUFFET

Minimum 20 Guests
Priced per Person | Buffets are offered for 2 hours
Includes: Water, Coffee, Decaf Coffee & Tea

FRESH WRAPS

- CHOICE OF 1 SOUP -

Tomato Basil Bisque

Ripened Tomatoes, Heavy Cream, Fresh Basil

Loaded Potato Soup

Idaho Potatoes, Cheddar Cheese, Onion,
Applewood Bacon, Sour cream

Chicken Tortilla Soup

Black Beans, Corn, Diced Tomatoes, Taco Seasoning
Sour Cream and Tortilla Strips on side

- SALAD BAR-

Artisan Greens, Radishes, Baby Heirloom Tomatoes,
Cucumbers, Herbed Croutons, Cheddar Jack Cheese,
Applewood Bacon
House-made Ranch and Italian

- ½ WRAPS -

Sun dried Tomato Wrap & Spinach Wrap Assortment

Chicken Caesar

Chopped Romaine, Shaved Parmesan, Herbed Croutons,
House-made Caesar Dressing, Spinach Wrap

PCC Club

Smoked Turkey, Pit Smoked Ham,
Applewood Bacon, Swiss, Tomato, Dijonnaise, Wheat Wrap

HOUSE KETTLE CHIPS

COOKIES & BROWNIES

PLATED LUNCH

Priced per Person
Includes: Water, Coffee, Decaf Coffee & Tea

PETITE PAIR

Includes Warm Rolls

- STARTER -

Petite Salad

Spring Mix, Grape Tomatoes
& Herbed Croutons
Pre-dressed with Italian

- ENTREE -

Quiche Lorraine

Gruyere, Applewood Bacon,
Caramelized Onion

- ACCOMPANIMENT -

Herb Roasted Potatoes

THE CLASSICS

- STARTER -

Choice of 1

Petite Salad or Chef's Soup Cup

- ONSITE CHOICE OF ½ SANDWICH-

Groups 20 or more must pre-order

½ Sandwich

The Rachel
Chicken Salad
PCC Club

- ACCOMPANIMENT -

House Kettle Chips

GARDEN PLATE

Includes Warm Rolls

- STARTER -

Chef's Soup Cup

- CHOICE OF 1 ENTREE SALAD -

Topped with Grilled Chicken

Southwest Salad

Romaine, Cucumber, Red Onion,
Black Beans, Corn, Roasted Red
Peppers, Cheddar Jack,
Seasoned Tortilla Strips

House Salad

Spring Mix, Cucumber, Red Onion,
Grape Tomatoes, Cheddar Jack,
Herbed Croutons

- CHOCOLATE CHIP COOKIES -

DINNER BUFFET

Minimum 20 Guests
Priced per Person | Buffets are offered for 2 hours
Includes: Water, Coffee, Decaf Coffee & Tea

SLIDER BAR

COMPOSED HOUSE SALAD
Spring Mix, Grape Tomatoes,
Cheddar Jack Cheese, Herbed Croutons
Ranch and Italian

SLIDERS
PCC Slider
White Cheddar, Pickle,
Sweet Onion Jam, Smash Sauce

Buffalo Chicken Slider
Fried Chicken, Provolone, Buttermilk
Ranch, Garlic-Parsley Butter Buns

Macaroni & Cheese
House Chips
Chocolate Chip Cookies

PASTA

Garlic Bread
Composed Caesar Salad
Chopped Romaine, Shaved Parmesan,
Herbed Croutons
Pasta
Penne & Cavatappi
Sauces
Alfredo
Marinara
Proteins
Meatballs | Grilled Chicken
Add Grilled Shrimp +5
Chocolate Chip Cookies

GOOD BOGEY

Composed House Salad
Red Onion, Herbed Croutons, Cucumbers,
Tomatoes, Cheddar Jack Cheese

Sides - Choose 2
Dauphinoise Potatoes
Herb Roasted Red Bliss Potatoes
Baked 3 Cheese Macaroni
Haricot Verts with Blistered Tomatoes
Glazed Baby Carrots
Seasonal Vegetable Medley

Chef's Assorted Mini Desserts

Entree - Choose 2
Lasagna Rolltini
Chicken Parmesan
Chicken Bruschetta
Rosemary Chicken
Pan Seared Salmon Fillets
Herb Crusted Pork Tenderloin
Beef Shortrib
Grilled Flank Steak

enhancements
Requires Chef Attendant
Roasted NY Strip Loin +8
Filet + 15

PLATED DINNER

Minimum 10 Guests
Priced per Person | 3 Course
Includes: Water, Coffee, Decaf Coffee & Tea

CHEF SELECTION MENU

Enjoy a no-fuss planning process with no need to collect entrée selections in advance! Guests may choose their entrée from the Chef's Features, which are printed on individual menu cards and presented the evening of the event.

Available for groups up to 20.
Not available on Thursdays.

Served with Dinner Rolls

SALAD COURSE

Petite Salad

Spring Mix, Grape Tomatoes,

Pre-dressed in Italian

ONSITE CHOICE OF ENTREE

Chef's Fish Feature

Chef*'s Chicken Feature*

Chef's Beef Feature

CHEF'S NIGHTLY DESSERT

LAND & SEA

Treat your guests to an exceptional dining experience with a balancing pair of refined flavors.

ENTREE DUO

Served with Dinner Rolls

SALAD COURSE

Simple Mixed Greens

Cherry Tomatoes, Red Onion,
Goat Cheese, Red Wine Vinaigrette

ENTREE DUO

Herb Roasted Airline

Chicken Breast & Blackened Shrimp

Asparagus, Dirty Risotto

Upgrade to Filet & Crabcake

CHEF'S NIGHTLY DESSERT



HORS D'OEUVRES

Unlimited Passed Hors D'oeuvres for First Hour

-OR-

Choose to Station Buffet Style for up to (2) Hours

Per Person | Please Choose 4:

Honey BBQ Meatballs

Honey Garlic Meatballs

Avocado Toast

Pineapple Shrimp

Angus Beef Sliders

Bacon Wrapped Dates

Mini Lobster Rolls

Fried Spring Rolls

Smoked Salmon Pita

Chicken Potstickers

Caprese with Balsamic

Jalapeno Poppers

Candied Bacon Deviled Eggs

Stuffed Mushroom

Spinach & Artichoke or Italian Sausage

Jumbo Shrimp Cocktail

Mini Beef Wellington

Asian Chix Salad in Wonton Cup

crostini bites

Bite-sized hors d'oeuvres on a lightly buttered, crisp crostini

Simple Bruschetta

Beef Carpaccio

Grilled Peach & Burrata

Blackberry Balsamic & Goat Cheese

Cream Cheese & Strawberry Jalapeno

RECEPTION DISPLAYS

MARKET VEGETABLES

Tri Color Carrots, Radishes, Celery,
Cherry Tomatoes, Broccoli, Sweet Peppers
Served with Housemade Honey Mustard & Ranch

ARTISAN CHEESE & CHARCUTERIE

Chef's Selection of Fine Imported Cheeses & Cured Meats
Artisan Crackers, Grissini, Scots Market Seasonal Jam

CARVING STATIONS

Requires Chef Attendant

BEEF TENDERLOIN

Dijon Mustard, Horseradish Sauce,
Tarragon Aioli, Balsamic
Onion Jam, Petite Rolls

CAJUN ROASTED TURKEY

Whole Grain Mustard, Creole Mayo,
Cranberry Relish, Petite Rolls

ROASTED GARLIC NY STRIP

Herbed Mayo, Horseradish Sauce,
Spicy Brown Mustard, Petite Rolls

GLAZED PIT HAM

Apple Butter, Whole Grain
Mustard, Mini Biscuits

DESSERT

Chocolate Mousse in Martini Glass

Banana Pudding

Lemon Blueberry Curd Tarts

Maple Apple Bourbon Bread Pudding

Cookies