



112 MAIN STREET | PARK RIDGE | (847) 720-4841
PENNYVILLESTATION.COM


FARM to TABLE
Camdon Farms - Michigan


PENNYVILLE
STATION
EST. 2018

LUNCHEON PACKAGE

Family Style | \$26.95 Per Person Coffee and Soft Drinks Included.

CHOICE OF ONE SALAD...

Chopped Salad

Avocado, sweet corn, chickpeas, tomato, sweet onions, hearts of palm, kalamata olives and feta served with a honey dijon vinaigrette.

Caesar Salad

Romaine lettuce, croutons and shaved parmesan.

House

Lettuce, tomatoes, sweet onions, carrots and cucumber.

DRESSINGS: Balsamic Vinaigrette, Honey Dijon Vinaigrette, Pistachio Pesto Vinaigrette, Caesar or Ranch Dressing

CHOICE OF ONE APPETIZER... (Additional appetizers \$5 each person)

Pork Pot Stickers

Served with sides of soy ginger, hot chili oil and honey mustard.

Sausage & Peppers

Grilled sausage, with sweet green peppers and onions.

Lemon Basil Hummus

Lemon Basil chickpea hummus served with pita bread, carrots, celery and purple top turnips.

Kung Pao Cauliflower

Tempura fried with scallions, sesame seeds and a drizzle of hot honey.

CHOICE OF TWO ENTREES... (All served with Mashed Potatoes & Broccoli)

Chicken:

Lemon Chicken: Boneless chicken, sautéed in white wine, lemon butter sauce.

Jalapeño: (Miller Farms, Ohio) Slow Roasted half chicken with jalapeños.

Vesuvio: Boneless chicken, sautéed in white wine, garlic, herbs and peas.

Parmesan: Boneless chicken, breaded, pan fried and baked with marinara and Mozzarella cheese.

Pasta:

Pasta Type (Choose One)

Gnocchi

Rigatoni

Linguini

Penne (Gluten Free)

Sauce Type (Choose One)

Sage Butter Sauce

Tomato Cream

Oil & Garlic

Marinara

Alfredo

DESSERT \$4 Per Person Choose One.
Key Lime Pie, Crème Brulee or Tiramisu



BRUNCH

Family Style | \$26.95 Per Person Coffee and Soft Drinks Included.

CHOICE OF ONE SALAD...

Chopped Salad

Avocado, sweet corn, chickpeas, tomato, sweet onions, hearts of palm, kalamata olives and feta served with a honey dijon vinaigrette.

Caesar Salad

Romaine lettuce, croutons and shaved parmesan.

House

Lettuce, tomatoes, sweet onions, carrots and cucumber.

DRESSINGS: Balsamic Vinaigrette, Honey Dijon Vinaigrette, Pistachio Pesto Vinaigrette, Caesar or Ranch Dressing

CHOICE OF ONE APPETIZER... (Additional appetizers \$5 each person)

Pork Pot Stickers

Served with sides of soy ginger, hot chili oil and honey mustard.

Sausage & Peppers

Grilled sausage, with sweet green peppers and onions.

Lemon Basil Hummus

Lemon Basil chickpea hummus served with pita bread, carrots, celery and purple top turnips.

Kung Pao Cauliflower

Tempura fried with scallions, sesame seeds and a drizzle of hot honey.

CHOICE OF THREE ENTREES... (All served with breakfast potatoes and maple sausage)

Quinoa Porridge

Quinoa, egg whites, pistachio, roasted vegetables, goat cheese and brown sugar.

Nutella French Toast

Brioche loaf, swirled Nutella, with banana and powdered sugar.

Frittata

Broccolini, red peppers, green onions, cremini mushrooms and red salsa.

Fish Tacos

Grilled Cod with Jicama slaw, roasted tomatillo salsa, and queso fresco served in corn tortilla.

Breakfast Tacos

Scrambled eggs with chorizo, Pico de Gallo and sour cream.

Cauliflower Tacos

Grilled Cauliflower served with jicama salsa, roasted tomatillo salsa and queso fresco.

Gnocchi

Gnocchi pasta served with roasted squash and goat cheese in a sage butter sauce.

DESSERT

\$4 Per Person Choose One.

Key Lime Pie, Crème Brulee
or Tiramisu



2-COURSE DINNER PACKAGE

*Not Available Friday or Saturday Nights

Family Style | \$29.95 Per Person Coffee and Soft Drinks Included.

CHOICE OF ONE SALAD...

Chopped Salad

Avocado, sweet corn, chickpeas, tomato, sweet onions, hearts of palm, kalamata olives and feta served with a honey dijon vinaigrette.

Caesar Salad

Romaine lettuce, croutons and shaved parmesan.

House

Lettuce, tomatoes, sweet onions, carrots and cucumber.

DRESSINGS: Balsamic Vinaigrette, Honey Dijon Vinaigrette, Pistachio Pesto Vinaigrette, Caesar or Ranch Dressing

CHOICE OF ONE CHICKEN & ONE PASTA... (All served with Mashed Potatoes & Broccoli)

Chicken:

Lemon Chicken: Boneless chicken, sautéed in white wine, lemon butter sauce.

Jalapeño: (Miller Farms, Ohio) Slow Roasted half chicken with jalapeños.

Vesuvio: Boneless chicken, sautéed in white wine, garlic, herbs and peas.

Parmesan: Boneless chicken, breaded, pan fried and baked with marinara and Mozzarella cheese.

Pasta:

Pasta Type (Choose One)

Gnocchi

Rigatoni

Linguini

Penne (Gluten Free)

Sauce Type (Choose One)

Sage Butter Sauce

Tomato Cream

Oil & Garlic

Marinara

Alfredo

DESSERT \$4 Per Person Choose One.

Key Lime Pie, Crème Brulee or Tiramisu



3-COURSE DINNER PACKAGE

Family Style | \$33.95 Per Person Coffee and Soft Drinks Included.

CHOICE OF ONE SALAD...

Chopped Salad

Avocado, sweet corn, chickpeas, tomato, sweet onions, hearts of palm, kalamata olives and feta served with a honey dijon vinaigrette.

Caesar Salad

Romaine lettuce, croutons and shaved parmesan.

House

Lettuce, tomatoes, sweet onions, carrots and cucumber.

DRESSINGS: Balsamic Vinaigrette, Honey Dijon Vinaigrette, Pistachio Pesto Vinaigrette, Caesar or Ranch Dressing

CHOICE OF TWO APPETIZER...

Pork Pot Stickers

Served with sides of soy ginger, hot chili oil and honey mustard.

Sausage & Peppers

Grilled sausage, with sweet green peppers and onions.

Lemon Basil Hummus

Lemon Basil chickpea hummus served with pita bread, carrots, celery and purple top turnips.

CHOICE OF ONE CHICKEN & ONE PASTA... (All served with Mashed Potatoes & Broccoli)

Chicken:

Lemon Chicken: Boneless chicken, sautéed in white wine, lemon butter sauce.

Jalapeno: (Miller Farms, Ohio) Slow Roasted half chicken with jalapeños.

Vesuvio: Boneless chicken, sautéed in white wine, garlic, herbs and peas.

Parmesan: Boneless chicken, breaded, pan fried and baked with marinara and Mozzarella cheese.

Pasta:

Pasta Type (Choose One)

Gnocchi

Rigatoni

Linguini

Penne (Gluten Free)

Sauce Type (Choose One)

Sage Butter Sauce

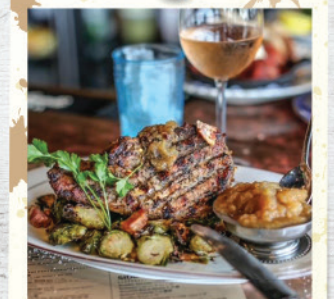
Tomato Cream

Oil & Garlic

Marinara

Alfredo

DESSERT \$4 Per Person Choose One.
Key Lime Pie, Crème Brulee or Tiramisu



4-COURSE DINNER PACKAGE

Family Style | \$44.95 Per Person Coffee and Soft Drinks Included.

CHOICE OF ONE SALAD...

Chopped Salad

Avocado, sweet corn, chickpeas, tomato, sweet onions, hearts of palm, kalamata olives and feta served with a honey dijon vinaigrette.

Caesar Salad

Romaine lettuce, croutons and shaved parmesan.

House

Lettuce, tomatoes, sweet onions, carrots and cucumber.

DRESSINGS: Balsamic Vinaigrette, Honey Dijon Vinaigrette, Pistachio Pesto Vinaigrette, Caesar or Ranch Dressing

CHOICE OF TWO APPETIZER...

Pork Pot Stickers

Served with sides of soy ginger, hot chili oil and honey mustard.

Sausage & Peppers

Grilled sausage, with sweet green peppers and onions.

Lemon Basil Hummus

Lemon Basil chickpea hummus served with pita bread, carrots, celery and purple top turnips..

Kung Pao Cauliflower

Tempura fried with scallions, sesame seeds and a drizzle of hot honey.

CHOICE OF ONE CHICKEN & ONE PASTA... (All served with Mashed Potatoes & Broccoli)

Chicken:

Lemon Chicken: Boneless chicken, sautéed in white wine, lemon butter sauce.

Jalapeño: (Miller Farms, Ohio) Slow Roasted half chicken with jalapeños.

Vesuvio: Boneless chicken, sautéed in white wine, garlic, herbs and peas.

Parmesan: Boneless chicken, breaded, pan fried and baked with marinara and Mozzarella cheese.

Pasta:

Pasta Type (Choose One)

Gnocchi

Rigatoni

Linguini

Penne (Gluten Free)

Sauce Type (Choose One)

Sage Butter Sauce

Tomato Cream

Oil & Garlic

Marinara

Alfredo



YOUR CHOICE OF ONE OF THE FOLLOWING...

Smoked Duroc Pork Chop

12oz. Hickory smoked, served with a zesty apple sauce.

White Fish

(Lake Superior, Ontario) Pan-seared, Cajun spiced over sweet pea risotto served with lemon butter sauce.

Short rib

Slow braised short rib, sautéed in a carrot, celery and tomato reduction.

DESSERT

Your Choice between our

Key Lime Pie, Crème Brulee or Tiramisu

DRINK PACKAGES

<i>Bar</i> PACKAGES <small>Per Person</small>	2 HOURS	3 HOURS	WITH 2 HOURS APP	WITH 3 HOURS APP
Domestic Beer & House Wine	\$18	\$23	\$33.95	\$41.95
Imported Beer & Premium Wine	\$25	\$32	\$42.95	\$50.95
Open Bar Well	\$32	\$38	\$49.95	\$55.95
Open Bar Call	\$39	\$45	\$55.95	\$62.95
Open Bar Top Shelf <small>Specialty Cocktails Included</small>	\$49	\$55	\$63.95	\$68.95
Mimosa Bar <small>3 Different Juices & Fruit</small>	\$18	\$23	-	-
Bloody Mary Bar	\$18	\$23	-	-
Bloody Mary & Mimosa Bar	\$21	\$25	-	-
Unlimited Frosé	\$18	\$23	-	-
Party Frosé <small>\$9 Each With Food Package</small>	-	-	-	-
Brunch Punch <small>(Per Bowl)</small>	\$40 Non Alcoholic \$70 With Alcohol			



APPETIZER PACKAGES

	CHOICE OF 3	2 Hours Per Person	3 Hours Per Person
Kung Pao Cauliflower		\$21.95	\$25.95
Lemon Basil Hummus			
Pork Pot Stickers			
Veggie Pot Stickers			
Sausage & Peppers			
Chopped Salad			
Caesar Salad			
Mozzarella Sticks			
Cheese Quesadilla			
Wings BBQ, Buffalo, Greek			
Chicken or Meatball Sliders			
Any Additional Appetizer \$5 Per Person			

	As A 3rd App Per Person	As A 4th App Per Person
Add Filet Sliders	\$7	\$9
Add Fried Calamari	\$4	\$6
Add Shrimp Cocktail or Cajun Shrimp	\$7	\$10



OUR PASSIONATE AND SKILLED EVENTS TEAM IS READY TO PLAN THE EVENT OF YOUR DREAMS AT PENNYVILLE! EXPLORE OUR PRIVATE EVENTS GUIDE AND BROWSE OUR SPACES BELOW.

Pennyville Full Venue

Call us for details on full buyouts.

Capacity: 100 seated • 200 reception

The Green Room

Enjoy this bright and unique dining room area. Guests can mingle or have a sit-down dinner while transforming the space by rearranging and/or adding cocktail tables to expand your floor space and make it more intimate. Perfect for groups of 30-70.

SEATED: 55

The Nook

Ideal for intimate receptions or a group dinner, the dining room provides a dedicated space without losing the energy & ambiance of the restaurant while in a reserved area to take in the scene. Great for large group dinners and provides one central area to be surrounded by all of your guests. The flexibility of this dining area allows for it to be condensed or extended, accommodating groups of 18 for a seated meal.

SEATED: 18

Bar Car Full Venue

Call for pricing and availability.

Things Offered:

- Dj \$500 for 3 Hours
- Live Music TBD
- Table Cloths (call for pricing)

***No Glitter or Confetti**

