



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

  
**FARM to TABLE**  
Camdon Farms - Michigan

  
**PENNYVILLE**  
STATION  
- EST. 2018 -



# LUNCHEON PACKAGE

**Family Style | \$23.95 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 \$3 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, and either Broccoli or Button Mushrooms)

### 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 \$3 Per Person** Choose One.  
**Key Lime Pie, Crème Brulee or Tiramisu**





# BRUNCH

**Family Style | \$23.95 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 \$3 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.

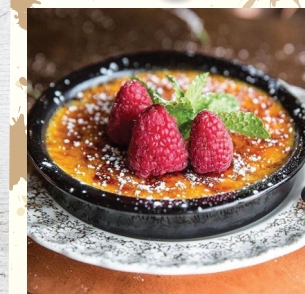
### Gnocchi

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

## DESSERT

**\$3 Per Person** Choose One.

Key Lime Pie, Crème Brulee  
or Tiramisu





# 2-COURSE DINNER PACKAGE

\*Not Available Friday or Saturday Nights

**Family Style | \$25.95 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 ENTREES... (All served with Mashed Potatoes and 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

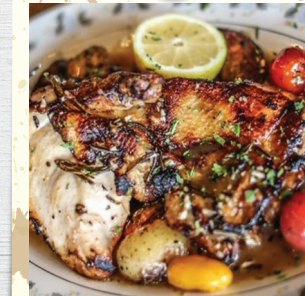
Oil & Garlic

Marinara

Alfredo

**DESSERT \$3 Per Person** Choose One.

**Key Lime Pie, Crème Brûlée or Tiramisu**





# 3-COURSE DINNER PACKAGE

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 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 TWO ENTREES... (All served with Mashed Potatoes and 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

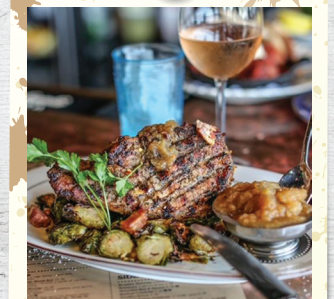
Tomato Cream

Oil & Garlic

Marinara

Alfredo

**DESSERT \$3 Per Person** Choose One.  
**Key Lime Pie, Crème Brulee or Tiramisu**





# 4-COURSE DINNER PACKAGE

Family Style | \$34.95 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 TWO ENTREES... (All served with Mashed Potatoes and 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



## 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	Per Person	2 HOURS	3 HOURS	WITH 2 HOURS APP	WITH 3 HOURS APP
Domestic Beer & House Wine		\$15	\$20	\$30.95	\$38.95
Imported Beer & Premium Wine		\$22	\$29	\$39.95	\$47.95
Open Bar Well		\$29	\$35	\$46.95	\$52.95
Open Bar Call	Specialty Cocktails Included	\$36	\$42	\$52.95	\$59.95
Open Bar Top Shelf	Specialty Cocktails Included	\$45	\$50	\$60.95	\$65.95
Mimosa Bar	3 Different Juices & Fruit	\$15	\$20	-	-
Bloody Mary Bar		\$15	\$20	-	-
Bloody Mary & Mimosa Bar		\$18	\$22	-	-
Unlimited Frosé		\$15	\$20	-	-
Party Frosé	\$9 Each With Food Package	-	-	-	-
Brunch Punch	(Per Bowl)	\$40 Non Alcoholic   \$70 With Alcohol			





# APPETIZER PACKAGES

Kung Pao Cauliflower

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 \$2.50 Per Person

2  
Hours  
Per Person

\$18.95

3  
Hours  
Per Person

\$21.95



Add Filet Sliders

As A  
3rd App  
Per Person

\$4

As A  
4th App  
Per Person

\$6

Add Fried Calamari

\$2

\$4

Add Shrimp Cocktail or Cajun Shrimp

\$5

\$7.50



**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 30-60 or for a reception or up to 55 for a seated meal.

Capacity: 55 seated • 60 reception

### **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 ranging in size from 10-25 for a seated meal.

SEATED: 10-25

### **Bar Car Full Venue**

Pennyville Bar Car has great energy, featuring a private bar and high top tables for corporate or social gatherings. Private bar with multiple TVs to ensure your guests can watch whatever they need. In Bar Car your guests can move around the whole space or use the dance floor. Use the stage for a DJ or a Live Band. Accommodations seat up to 75 and provide comfortable movement for up to 100 for reception style events.

SEATED: 75 • RECEPTION: 100

\*Venue capacity limitations are subject to change in accordance with the State/City government mandate.

### **Things Offered:**

- Dj \$300 for 3 Hours
- Live Music TBD

**\*No Glitter or Confetti**

