

Your Affair, Your Way

Since 1975

**APPIAN
WAY**

Event Venue – Caterer – Fine Dining

We are the Wedding and Banquet Specialists

The PERFECT Setting for your next memorable event

Whether it's dinner for 2 or a reception for 300



Choose one of our menus for your

Sweet 16 ■ Fashion Show ■ Birthday ■ Anniversary ■ Repast

Promotion ■ Quinceañera ■ Confirmation ■ Graduation

Holiday & Office Parties ■ Family Reunions

Or meet with our chefs to create your own special menu

Open for Dinner 7 days a week

619 Langdon Street ■ Orange, New Jersey 07050

www.appianway.com

(973) 678-0313



host@appianway.com

Luncheon - Dinner Special

\$18.95 - \$22.95

When Available

The First Course

Soup Du Jour
or Mixed Garden Salad

The Second Course

Penne - Rigatoni - Fettuccini - Farfalle - Orecchietta
Vodka - Bolognese - Tomato and Basil - Pomodoro

The Main Course

Chicken:

Francese
Marsala
Parmigiana
Baked

Tilapia:

Scampi
Francese
Fried
Marechiarà

Veal Parmigiana
Eggplant Rollatini
Boneless Pork Loin
Salmon Caprese*
Shrimp Parmigiana*

Offer your guests a choice or serve the entrées family style*

Served with

Fresh Vegetables and Potatoes or Rice, Dinner Rolls, Butter and Hot Garlic Bread

Custom Decorated Sheet Cake*

Served with Ice Cream, Coffee and Tea

Family Style

\$23.95

Friday and Sunday add \$4. Saturday add \$7

The Appetizer Course

Mozzarella In Carozza
Cold Antipasto Appian Way
Mixed Garden Salad

The Second Course

Penne - Rigatoni - Fettuccini - Farfalle - Orecchietta
Vodka - Bolognese - Tomato and Basil - Pomodoro

For The Main Entrée

Your selection of 2 dishes from the Buffet Menu

Served with

Fresh Vegetables and Potatoes or Rice or Vegetable Paella
Dinner Rolls, Butter and Hot Garlic Bread

Custom Decorated Sheet Cake*

Served with Ice Cream, Coffee and Tea

BOTH PACKAGES ABOVE INCLUDE

A Private Banquet Room • Fresh Flowers on Every Table
and Your Selection of Linen Colors



Creating a Lifetime of Memories

Whatever the occasion, every attention to detail will be lavished on your special day under the personal direction of our banquet manager and our attentive staff, with party menus to fit every budget.



Cocktail Hour

The Chefs Selection of Butler Passed Hors d'oeuvres

\$6.95

Broccoli and Cheddar ~ Mini Quiche ~ Vegetable Egg Rolls ~ Mozzarella Sticks
Vegetable Dumplings ~ Breaded Mushrooms ~ Fried Ravioli ~ Mozzarella in Carozza
Fried Chicken ~ Buffalo Wings ~ Beer Battered Corn Nuggets ~ Hard and Soft Cheeses
Zucchini Sticks ~ Stuffed Jalapenos ~ Fried Shrimp



Deluxe Cocktail Hour

Your selection of 7 hot dishes



One Hour Additional Open Bar

With Hors d'oeuvres

Served one hour

Prior to your

Elegant Reception

\$14.95



Farfalla Primavera
Rigatoni Della Casa
Penne Vodka
Orechietta A'Matragiana
Shrimp & Crabmeat Ravioli
Artichoke Hearts Caprese
Fried Chicken
Buffalo Wings
Spiedini alla Romana
Zuppa di Clams
Long Hot Peppers
Mozzarella in Carozza
Eggplant Rollatini

Broccoli Rabe Nicholas
Fresh Vegetables Alfredo
Fried Calamari and Shrimp
Mussels Aglio e Olio
Mussels Fra Diavolo
Swedish Meatballs
Italian Meatballs
Rapini Special
Chicken Bruno
Stuffed Mushroom Caps
Tripe alla Romana
Sausage and Peppers
Cheese Ravioli

On the Cold Side:

ALL Dishes Below are Included

The Raw Bar

Shrimp Cocktail - Oyster and Clam Cocktail - Seafood Salad

"Appian Way" Cold Antipasto's...

Homemade Roasted Peppers, Fresh and Bocconcino Mozzarella, Sun-Dried Tomatoes

Seasonal Vegetables and Crudities with Assorted Dressings

A Display of Cheeses Including - Provolone, Reggiano, Fontina, Cheddar, American

The Famous "Appian Way" Fountain of Prosciutto,

Sopressata, Salami, Pepperoni, Turkey and Ham, PLUS the

Tropical and Seasonal Fresh Fruits - Kiwi, Strawberries, Apple, Pear, Watermelon and Oranges

Hot and Cold Buffet

\$23.95

Friday and Sunday add \$4. Saturday add \$7

~ Your Selection of 5 Hot Dishes ~

CHICKEN

Francese ~ Marsala ~ Madeira

Piccata ~ Portofino ~ Paella ~ Bar-B-Q

Roasted / Baked ~ Giambotta ~ Murphy

Fried ~ Parmigiana ~ Buffalo

SEAFOOD

Tilapia or Scrod (*Can be prepared any style*)

Scampi - Fried - Marechiaro - Francese - Caprese

Clams and Mussels ~ Shrimp Scampi ~ Seafood Paella

Poached Salmon ~ Salmon Caprese* ~ Salmon Piccata*

PASTA

Penne Vodka

Rigatoni Primavera

Meat or Cheese Lasagna

Vegetable Lasagna

Cheese Ravioli

Baked Ziti

VEGETARIAN

Eggplant Parmigiana

Eggplant Rollatini

Vegetable Paella

Spanish Rice

Rice and Beans

Broccoli or Broccoli Rabe

BEEF

Italian Meatballs

Swedish Meatballs

Roast Beef

Tenderloins Milanese

Pepper Steak*

Steak Giambotta*

PORK

Sausage & Peppers

Glazed Virginia Ham

Tripe Alla Romana

Pork Loin - (*Any Style*)

Giambotta - Marsala

Forestiera - Madeira

VEAL

Spezzatini ~ Veal and Peppers ~ Marsala* ~ Francese* ~ Piccata* ~ Cacciatore* ~ Pizzaiola*

The Cold Buffet All Included

A Display of Imported and Domestic Cheeses and Seasonal Fresh Fruits

Gruyere, Fontina, Grande Provolone, Reggiano Siciliano, Fresh Mozzarella

Roasted Peppers, Sun-Dried Tomatoes, Giardiniera, Pickles, Tomato and Onion Salad,

Trays of Vegetables and Crudités with Assorted Dips

Artichoke Hearts, Black and Green Olives, Hot Cherry Peppers

Imported Premium and Sliced Cured Meats, Riserva Sopressata, Genoa Salami, and Pepperoni

Domestic Ham and Sliced Turkey, Fresh Fruits, Garden Salads with Assorted Dressings

The Buffet Also Includes:

Sliced French Bread, Italian Panella, Butter and Hot Garlic Bread

Custom Decorated Sheet Cake*

Ice Cream, Coffee and Tea

A Private Banquet Room with Fresh Flowers on Every Table

And Your Selection of Linen Colors

Elegant Reception Package

\$42.95

Friday and Sunday add \$4. Saturday add \$7

Sparkling Champagne Toast

~ Your Selection of Any Two Appetizers ~

Fresh Fruit Cocktail ~ Prosciutto e Melon ~ Intermezzo

Soup

Mushroom
Pasta e Fagioli
Minestrone
Broccoli Rabe
Tomato

Salad

Garden
Mesclun
Caesar
Al Fresco
Arrugula

Pasta

Penne Vodka
Farfalla Jaime
Fettuccini Al Fredo
Rigatoni Pomodoro
Linguini Aglio e Olio

~ Your Selection From Our Entrees ~

Chicken

Arrabiata ~ Francese
Forestiera ~ Marsala
Parmigiana ~ Santofimio
Toscano ~ Vesuviano

Seafood

Tilapia - Bella Vita - Marechiaro - Francese - Scampi
Shrimp Francese - Parmigiana - Fiorentina
Salmon - Normandy ~ Cognac ~ Caprese
Lemon Sole Almondine ~ Francese

Pork

Pork Loin Madeira
Glazed Virginia Ham
Pork Chops

Beef

Prime Rib Au Jus*
Filet Mignon*
Roast Beef

Veal

Parmigiana
Marsala*
Francese*

*All Entrée's are served with: Your Selection of Fresh Vegetables and Potatoes or Rice
French Bread, Butter and Hot Garlic Bread - Coffee, Tea and Decaf*

Tiered Decorated Wedding Cake *

4 HOUR OPEN BAR
Including Premium Liquors
and Cordials

**BRIDAL CEREMONIES
PERSONALLY DIRECTED
BY THE MANAGEMENT**

SPECIALS INCLUDE

The Bridal Table Draped with Lace, Fresh Flowers on Every Table,
Your Selection of Linen Colors

Picking the Perfect Room

The Appia Room ~ The Ballroom ~ The Crystal Room ~ The Dining Room

Private Banquet Facilities for 20 -330 People

*Beverage Options**

Champagne or Sparkling Cider.....	\$1.75
Unlimited Soda	\$2.50
Unlimited Bottled Wine and Beer	\$8.00
Unlimited Sangria Red, White or Rose.....	\$12.95
Open Bar Packages.....	\$ by the hour

*Cakes**

Designing Your Cake.... The Options Are Endless...

Icing: Whipped or Butter Cream

Cake: : Yellow / Chocolate / Dark Chocolate / Red Velvet / Carrot

Fillings: Peach / Pineapple / Coconut / Cherry / Strawberry / Lemon

Mousses & Custards: Chocolate / Vanilla / Raspberry / Hazelnut / Boston Cream

Many Other Options... Tiramisu / Oreo / French Crème / Cannoli

Italian Rum / Baci / Fudge / Dulce De Leche / Cream Cheese

Menus

Italian ~ American ~ French ~ Spanish ~ Soul Foods

*Personalize Your Event**

LED Custom Colored Lighting ~ GOBO's (putting what you want to say in lights) ~ Creative Ice Sculptures

Chair Covers ~ Cash Bar ~ Cookies ~ Pastries ~ Cupcake Tower

Chocolate Fountain ~ Ice Cream Sundae Bar ~ Chocolate Covered Strawberries ~ Candy Bar

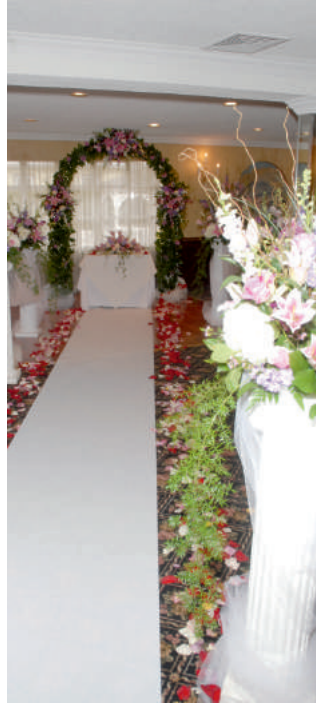
Venetian Table ~ DJ's ~ Live Bands ~ Valet Parking

Giant Screen TV's ~ Hi Speed Wi-Fi ~ Podiums and Microphones

*Items marked with an * are at an additional cost*

Add sales tax and gratuities to all packages

Menu pricing and availability subject to change without notice



PARTIES TO GO - WE ALSO DELIVER!

Whether you're having a company holiday party, family get-together or office meeting, we offer trays of food ranging in size from an individual appetizer or dinner to half and full size buffet trays. Please browse our menus and know that you are not limited to what you see; Have a special dish? Please feel free to ask and we will be happy to prepare it for you.

