Your Affair, Your Way

Since 1975



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 5 days a week / Events 7 Days a week 619 Langdon Street • Orange, New Jersey 07050 www.appianway.com







Carta Luncheon - Dinner Special

22.95 - 29.95

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

Other

Chicken:	Fish	Veal Parmigiana
Francese	Scampi	Eggplant Rollatini
Marsala	Francese	Boneless Pork Loin
Parmigiana	Fried	Salmon Caprese*
Baked	Marechiara	Shrimp Parmigiana*

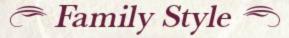
Offer your quests a choice or serve the entrées family style*

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



25.95 - 36.95

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.















The Chefs Selection of Butler Passed Hors d'oeuvres

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

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

One Hour Additional Open Bar With Hors d'oeuvres Served one hour

Prior to your **Elegant Reception**



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

~ 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 – Marechiara – 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

Spezatini ~ 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

Sparkling Champagne Toast

~ Your Selection of Any Two Appetizers ~

Fresh Fruit Cocktail ~ Prosciutto e Melon ~ Intermezzo

Salad Pasta Soup Penne Vodka Mushroom Garden Farfalla Jaime Pasta e Fagioli Mesclun Minestrone Caesar Fettuccini Al Fredo Broccoli Rabe Al Fresco Rigatoni Pomodoro Tomato Linguini Aglio e Olio Arrugula

~ Your Selection From Our Entrees ~

Chicken

Arrabiata ~ Francese Forestiera ~ Marsala

Parmigiana ~ Santofimio

Toscano ~ Vesuviano

Seafood

Tilapia – Bella Vita – Marechiara – 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*

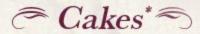
Champagne or Sparkling Cider.

Unlimited Soda ...

Unlimited Bottled Wine and Beer

Unlimited Sangria Red, White or Rose

Open Bar Packages.....



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



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.







