

## Orpheum Theatre

### Mission statement

The Orpheum has long been an important part of downtown Madison's cultural history.

Generations of people have enjoyed going to the Orpheum for movies, live shows and other events.

The Orpheum is a venue for all people, open to the public and accessible to many types of events from film festivals to rock concerts to weddings and more.

Our intent is to live up to this promise.

We will offer the Orpheum as a first class music venue.

The Orpheum will be a beautifully, restored place for weddings, banquets and meetings

The Orpheum will be a venue for film festivals, special screenings and our Cine-a-dine food and movie events.

### Rebuilding

Our first phase of restoration is the auditorium. This is plaster repair and a complete repainting of the interior. Special attention is being paid to uncover original paint colors and patterns which will be used in the restoration.

We plan on restoring and relighting the Orpheum marquee. This will be completed by the end of the summer.

Mechanical updates will include heating and air conditioning.

Other improvements will include roof repair, façade restoration and new front doors based on originals.

### Business

We will work with local and national promoters to bring music and comedy acts to the Orpheum.

We will promote, cater and facilitate weddings and other types of meeting events.

The Orpheum will host the film festivals and movie screenings.

A big part of the revenue for the operation and continued restoration will be food and alcohol sales.

Other sources of revenue will be ticket fees and rents.

# Hors D' oeuvres

EACH SERVES 50

IMPORTED & DOMESTIC CHEESE BOARD.....	\$175
with seasonal fruits & gourmet crackers	
add gourmet meats.....	\$200
WHOLE SMOKED SALMON.....	\$120
with field greens, eggs, onions, capers & crostini	
ANTIPASTO PLATTER.....	\$175
roasted garlic, olives, artichoke hearts, vegetables,	
roasted red peppers, imported cheeses & crostini	
add imported salami & prosciutto.....	\$200
CHILLED SHRIMP.....	\$150
with lemon, cocktail sauce & horseradish	
SHRIMP SCAMPI.....	\$175
broiled with garlic, butter, lemon & crostini	
BAKED BRIE.....	\$125
en cruet with strawberries	
QUICHE FLORENTINE.....	\$125
with mushrooms, spinach, onions & cheese	
CHILLED MUSSELS.....	\$100
with three-pepper relish	
STEAMED MUSSELS.....	\$125
in tomato, garlic & shallot broth	
VEGETABLE CRUDITÉS.....	\$100
with herbed sour cream & creamy blue cheese	
CRAB CAKES.....	\$200
jumbo lump crab with remoulade	
OYSTERS ROCKEFELLER.....	\$175
broiled with bacon & spinach	
on the half shell with cocktail sauce.....	\$150
SEARED SCALLOPS.....	\$175
en cruet with bacon, brown sugar & brandy reduction	
COLD SMOKED SALMON RULADE.....	\$200
with cucumber, red onion, chopped egg, crème fraîche & dill mustard	
WILD MUSHROOM TART.....	\$150
on a pastry shell with crème fraîche & fried leeks	

# Buffets

## MENU 1 - \$20 PER PERSON

Hors D'oeuvre of stuffed mushroom caps or Chef's Choice canapés  
Imported and domestic cheese board with seasonal fruits & gourmet crackers  
Artichoke heart and bell pepper farfalle pasta salad  
Glazed ham, silver dollar rolls & mustards

## MENU 2 - \$25 PER PERSON

Hors D'oeuvre of stuffed mushroom caps or Chef's Choice canapés  
Imported and domestic cheese board with seasonal fruits & gourmet crackers  
Smoked salmon with field greens, egg, onion, capers & crackers  
Artichoke heart and bell pepper farfalle pasta salad  
Glazed ham, silver dollar rolls & mustards  
Marinated asparagus  
Green salad

## MENU 3 - \$30 PER PERSON

Hors D'oeuvre of stuffed mushroom caps or Chef's Choice canapés  
Imported and domestic cheese board with seasonal fruits & gourmet crackers  
Smoked salmon with field greens, eggs, onions, capers & crackers  
Artichoke heart and bell pepper farfalle pasta salad  
Glazed ham, silver dollar rolls & mustards  
Wild rice salad with dried fruit & nuts  
Roasted turkey with cranberry relish  
Quiche Florentine  
Marinated asparagus  
Green salad

## MENU 4 - \$35 PER PERSON

Hors D'oeuvre of stuffed mushroom caps or Chef's Choice canapés  
Imported and domestic cheese board with seasonal fruits & gourmet crackers  
Atlantic salmon broiled with fresh herbs, lemon & white wine  
Artichoke heart and bell pepper farfalle pasta salad  
Glazed ham, silver dollar rolls & mustards  
Wild rice salad with dried fruit & nuts  
Roasted turkey with cranberry relish  
Marinated asparagus  
Quiche Florentine  
Mashed potatoes  
Green Salad

PLEASE NOTE THAT THE ADDITION OF A CARVING STATION, OR THE SUBSTITUTION OF APPETIZERS CAN BE MADE ON ANY OF THE MENUS ABOVE FOR AN ADDITIONAL PRICE.

## Specialty Buffets

### SUMMER PICNIC - \$17 PER PERSON

Cabbage slaw  
German style potato salad  
Green beans almandine  
Southern fried chicken  
Buttermilk biscuits with honey & butter

### NEW ENGLAND BOIL - \$18 PER PERSON

Steamed cabbage with simmered parsnips, rutabaga, onion, turnips & gold beets  
Broiled red potatoes with butter & dill  
Braised corned beef with stone ground mustard  
Green salad  
Fresh bread & butter

### HOLIDAY DINNER - \$50 PER PERSON

Prime rib au jus with horseradish or roast turkey with gravy, sliced to order  
Cranberry relish  
Broiled salmon  
Mashed potatoes  
Green beans almandine  
Quiche Florentine Green salad  
Fresh bread & butter  
Flourless chocolate cake

### BRUNCH BUFFET - \$20 PER PERSON

Fresh fruit & Green salad  
Quiche Florentine  
Eggs benedict with ham, or vegetarian with avocado & tomato  
Assorted bagels, lox platter with red onion, capers, tomato, & cream cheese  
Smoked salmon with field greens, eggs, onions, capers & crackers  
Home fried potatoes  
Apple wood smoked bacon or breakfast sausage links  
Buttermilk pancakes or french toast with maple syrup  
Marinated and broiled flank steak  
Pastries

### LUNCHEON BUFFET - \$12 PER PERSON

Assorted breads & condiments  
Sliced domestic Swiss & Cheddar cheese; tomatoes, lettuce, onion & pickles  
Choice of green salad, cabbage slaw or potato salad  
Choice of egg, tuna or chicken salad  
Sliced roast turkey, glazed ham & salami  
Tomato bisque soup

PLEASE NOTE THAT SUBSTITUTIONS CAN BE MADE ON ANY OF THE MENUS ABOVE

# Carving Stations

CARVING STATIONS CAN BE ADDED TO ANY OF THE BUFFET MENUS  
FOR THE PRICES INDICATED BELOW

Roast prime rib au jus with horseradish.....	\$18 per person
Roast tenderloin of beef with wild mushroom jus.....	\$21 per person
Pork roast with tart cherry relish.....	\$18 per person
Roast leg of lamb with mint jus.....	\$15 per person
Honey glazed ham with mustards.....	\$10 per person
Roasted turkey with cranberry relish.....	\$12 per person

## Plated Dinners

All meat & fish options based on 7 ounce portions  
Add choice of soup, or house salad to each option for an additional \$3.00  
Bread service available for \$1 per person

Wild Salmon or Walleye with choice of potato & vegetable.....	\$24
Beef Tenderloin with choice of potato & vegetable.....	\$27
Chicken breast with choice of potato & vegetable.....	\$18
Roast Pork Loin with choice of potato & vegetable.....	\$21
Prime Rib with choice of potato & vegetable.....	\$25
Leg of Lamb with choice of potato & vegetable.....	\$23
Vegetable Gratin or Farfalle.....	\$18
Flank Steak with choice of potato & vegetable.....	\$20

### AVAILABLE SIDES

wild rice, marinated asparagus, yukon gold potatoes, oven roasted baby red potatoes, green beans almandine, vegetable sauté, garlic mashed potatoes, mashed sweet potatoes & sautéed patty pan squash.

# Cocktails & Desserts

## DESSERTS

Whole Cakes.....	\$45
New York style cheesecake	
Flourless chocolate cake	
Berry or Lemon tart	
Dessert Trays.....	prices vary
Chocolate Covered Strawberries - \$2 each	
Fruit Tart - \$2.50 each	
Chocolate layer cake - \$2 each	
Mini cheesecake with cherry sauce - \$2 each	
Gourmet cookies and biscuits - \$2.50 each	
Chocolate Truffles - \$2.50 each	

## BEVERAGES

COFFEE STATION (serves 50).....	\$100
David Lynch Signature Coffee	

SOFT DRINKS.....	\$2 per person
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### KEG BEER (half barrel)

Miller Lite or Bud Light.....	\$265
Leinenkugel Original.....	\$315
Amstel Light.....	\$360
Heineken.....	\$360
Capital Amber or seasonal.....	\$360
New Glarus Seasonal of Spotted Cow.....	\$360
Bell's Seasonal.....	\$380
Sierra Nevada Pale Ale.....	\$380
Newcastle Nut Brown Ale.....	\$380
Lake Louie.....	\$390
Furthermore.....	\$390
Stella Artois.....	\$390

OTHER BRANDS AVAILABLE UPON REQUEST

WINE.....	\$28 per bottle
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RED: Cabernet, Merlot, Pinot Noir, Zinfandel, Syrah

WHITE: Chardonnay, Riesling, Pinot Grigio, Sauvignon Blanc, Prarie Fume

### CHAMPAGNE

Wine Corking fee - \$15/bottle

Segrua Viudas Cava or Kenwood Yalupa Brut.....	\$25
Piper Sonoma Brut.....	\$45

COCKTAILS & MIXED DRINKS ARE PRICED INDIVIDUALLY  
OPEN BAR OPTIONS ARE AVAILABLE