



PLATED LUNCH

(Select One Soup or Salad, One Entrée and One Dessert)

SALADS

Farm Fresh Greens, Dried Cranberries, Cherry Tomato, Red Onions, Shaved Radishes, Enoki Mushrooms, Herb Croutons, Shaved Parmesan with Green Goddess Dressing
Baby Spinach Salad, Roasted Pecans, Blue Cheese Crumbles with Sherry & Roast Shallot Vinaigrette
Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing
Fire & Ice Iceberg Salad, Crumbled Blue Cheese, Chopped Smoked Applewood Bacon with Raspberry Vinaigrette
Southern Waldorf, Oak Leaf, Farm Fresh Greens, Celery, Apple and Candied Pecans with Citrus Infused Dill Dressing

SOUPS

Santa Fe Black Bean Soup, Sour Cream, Tortilla Crisps
Baked Potato and Leek Soup, Wisconsin Cheddar, Scallion
Roasted Carrot and Ginger Soup, Grissini
Roasted Chicken and Wild Rice Soup, Oyster Crackers
Butternut Squash Bisque, Pumpkin Seed Oil



For Soup and Salad – Add \$6.00 Per Person

PLATED LUNCH

<i>Herb Crusted Airline Chicken Breast</i>	<i>\$35 Per Person</i>
Sour Cream Whipped Potato, Tarragon and Honey Roasted Carrots, Bacon Jam, Mustard Demi	
<i>Grilled Jerk Chicken Breast</i>	<i>\$33 Per Person</i>
Sweet Roasted Potato Jambalaya, Broccolini, Mango and Habanero Salsa	
<i>Mojo Marinated Grill Flank Steak</i>	<i>\$35 Per Person</i>
Yukon Gold Mashed Potato, Grilled Asparagus, Red Wine Demi Shallot Confit	
<i>Roast Chicken Polenta</i>	<i>\$30 Per Person</i>
Fennel and Citrus Roasted Chicken, Wild Mushrooms, Polenta, Parmesan Cream	
<i>Atlantic Salmon Risotto</i>	<i>\$34 Per Person</i>
Seared Salmon, Bok Choy, Mushroom Arborio Risotto, Honey-Tamari Glaze	
<i>Bourbon Glaze Grilled Pork Loin</i>	<i>\$35 Per Person</i>
Roasted Corn Potato Cake, Haricot Vert, Mole Sauce	

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. A \$15 per person service fee will apply for groups under 30 people.

Prices are subject to change until confirmed on a banquet event order.
A \$125.00 Attendant Fee will apply for each station requiring an attendant.



**The Skirvin
Hilton**
OKLAHOMA CITY

VEGAN / GLUTEN FREE OPTIONS

Eggplant Tandoori (V/GF)

Tandoori Spiced Eggplant and Tomato Ragout / Ginger Roasted Carrot / Cauliflower Puree / Mango Chutney

Balsamic Agave Tofu (V)

Red Beet Infused Couscous, Asparagus, Agave Red Beet Dressing

Cauliflower Steak (V/GF)

Roasted Chickpeas, Cauliflower Rice, Chimichurri Sauce, Black Olive Caramel

DESSERTS

Crème Brûlée Cheesecake, Toasted Almond, Blackberry Coulis, Salted Caramel
Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze
Chocolate Flourless Torte, Brandied Mango Coulis (GF)
Chocolate Pot de Crème, Whipped Cream, Seasonal Berries (GF)
Skirvin Home-made Banana Coconut Cheesecake
Lavender Crème Brûlée, Whipped Cream, Seasonal Berries (GF)
Home-made Key Lime Pie, Citrus Cream



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OKLAHOMA CITY

LUNCH

BOX LUNCHES

<i>Marinated Roasted Chicken Club</i> Sliced Roasted Chicken, Greens, Pesto Aioli, Grilled Red Onion, Smoked Gouda, Beefsteak Tomato, Bacon, Ciabatta Roll	<i>\$31 Per Person</i>
<i>Ham and Swiss Croissant</i> Ham, Swiss Cheese, Dijonnaise, Boston Lettuce, Tomato, Butter Croissant	<i>\$31 Per Person</i>
<i>Roast Beef</i> Roast Beef, Horseradish Cream, Caramelized Onions, Provolone, Kaiser Roll	<i>\$31 Per Person</i>
<i>Smoked Turkey</i> Shaved Smoked Turkey Breast, Shaved Cucumber, Avocado Spread, Greens, Beefsteak Tomato, White Cheddar, Multigrain Bread	<i>\$31 Per Person</i>
<i>Veggie Sandwich</i> House Falafel, Hummus, Greens, Tomato, Cucumber, Feta and Olive Relish, Pita	<i>\$30 Per Person</i>
<i>Sandwich Display</i>	<i>\$29 Per Person</i>

Box Lunches Include: Choice of Whole Fruit, Greek Pasta Salad or Loaded Potato Salad, Assorted Chips,
Fudge Brownie or Chocolate Chip Cookie, Bottled Water

COLD PLATED LUNCH

<i>Roasted Chicken Salad</i> Fennel Roasted Chicken, Toasted Walnut, Grapes, Green Apple Served with Butter Croissant	<i>\$25 Per Person</i>
<i>Grilled Chicken Breast Caesar Salad</i> Crisp Romaine Lettuce, Grilled Chicken Breast, Parmesan Garlic Croutons, Caesar Dressing, Shredded Parmesan	<i>\$25 Per Person</i>
<i>Steakhouse Salad</i> Iceberg, Radicchio, Grilled Flat Iron Steak, Tomato, Egg, Blue Cheese, Crispy Onions, Horseradish Dressing	<i>\$29 Per Person</i>
<i>Salad and ½ Sandwich</i> Choice of Green Salad or Caesar Salad, Choice of Sandwich	<i>\$26 Per Person</i>
<i>Salad Niçoise</i> Butter Lettuce, Egg, Tomato, Herb Seared Ahi Tuna, Haricot Verts, Marble Potato, Country Olives, Dijon & Red Wine Vinaigrette	<i>\$30 Per Person</i>

Cold Plated Lunches Include: Rolls and Butter, Dessert, Regular and Decaffeinated Coffee, Assorted Herbal Teas

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LUNCH BUFFETS

The Skirvin Deli

\$35 Per Person

Chef's Daily Soup

Caesar Salad - Crisp Romaine, Romano Cheese, Butter Croutons and Caesar Dressing

Garden Salad - Field Greens, Roma Tomato, Cucumber, Carrot, Shaved Red Onion with Cider Vinaigrette and Ranch Dressing

Deli Meats and Cheeses - Smoked Turkey Breast, Roast Beef, Ham, Roasted Chicken Breast, Cheddar, Swiss and Smoked Gouda Cheeses

Relish Tray - Lettuce, Tomato, Shaved Red Onion, Bread and Butter Pickles, Dill Spears, Pickled Peppers

Condiments - Yellow Mustard, Dijon, Mayonnaise, Horseradish Cream

Assortment of Sandwich Rolls, Artisan and Traditional Sandwich Breads

House Kettle Chips

NY Style Cheesecake with Fresh Berries, Carrot Cake

Classic Director

\$40 Per Person

Mixed Green Salad - Romaine, Iceberg, Radicchio, Tomato, Cucumber, Pickled Onion, Buttermilk Dressing Port

Wine Vinaigrette, Shrimp Pasta Salad - Gulf Shrimp, Penne, Barrel Feta, Tomato, Cucumber, Kalamata

Olive, Pepperoncini, Lemon-Oregano Dressing

Grilled Vegetable Display - Grilled, Roasted and Pickled Vegetables, Olive Oil, Parmesan

Roasted Chicken Breast - Herb Crusted, Basil Cream Sauce, Charred Tomato

Salt Crusted Sirloin - Caramelized Onion Demi-Glace, Roasted Mushrooms

Cheddar Mashed Yukon Potatoes, Chef's Selection of Seasonal Vegetable

Dessert Display

Okie BBQ Table. 2 Meats \$35 / 3 Meats \$40

Santa Fe Black Bean Soup

Green Salad - Blue Cheese and Bacon Vinaigrette, Texas

Carolina and Alabama BBQ Sauces

Fried Okra, Bourbon BBQ Baked Beans, Roasted Corn and Collard Greens with Smoked Ham

Berry Cobbler Cake, Cranberry Bread Pudding

MEATS: Choose 2 or 3

Grilled and Smoked Pork Ribs

12 Hour Smoked Chopped Beef Brisket

BBQ Rubbed and Smoked 8 Piece Chicken

Beer Brined Turkey Breast

Smoked Sausages and Hot Links

Smoked and Braised Pulled Pork Shoulder



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LUNCH BUFFETS

Latin Lunch Table

\$39 Per Person

Chicken Tortilla Soup, Crisp Tortilla Chips, Avocado Pico De Gallo
Southwest Salad - Romaine, Garbanzo Beans, Charred Corn Red Pepper, Shredded Monterey Jack Cheese, Tomatillo Ranch Dressing
Baja Quinoa Salad Black Beans, Cucumbers, Poblano Peppers. Cilantro Vinaigrette,
Chile Seared Steak Fajitas and Chicken Fajitas, Roasted Onions and Peppers
Flour and Soft Corn Tortillas
Green Rice with Tomato Cumin, Stewed Black Beans with Lime
Diced Tomato, Shredded Lettuce, Cheddar Cheese, Molcajete Salsa, Salsa Verde,
Mexican Crema, Guacamole
Cayenne & Dark Chocolate Pot de Crème, Fresh Churros with Carmelo Sauce

Backyard Barbecue

\$36 Per Person

Iceberg Salad - Roasted Peppers, Cucumber, Shaved Carrot, Diced Tomato with Blue Cheese and Buttermilk Ranch Dressings
Southwest Style Coleslaw with Cider Dressing
Macaroni Salad - Peppers, Cheddar Cheese, Scallions, Diced Ham, Sweet Corn
Baby Potato Salad - Hard Boiled Egg, Mustard and Chive Vinaigrette
Grilled Hamburgers, Mojo Roasted Chicken with Corn and Garlic Salsa with Cumin Infused Sour Cream
Brown Sugar Baked Beans
Artisan Buns and Rolls
Beefsteak Tomato, Red Onion, Lettuce and Dill Spears, Mustard, Mayonnaise and Ketchup
Sliced Cheddar, American and Swiss Cheeses
Skillet Cornbread with Butter
Fresh Berry Cobbler Cake and Apple Streusel

Nonna's Italian Table

\$44 Per Person

Caprese Salad - Vine Ripe Tomato, Fresh Mozzarella, Olive Oil and Basil
Antipasto Salad - Greens, Mortadella, Salami, Provolone, Roasted Peppers, Capers, Olives and Red Wine Vinaigrette
Italian Sausage and Kale Soup with Orzo
Grilled and Roasted Antipasto, Marinated Artichokes and Roasted Mushrooms
Cheese Ravioli with Light Pesto Sauce and Parmesan Herbs
Baked Red Fish with Artichoke, Capers, Thyme and White Wine Sauce
Roasted Chicken with Lemon Garlic Jus
Linguine - Roasted Garlic, Oregano, Olive Oil, Capers, Roasted Tomato
Grilled Garlic Bread
Chocolate Chip Cannoli and Limoncello Panna Cotta



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