



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## RECEPTION PACKAGES - \$68.00

### DISPLAY (Choose Two)

#### Artisan Cheese

Domestic and Imported Cheeses, Toasted Nuts, Dried and Fresh Fruits and Berries, Assorted Breads and Crisps  
*Antipasti*

Marinated Country Olives, Buffalo Mozzarella and Cherry Tomato Salad, Grilled Marinated Vegetables,  
Mortadella, Capicola, Marinated Artichokes, Roasted Peppers, Grilled Breads

#### Vegetable Crudit 

Assortment of Fresh, Grilled, Marinated, Roasted and Pickled Vegetables with Buttermilk Herb Dip and  
Roasted Red Pepper Hummus

#### Fruit Display

Best Seasonally Available Fruit, Melons, Citrus and Berries Served with Honey and Greek Yogurt Dip

#### Bruschetta

Traditional Tomato Bruschetta, Roasted Mushroom and Gorgonzola Bruschetta, Smoked Salmon and Caper  
Bruschetta Served with an Assortment of Breads and Crisps

### STATION (Choose Two)

#### Mashed Potato Martini Bar

Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon, Diced Chicken, Cheddar

#### Loaded Macaroni and Cheese

Macaroni with Hatch Chile Cream, Shells with Cheddar and Gouda, Bacon, Parmesan, Toasted Panko, Truffle  
Oil, Cracked Pepper, Caramelized Shallots, Chives

#### Pasta Bar

Ziti with Italian Red Sauce, Pappardelle with Roasted Garlic Cream, Fennel Braised Chicken and Roasted  
Mushrooms, Penne with Roasted Tomatoes, Olive Oil, Capers, Oregano & Romano, Garlic Breadsticks

#### Carving Stations

#### *Cola Glazed Country Ham*

Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

#### *Smoked Strip Loin of Beef*

Horseradish, Poblano Cream

#### *Salt Crusted Prime Rib of Beef*

Horseradish Dip, Caramelized Onion Jus

### HORS D'OEUVRES (Choose Three)

Beef Meatballs, Spicy Marinara, Romano

Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce

Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija

Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella

Port Poached Pear, Gorgonzola, Fresh Tarragon

Fried Ravioli Bolognese, Parmesan, Sweet Drop Peppers, Oregano

Chicken Satays, Thai Peanut Sauce, Scallion, Lime

Barrel Aged Feta, Watermelon, Balsamic Glaze

Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic

Spanakopita, Barrel Aged Feta, Preserved Lemon Oil

Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja



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.