



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## DINNER

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

### AMUSE BOUCHE

Profiterole Mini Crab Cake with Creole Mustard  
Roasted Shrimp Gazpacho Shot, Crostini  
Beef Carpaccio Bruschetta Arugula Pesto-  
Tuna Tartar Sesame Oil, Sambal Cucumber Salad Tartlet

### SALADS

Iceberg Wedge Salad with Blue Cheese Crumble, Cherry Tomato, Crispy Applewood  
Smoked Bacon with Raspberry Vinaigrette  
Farms Greens Salad with Marinated Jicama, Cherry Tomatoes, Radish, Shaved Cucumber,  
Crumbled Goat Cheese with White Balsamic Dressing  
Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing  
Garden Red Leaf Lettuce, Grape Tomatoes, Kalamata Olives, Red Onion, Herbed Feta  
Cheese, Caramelized Walnuts, Ciabatta Wafers with Skirvin Bleu Cheese Dressing

### SOUPS

Roasted Sherry Tomato Bisque, Basil Oil  
Baked Potato and Leek Soup, Wisconsin Cheddar and Scallion  
Roasted Butternut Squash, Crema  
Roasted Chicken and Wild Rice Soup, Oyster Crackers  
New Orleans Andouille with Shrimp or Chicken Gumbo with Fluffy Rice



All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.



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## CHICKEN ENTREES

### *Tequila Brined Chicken Mole*

Mashed Sweet Potatoes, Brussel Sprouts with Bacon, Brown Chicken Mole Sauce

### *Marinated Grilled Chicken*

Swiss Cheese and Sweet Onion Potato Cake, Roasted Asparagus, Truffle Cream Demi

## BEEF ENTREES

### *Marinated Garlic Cumin Flank Steak*

Garlic Roasted Marble Potato, Caramelized Brussel Sprouts with Bacon, Peppercorn Demi-Glace

### *18 Hour Braised Short Rib*

Garlic Mashed Potatoes, Roasted Carrots, Braised Port Demi

### *7 oz Center Cut Grilled Beef Tenderloin Filet*

Gorgonzola and Horseradish Mashed Potato, Grilled Asparagus, Black Garlic Demi

## FISH ENTREES

### *Char Chilean Sea Bass*

Faro Risotto, Steamed Baby Bok Choy, Meyer Lemon Beurre Blanc

### *Champagne Butter Brined Atlantic Salmon Filet*

Stir Fry Jasmine Rice, Grilled Broccolini, Champagne Butter Herb Cream

## OTHER ENTREES

### *Roasted Duck Breast Confit*

Sweet Potato Mash, Broccolini, Blueberry Demi

### *Ancho Veal Chop*

Celery Root and Kennebec Potato Mash, Haricot Vert, Shallot Confit, Veal Glace

### *Colorado Roasted Rack of Lamb*

Dijon Herbed Crusted, Saffron Potato Confit, Provençale Sauteed Vegetables, Cabernet and Lamb Reduction

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## DUAL ENTREES

*5 oz Grilled Petite Beef Tenderloin Filet and Gulf Shrimp*

Loaded Mashed Potato, Grilled Asparagus, Bacon Chimichurri, Black Garlic Demi

*New York Steak and Atlantic Salmon*

Wild Mushroom and Artichoke Risotto, Roasted Asparagus, Albufera Sauce, Lemon Butter Jus

*Petite 18 Hour Beef Short Rib and 6 oz Herb Grilled Chicken Breast*

Garlic Mashed Potatoes, Roasted Carrots, Truffle Cream Demi, Herb Lemon Butter

## 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

*Eggplant Confit (V/GF)*

Roasted Cauliflower, Tomato Ragout, Carmel Olive

*Cauliflower Steak (V/GF)*

Roasted Chick Peas, Chimichurri Sauce, Black Olive Caramel, Rice

## DESSERTS

Crème Brûlée Cheesecake, Toasted Almond, Blackberry Coulis, Salted Caramel

Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze

Chocolate Flourless Torte, Brandied Anglaise (GF)

Chocolate Pot de Crème, Whipped Cream, Seasonal Berries (GF)

Skirvin Home-made Banana, Coconut Cheesecake

Home-made Key Lime Pie, Citrus Cream

Lavender Crème Brûlée, Whipped Cream, Seasonal Berries (GF)



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## **DINNER BUFFETS** *(choose 3 meats)*

### *Okie BBQ Table*

Range Chili - Diced Onion, Cheddar and Sour Cream  
Blue Cheese and Bacon Salad - Greens, Bacon Vinaigrette and Blue Cheese Crumbles  
Texas, Carolina, and Alabama BBQ Sauces  
Fried Okra, Bourbon BBQ Baked Beans, Roasted Corn and Collard Greens with Smoked Ham  
Berry Cobbler Cake and Cranberry Bread Pudding

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

### *Pan-Asian Buffet*

Thai Coconut Curry Soup  
Green Papaya Salad – Mango, Cabbage, Edamame and Cilantro Lime Vinaigrette  
Bangkok Street Salad - Enoki Mushroom, Bean Sprout, Scallion, Carrot with Soy Ginger Dressing  
Arcadian Mixed Greens – Fire Roasted Corn, Crispy Chickpeas, Pickled Onion, Cheddar Cheese and Herbed Buttermilk Dressing  
Hoisin Beef Tenderloin with Roasted Carrots, Bok Choy, Red Onion  
Hot and Sour Baked Chicken Breast with Zucchini, Bell Pepper, Water Chestnut  
Twice Cooked Pork Stir Fry with Fried Shitake Pepper, Edamame, Red Curry Soy Sauce  
Lo Mein Noodle – Napa Cabbage, Fried Tofu Bean Sprouts, Vegan Oyster Sauce  
Sweet Rice – Charred Green Onion, Toasted Sesame  
Stir Fry Rice and Vegetables  
Coconut Semolina Pudding with Lime Cream, Yuzu Berry Custard

### *Classic Italian Table*

Minestrone with Roasted Tomato and Cannellini Beans  
Caesar Salad - Romaine Spears, Garlic Croutons  
Greens Salad - Fresh Greens, Mozzarella, Pepperoni, Tomato, Black Olive, Pepperoncini and Sweet Basil Vinaigrette  
Garlic and Asiago Breadsticks  
Beef Carpaccio – Arugula, Shaved Parmesan, Capers and Olive Oil  
Roasted Lemon-Thyme Chicken with Truffle Honey Glaze  
Scaloppini of Sea Bass - Seared Gulf Sea Bass, Caper Berries, Lemon, Garlic, Lemon Herbed Butter  
3 Cheese Tortellini - Parmesan Cream, Toasted Bread Crumbs  
Roasted Vegetable Medley  
Mascarpone Cheesecake with Espresso Cream and Santorini Panna Cotta

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## **DINNER BUFFETS** *continued*

### **Mediterranean Table**

Fattoush Salad – Olive, Feta, Cucumber, Mix of Salad, Mint

Chickpea Tabbouleh Salad - Bulgur Wheat, Parsley, Lemon, Arugula, Tomato, Red Onion and Sherry Vinaigrette

Roasted Garlic Hummus with Fresh Vegetables and Toasted Pita Crisps

Fried Cauliflower with Tahini Sauce, Spicy Vegetable Couscous

Samke Harra Sea Bass - Olive, Preserved Lemon, and Spicy Tomato Paprika Broth

Moroccan Spiced Chicken Harissa - Harissa, Citrus Chicken Jus

Keftedes Bulgur Meatball Made with Lamb

Grilled Flatbread

Coconut Basbousa - Sweet Cake made with Semolina Dry Coconut and Almond

Knafeh - Middle Eastern Custard with Pistachio, Corn Flakes, Semolina

### **Skirvin Southern Table**

Brandied Lobster Bisque

Quinoa Bean Salad - Quinoa, Black Beans, Gold Pepper, Jalapeno Pepper, Cumin, Coriander and Cilantro

Ginger Roasted Carrot and Field Pea Salad

Southwest Marinated Vegetable a la Grecque

Southwest Baked Chicken Breast with Black Beans, Corn, Chile Pepper and Tomato

Southwestern Brick Oven Catfish with Tomatoes, Jalapenos, Paprika, Chili Powder, Coriander, Cayenne Pepper and Garlic

Slow Smoked Beef Short Ribs - Soja Braising Jus, Cheese Grits, Braised Greens, Gulf Shrimp Achiote -

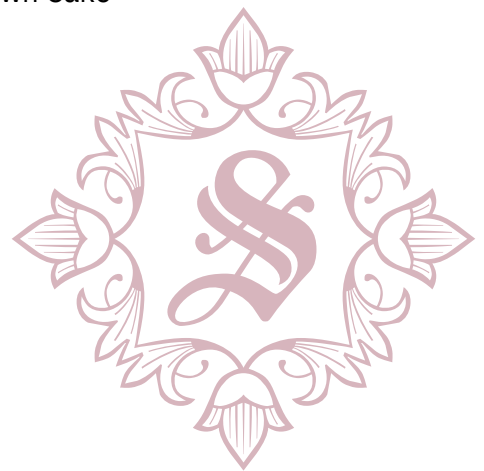
Roasted Corn Cilantro, Pineapple Lime Sauce

Butter Bean, Sweet Corn and Roasted Vegetable Medley

Baked Macaroni and Cheese

Skillet Cornbread

South Bushwacker Coconut Cheesecake and Pineapple Upside Down Cake



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