



The Skirvin
Hilton
OKLAHOMA CITY

HORS D'OEUVRES

HOT HORS D'OEUVRES

Beef Meatballs, Spicy Marinara, Romano
Chicken Satays, Thai Peanut Sauce, Scallion, Lime
Spanakopita, Barrel Aged Feta, Preserved Lemon Oil
Fried Ginger Pork Pot Stickers, Black Garlic Ponzu Sauce
Chicken Tinga Quesadillas, Cheddar, Queso Fresco, Salsa Roja
Profiterole Mini Crab Cake, Creole Mustard
Fried Ravioli Bolognese, Parmesan, Sweetly Drop Peppers, Oregano
Chicken Fried Oysters, Spicy Remoulade
Lobster Macaroni and Cheese Spoons, Toasted Panko
Chipotle Lime Beef Satays, Scallion Chimichurri, Queso Cotija
Grilled New Zealand Lamb Chop, Red Wine Mint Reduction, Gremolata
Tempura Gulf Shrimp, Harissa Sauce

COLD HORS D'OEUVRES

Gulf Shrimp Cocktail Shooters, Bloody Mary Cocktail Sauce
Grilled Beef Tenderloin, Crostini, Horseradish Cream, Pickled Shallot, Herb Oil
Wine Poached Pear, Gorgonzola, Toasted Walnut, Port Balsamic Glaze
Togarashi Seared Tuna, Wakame Salad, Sriracha Aioli
Gravlax, Rye Crisp, Fried Capers, Dill Cream Cheese
Grilled Baguette, Pepper Bacon, Goat Cheese, Frisee, Cured Tomato
Grilled and Chilled Shrimp Skewer, Guajillo Chile Rub, Jalapeno Agave Glaze
Roma Tomato Bruschetta, Roasted Artichoke, Basil, Buffalo Mozzarella
Barrel Aged Feta, Watermelon, Balsamic Glaze
Beef Tartare, Rye Crisp
Ginger and Honey Seared Duck Breast, Toasted Brioche, Blackberry-Peppercorn Glaze
Grilled Asparagus, Crisp Bacon, Tarragon Aioli, Fried Garlic
Chilled Snow Crab Cocktail Claws, Sauce Louis

All selections offered in minimum quantities of 50 pieces each.

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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NIGHT LIFE RECEPTION STATIONS

CUISINE STATIONS

Salt Crusted Prime Rib of Beef

Horseradish Dip, Caramelized Onion Jus

Low Country Shrimp and Grits

Stone Ground Grits, Gulf Shrimp, Peppers, Andouille Sausage, Sweet Corn, Charleston Shrimp Gravy

Cola Glazed Country Ham

Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls

COOP Native Amber Brined Turkey Breast

Sage and Black Pepper Gravy, Cranberry Compote, Artisan Rolls

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 Shallot, Chives

Horseradish and Black Garlic Roasted Beef Tenderloin

House Steak Sauce, Béarnaise, Grilled Baguette

Street Tacos

Chicken Tinga, Pork Carnitas, Coffee Adobo Ground Beef, Mini Tortillas, Onions and Cilantro, Queso Fresco, Pickled Vegetables, Ancho-Lime Crema, Pico de Gallo

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 and Romano, Garlic Breadsticks

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Fudge Sauce, Caramel, Strawberry Compote, Whipped Cream, Bananas, Maraschino Cherries, Toasted Nuts, Sprinkles

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A \$125.00 Attendant Fee will apply for each station requiring an attendant.



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NIGHT LIFE RECEPTION STATIONS

LATE NIGHT SNACKS

Wings

Spicy Garlic Chicken Wings, Boneless Buffalo “Wings”, Waffle Fries, Blue Cheese Dip, Ranch, Celery and Carrot Sticks

Munchies

Soft Pretzel Bites, Beer Cheese Dip, Kettle Chips, French Onion Dip

Totcho Bar

Tots, Queso, Beef Chili, Ancho-Lime Crema, Diced Tomato, Hatch Chiles, Red Onion, Black Olives, Cheddar

Slider Bar

Traditional Beef Sliders, Nashville Hot Chicken Sliders, Served with the Following Accompaniments - Pimento Cheese, Bread and Butter Pickles, Yellow Mustard, Garlic Aioli, Caramelized Onions, Bacon

GOURMET DISPLAYS

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 Crudité

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

Charcuterie Display

Selection of Domestic and Imported Cured Meats, Artisan Cheeses, Mustards, Pickles, Jams and Chutneys, Assorted Breads and Crisps

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NIGHT LIFE RECEPTION STATIONS

DESSERT DISPLAYS

Fruit Display

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

Death by Chocolate

Dark Chocolate Fondue, Strawberries, S'mores, Chocolate Chip Cookies, Fudge Brownies, Chocolate Truffles, Double Chocolate Milk

Bruschetta

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

Chips and Dips

House Kettle Chips, French Onion Dip, Toasted Pita Chips, Roasted Garlic Hummus, Tortilla Chips, Fresh Salsas, Guacamole

Patisserie Display

Elegant Display of Miniature Desserts, Cannoli and Macaroons



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RECEPTION PACKAGES

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%. 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. Buffet service is offered for groups of 30 or above.