



**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 -

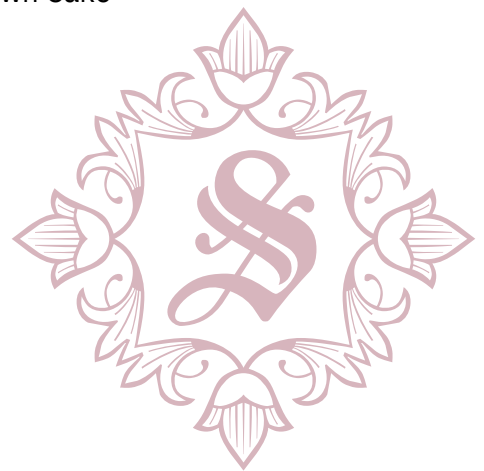
Roasted Corn Cilantro, Pineapple Lime Sauce

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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