

# HOLIDAY MENU

All buffets will also include a Chef's Holiday Sweets Table



The Skirvin  
Hilton  
OKLAHOMA CITY

## Season's Greetings Buffet

### Salads & Soup

- Fall Waldorf Salad: Oak Leaf, Farm Fresh Greens, Celery, Apple and Candied Pecans With Citrus Infused Dill Dressing
- Fire & Ice Salad: Iceberg Lettuce, Marinated Tomatoes, Herbed Walnuts, Chopped Bacon and Blue Cheese Crumble with Lemon Cranberry Vinaigrette
- Fall Spinach Salad: Apple Cranberry, Diced Butternut Squash, Pepitas, Goat Cheese With Apple Cider Vinaigrette
- Sweet Kale Salad: Kale, Broccoli Slaw, Shredded Brussel, Diced Cranberries, Roasted Pepitas, with Creamy Poppy Seed Dressing
- Roasted Pumpkin Bisque, Topped with English Cream and Toasted Pepitas

### Entrées

- Orange-Brined Turkey Breast with Turkey Gravy and Cranberry Orange Relish
- Apple and Spicy Pecan-Roasted Pork Loin Topped with Caramelized Apple Jus and Roasted Red Peppers
- Herb-Crusted Atlantic Salmon with Champagne Herb Beurre Blanc
- Marble Rye, chorizo, and Cran-Raisin Stuffing
- Maple-Glazed Rainbow Carrots with Nutmeg Spiced Honey
- Roasted Garlic Mashed Potatoes

## Happy Holidays Buffet

### Salads & Soup

- Baby Spinach Topped with Spicy Pecan Pralines, Shaved Strawberry and Crumbled Blue Cheese with Cracked Mustard Vinaigrette
- Quinoa Salad with Kale and Diced Roasted Sweet Potatoes, Red Onion with Pomegranate Dressing
- Roasted Vegetable Salad, Roasted Brussel Sprouts, Butternut Squash, Cannellini Beans, Pomegranate Seed Tossed with Balsamic Glaze
- New Orleans Style Chicken and Sausage Gumbo with Fluffy Rice

### Entrées

- Orange Brined Turkey Breast with Turkey Gravy and Cranberry Orange Relish
- 12 Hour Braised Whiskey Boneless Beef Short Rib with Caramelized Onions and Braising Jus
- Herb Crusted Atlantic Salmon with Champagne Herb Beurre Blanc
- Pan Seared Rainbow Trout with Pecan Brown Butter
- Wild Mushroom and Chestnut Stuffing
- Roasted Rainbow Carrots with Nutmeg Spiced Honey
- Roasted Brussel Sprouts & Brown Sugar Bacon
- Gratin of Sweet Potato with Maple Syrup Butter
- Herb Garlic Mashed Potatoes

All food and beverages are subject to a taxable service charge, currently at 24%, and sales tax, currently at 8.625%. No buffet service offered for groups under 30 people.  
Prices are subject to change until confirmed on a banquet event order.



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## *'Tis The Season Buffet*

### Salads & Soup

- Spinach Salad with Smoked Turkey, Diced Egg, Cranberry, Red Onion, Spicy Pecans With White Balsamic Vinaigrette
- Iceberg Lettuce Topped with Mandarin Oranges, Shaved Fennel, Grilled Red Onion and Roasted Olives with Zinfandel Vinaigrette
- Arcadian Greens Topped with Grape Tomatoes, Shaved Cucumber, Basil-Marinated Sliced Strawberries with Pesto Ranch Dressing
- Napoleon Lobster Bisque with Lobster Meat and Crème Fraîche

### Entrées

- Sage-Roasted Turkey Breast with Honey Orange Gastrique
- Herb Crusted Atlantic Salmon with Champagne and Saffron Beurre Blanc
- Salt-Crusted prime rib with Port Caramelized mushrooms, Topped with Albuféra sauce
- Brown Sugar and Whiskey-Marinated Chicken Breast with Citrus Scallion Coulis
- Marble rye, chorizo, and cran-raisin stuffing
- Roasted Yukon Gold Potatoes with Rosemary Garlic Oil
- Haricots Verts with Bacon and Caramelized Onion
- Organic Rainbow Carrots with Sweet Herbed Butter
- Roasted Sweet Potato Medley with Bourbon Pecan Glaze

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## *Plated Dinner & Lunch*

### Salad - CHOOSE ONE

Spinach with Crumbled Blue Cheese, Pesto-Marinated Strawberries, Spicy Pecans with Hazelnut Vinaigrette  
Spring Mix, Sliced Pears, Walnuts, Cranberries, Goat Cheese with Maple Balsamic Dressing  
Traditional Romaine Hearts, Roasted Garlic Crouton, Parmigiano-Reggiano Crisp and Black Garlic Dressing

### Entrée - CHOOSE ONE

Herb Roasted Airline Chicken Breast with Caramelized Root Vegetables and Wild Mushroom & Chestnut Cornbread Stuffing, Topped with Herbed Garlic Glaze  
Citrus and Adobo Chili-Brined Salmon with White Bean and Jicama Slaw, Cilantro Fried Rice, and Cumin Beurre Blanc  
Black Tea-Brined Turkey Breast with Apple and Oyster Mushroom Stuffing and Rainbow Chard Topped with Cracked Peppered Turkey Demi-Glace

### Dessert - CHOOSE ONE

House-made Pumpkin Cheesecake, Cinnamon Whip, Chocolate Shavings  
Bourbon Panna Cotta with Winter Berries and Vanilla Whipped Cream  
House-made Key Lime Pie with Lime Whipped Cream and Berries

## *Plated Dinner & Lunch*

### SALAD-CHOOSE ONE

Fire & Ice Salad with Iceberg Lettuce, Topped with Cranberries, Candied Pecans, Cave-Aged Blue Cheese and Port Wine Vinaigrette  
Baby Greens Topped with Sour Apple, Salt-Roasted Beets, Farmhouse Tomatoes, Barrel-Aged Feta Cheese with Orange Chardonnay Vinaigrette  
Baby Spinach with Spicy Walnuts, Raspberries, Goat Cheese, and Champagne Vinaigrette

### ENTREE-CHOOSE ONE

Spiced & Roasted Salmon with Wild Mushroom Risotto, Heirloom Baby Carrots, Topped with Plum Dijon Glaze  
Ponzu-Marinated Short Rib of Beef Served with Horseradish Mashed Potatoes and Roasted Asparagus, Topped with Merlot Demi-Glace  
Rosemary & Mustard-Glazed Chicken Breast with Bacon and Boursin Cheese Mashed Potatoes, Roasted Organic Rainbow Carrots, Topped with Cracked Mustard Glaze

### DESSERT-CHOOSE ONE

Honeyed Limoncello Crème brûlée with Winter Berries and Vanilla Whipped Cream  
House-made Pumpkin Cheesecake, Cinnamon Whip, Chocolate Shavings  
Italian Wild Berry Panna Cotta with Vanilla Bean Whipped Cream



# HOLIDAY MENU



## *Plated Dinner & Lunch*

### Salad or Soup - CHOOSE ONE

Arcadian Salad with Shaved Parmesan, Watermelon Radish, and Spicy Walnuts with White Balsamic Vinaigrette

Arugula & Baby Kale with Roasted Pine Nuts, Poached Pears, Slivered Strawberry, and Blue Cheese with Apple Fig Vinaigrette

Napoleon Lobster Bisque en Croute with Lobster Meat

### Entrée - CHOOSE ONE

Beef Tenderloin Rossini with Wild Mushroom Polenta and Roasted Asparagus Topped with Seared Foie Gras and Port Raspberry Glaze

Whiskey-Brined Braised Lamb Shoulder with Vegetable Couscous and Baby Broccolini Topped with Braising Jus

Braised Pork Belly Confit & Sweet Roasted Jumbo Shrimp with Roasted Garlic Asparagus and White Bean Polenta, Topped with Homardine Glaze

Pesto Marinated Rainbow Trout with Grilled Baby Bok Choy and Lemon Thyme Risotto Topped with Champagne Tasso Sauce

### Dessert - CHOOSE ONE

Whiskey-Spiked Caramel Panna Cotta Topped with Pecans and Madagascar Vanilla and Sea Salt Whipped Cream

Banana Almond Cheesecake with Drambuie Ganache and Espresso Vanilla Cream

Godiva Chocolate Liquor-Infused Parfait with Passionfruit Whipped Cream

