



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## PLATED LUNCH

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

### SALADS

Farm Fresh Greens, Dried Cranberries, Cherry Tomato, Red Onions, Shaved Radishes, Enoki Mushrooms, Herb Croutons, Shaved Parmesan with Green Goddess Dressing  
Baby Spinach Salad, Roasted Pecans, Blue Cheese Crumbles with Sherry & Roast Shallot Vinaigrette  
Heart of Romaine, Radicchio, Butter Crouton, Asiago with Caesar Dressing  
Fire & Ice Iceberg Salad, Crumbled Blue Cheese, Chopped Smoked Applewood Bacon with Raspberry Vinaigrette  
Southern Waldorf, Oak Leaf, Farm Fresh Greens, Celery, Apple and Candied Pecans with Citrus Infused Dill Dressing

### SOUPS

Santa Fe Black Bean Soup, Sour Cream, Tortilla Crisps  
Baked Potato and Leek Soup, Wisconsin Cheddar, Scallion  
Roasted Carrot and Ginger Soup, Grissini  
Roasted Chicken and Wild Rice Soup, Oyster Crackers  
Butternut Squash Bisque, Pumpkin Seed Oil



### PLATED LUNCH

#### *Herb Crusted Airline Chicken Breast*

Sour Cream Whipped Potato, Tarragon and Honey Roasted Carrots, Bacon Jam, Mustard Demi

#### *Grilled Jerk Chicken Breast*

Sweet Roasted Potato Jambalaya, Broccolini, Mango and Habanero Salsa

#### *Mojo Marinated Grill Flank Steak*

Yukon Gold Mashed Potato, Grilled Asparagus, Red Wine Demi Shallot Confit

#### *Roast Chicken Polenta*

Fennel and Citrus Roasted Chicken, Wild Mushrooms, Polenta, Parmesan Cream

#### *Atlantic Salmon Risotto*

Seared Salmon, Bok Choy, Mushroom Arborio Risotto, Honey-Tamari Glaze

#### *Bourbon Glaze Grilled Pork Loin*

Roasted Corn Potato Cake, Haricot Vert, Mole Sauce

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.



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## 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

### *Cauliflower Steak (V/GF)*

Roasted Chickpeas, Cauliflower Rice, Chimichurri Sauce, Black Olive Caramel

## DESSERTS

Crème Brûlée Cheesecake, Toasted Almond, Blackberry Coulis, Salted Caramel  
Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze  
Chocolate Flourless Torte, Brandied Mango Coulis (GF)  
Chocolate Pot de Crème, Whipped Cream, Seasonal Berries (GF)  
Skirvin Home-made Banana Coconut Cheesecake  
Lavender Crème Brûlée, Whipped Cream, Seasonal Berries (GF)  
Home-made Key Lime Pie, Citrus Cream



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.



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## LUNCH

### BOX LUNCHES

#### *Marinated Roasted Chicken Club*

Sliced Roasted Chicken, Greens, Pesto Aioli, Grilled Red Onion, Smoked Gouda, Beefsteak Tomato, Bacon, Ciabatta Roll

#### *Ham and Swiss Croissant*

Ham, Swiss Cheese, Dijonnaise, Boston Lettuce, Tomato, Butter Croissant

#### *Roast Beef*

Roast Beef, Horseradish Cream, Caramelized Onions, Provolone, Kaiser Roll

#### *Smoked Turkey*

Shaved Smoked Turkey Breast, Shaved Cucumber, Avocado Spread, Greens, Beefsteak Tomato, White Cheddar, Multigrain Bread

#### *Veggie Sandwich*

House Falafel, Hummus, Greens, Tomato, Cucumber, Feta and Olive Relish, Pita

#### *Sandwich Display*

Box Lunches Include: Choice of Whole Fruit, Greek Pasta Salad or Loaded Potato Salad, Assorted Chips, Fudge Brownie or Chocolate Chip Cookie, Bottled Water

### COLD PLATED LUNCH

#### *Roasted Chicken Salad*

Fennel Roasted Chicken, Toasted Walnut, Grapes, Green Apple Served with Butter Croissant

#### *Grilled Chicken Breast Caesar Salad*

Crisp Romaine Lettuce, Grilled Chicken Breast, Parmesan Garlic Croutons, Caesar Dressing, Shredded Parmesan

#### *Steakhouse Salad*

Iceberg, Radicchio, Grilled Flat Iron Steak, Tomato, Egg, Blue Cheese, Crispy Onions, Horseradish Dressing

#### *Salad and ½ Sandwich*

Choice of Green Salad or Caesar Salad, Choice of Sandwich

#### *Salad Niçoise*

Butter Lettuce, Egg, Tomato, Herb Seared Ahi Tuna, Haricot Verts, Marble Potato, Country Olives, Dijon & Red Wine Vinaigrette

Cold Plated Lunches Include: Rolls and Butter, Dessert, Regular and Decaffeinated Coffee, Assorted Herbal Teas

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.





**The Skirvin**  
**Hilton**  
OKLAHOMA CITY

## LUNCH BUFFETS

### *The Skirvin Deli*

Chef's Daily Soup

Caesar Salad - Crisp Romaine, Romano Cheese, Butter Croutons and Caesar Dressing

Garden Salad - Field Greens, Roma Tomato, Cucumber, Carrot, Shaved Red Onion with Cider Vinaigrette and Ranch Dressing

Deli Meats and Cheeses - Smoked Turkey Breast, Roast Beef, Ham, Roasted Chicken Breast, Cheddar, Swiss and Smoked Gouda Cheeses

Relish Tray - Lettuce, Tomato, Shaved Red Onion, Bread and Butter Pickles, Dill Spears, Pickled Peppers

Condiments - Yellow Mustard, Dijon, Mayonnaise, Horseradish Cream

Assortment of Sandwich Rolls, Artisan and Traditional Sandwich Breads

House Kettle Chips

NY Style Cheesecake with Fresh Berries, Carrot Cake

### *Classic Director*

Mixed Green Salad - Romaine, Iceberg, Radicchio, Tomato, Cucumber, Pickled Onion, Buttermilk Dressing Port

Wine Vinaigrette, Shrimp Pasta Salad - Gulf Shrimp, Penne, Barrel Feta, Tomato, Cucumber, Kalamata

Olive, Pepperoncini, Lemon-Oregano Dressing

Grilled Vegetable Display - Grilled, Roasted and Pickled Vegetables, Olive Oil, Parmesan

Roasted Chicken Breast - Herb Crusted, Basil Cream Sauce, Charred Tomato

Salt Crusted Sirloin - Caramelized Onion Demi-Glace, Roasted Mushrooms

Cheddar Mashed Yukon Potatoes, Chef's Selection of Seasonal Vegetable

Dessert Display

### *Okie BBQ Table. 2 Meats or 3 Meats*

Santa Fe Black Bean Soup

Green Salad - Blue Cheese and Bacon Vinaigrette, Texas

Carolina and Alabama BBQ Sauces

Fried Okra, Bourbon BBQ Baked Beans, Roasted Corn and Collard Greens with Smoked Ham

Berry Cobbler Cake, Cranberry Bread Pudding

MEATS: Choose 2 or 3

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



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. Buffet service is offered for groups of 30 or more.



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## LUNCH BUFFETS

### *Latin Lunch Table*

Chicken Tortilla Soup, Crisp Tortilla Chips, Avocado Pico De Gallo  
Southwest Salad - Romaine, Garbanzo Beans, Charred Corn Red Pepper, Shredded Monterey Jack Cheese, Tomatillo Ranch Dressing  
Baja Quinoa Salad Black Beans, Cucumbers, Poblano Peppers. Cilantro Vinaigrette,  
Chile Seared Steak Fajitas and Chicken Fajitas, Roasted Onions and Peppers  
Flour and Soft Corn Tortillas  
Green Rice with Tomato Cumin, Stewed Black Beans with Lime  
Diced Tomato, Shredded Lettuce, Cheddar Cheese, Molcajete Salsa, Salsa Verde,  
Mexican Crema, Guacamole  
Cayenne & Dark Chocolate Pot de Crème, Fresh Churros with Carmelo Sauce

### *Backyard Barbecue*

Iceberg Salad - Roasted Peppers, Cucumber, Shaved Carrot, Diced Tomato with Blue Cheese and Buttermilk Ranch Dressings  
Southwest Style Coleslaw with Cider Dressing  
Macaroni Salad - Peppers, Cheddar Cheese, Scallions, Diced Ham, Sweet Corn  
Baby Potato Salad - Hard Boiled Egg, Mustard and Chive Vinaigrette  
Grilled Hamburgers, Mojo Roasted Chicken with Corn and Garlic Salsa with Cumin Infused Sour Cream  
Brown Sugar Baked Beans  
Artisan Buns and Rolls  
Beefsteak Tomato, Red Onion, Lettuce and Dill Spears, Mustard, Mayonnaise and Ketchup  
Sliced Cheddar, American and Swiss Cheeses  
Skillet Cornbread with Butter  
Fresh Berry Cobbler Cake and Apple Streusel

### *Nonna's Italian Table*

Caprese Salad - Vine Ripe Tomato, Fresh Mozzarella, Olive Oil and Basil  
Antipasto Salad - Greens, Mortadella, Salami, Provolone, Roasted Peppers, Capers, Olives and Red Wine Vinaigrette  
Italian Sausage and Kale Soup with Orzo  
Grilled and Roasted Antipasto, Marinated Artichokes and Roasted Mushrooms  
Cheese Ravioli with Light Pesto Sauce and Parmesan Herbs  
Baked Red Fish with Artichoke, Capers, Thyme and White Wine Sauce  
Roasted Chicken with Lemon Garlic Jus  
Linguine – Roasted Garlic, Oregano, Olive Oil, Capers, Roasted Tomato  
Grilled Garlic Bread  
Chocolate Chip Cannoli and Limoncello Panna Cotta



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. Buffet service is offered for groups of 30 or more.