



NIGHT LIFE RECEPTION STATIONS

CUISINE STATIONS

<i>Salt Crusted Prime Rib of Beef</i> Horseradish Dip, Caramelized Onion Jus	<i>\$26 Per Person</i>
<i>Low Country Shrimp and Grits</i> Stone Ground Grits, Gulf Shrimp, Peppers, Andouille Sausage, Sweet Corn, Charleston Shrimp Gravy	<i>\$27 Per Person</i>
<i>Cola Glazed Country Ham</i> Pimento Cheese, House Bread and Butter Pickles, Sweet Rolls	<i>\$25 Per Person</i>
<i>COOP Native Amber Brined Turkey Breast</i> Sage and Black Pepper Gravy, Cranberry Compote, Artisan Rolls	<i>\$21 Per Person</i>
<i>Mashed Potato Martini Bar</i> Smashed Yukon Golds, Creamery Butter, Sour Cream, Scallion, Bacon, Diced Chicken, Cheddar	<i>\$17 Per Person</i>
<i>Loaded Macaroni and Cheese</i> Macaroni with Hatch Chile Cream, Shells with Cheddar and Gouda, Bacon, Parmesan, Toasted Panko, Truffle Oil, Cracked Pepper, Caramelized Shallot, Chives	<i>\$15 Per Person</i>
<i>Horseradish and Black Garlic Roasted Beef Tenderloin</i> House Steak Sauce, Béarnaise, Grilled Baguette	<i>\$28 Per Person</i>
<i>Street Tacos</i> Chicken Tinga, Pork Carnitas, Coffee Adobo Ground Beef, Mini Tortillas, Onions and Cilantro, Queso Fresco, Pickled Vegetables, Ancho-Lime Crema, Pico de Gallo	<i>\$18 Per Person</i>
<i>Pasta Bar</i> 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	<i>\$18 Per Person</i>
<i>Ice Cream Sundae Bar</i> Vanilla and Chocolate Ice Cream, Fudge Sauce, Caramel, Strawberry Compote, Whipped Cream, Bananas, Maraschino Cherries, Toasted Nuts, Sprinkles	<i>\$17 Per Person</i>



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LATE NIGHT SNACKS

Wings *\$17 Per Person*
Spicy Garlic Chicken Wings, Boneless Buffalo “Wings”, Waffle Fries, Blue Cheese Dip, Ranch, Celery and Carrot Sticks

Munchies *\$15 Per Person*
Soft Pretzel Bites, Beer Cheese Dip, Kettle Chips, French Onion Dip

Totcho Bar *\$16 Per Person*
Tots, Queso, Beef Chili, Ancho-Lime Crema, Diced Tomato, Hatch Chiles, Red Onion, Black Olives, Cheddar

Slider Bar *\$19 Per Person*
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 *\$16 Per Person*
Domestic and Imported Cheeses, Toasted Nuts, Dried and Fresh Fruits and Berries, Assorted Breads and Crisps

Antipasti *\$17 Per Person*
Marinated Country Olives, Buffalo Mozzarella and Cherry Tomato Salad, Grilled Marinated Vegetables, Mortadella, Capicola, Marinated Artichokes, Roasted Peppers, Grilled Breads

Vegetable Crudité *\$13 Per Person*
Assortment of Fresh, Grilled and Pickled Vegetables, Buttermilk Herb Dip and Roasted Red Pepper Hummus

Charcuterie Display *\$21 Per Person*
Selection of Domestic and Imported Cured Meats, Artisan Cheeses, Mustards, Pickles, Jams and Chutneys, Assorted Breads and Crisps





The Skirvin
Hilton
OKLAHOMA CITY

NIGHT LIFE RECEPTION STATIONS

DESSERT DISPLAYS

Fruit Display

\$14 Per Person

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

Death by Chocolate

\$16 Per Person

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

Bruschetta

\$15 Per Person

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

Chips and Dips

\$15 Per Person

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

Patisserie Display

\$19 Per Person

Elegant Display of Miniature Desserts, Cannoli and Macaroons



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.