



**The Skirvin  
Hilton**  
OKLAHOMA CITY

## 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

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.



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### 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



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