



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

## DINNER

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

### AMUSE BOUCHE

Mini Crab Cake with Comeback Sauce and Micro Greens  
Wasabi and Black Pepper Tuna Skewers  
Roasted Peach and Goat Cheese Tarts  
Smoked Trout and Caper Canape on Brioche  
Tuscan Beef and Gran Padano Parmesan Spoons

### SALADS

Arcadian Greens with Dried Cranberries, Toasted Almonds, Grape Tomato, Shaved Cucumber, Herb Croutons, Crumbled Feta Cheese with Orange Chardonnay Vinaigrette  
Baby Spinach Salad with Mandarin Oranges, Roasted Red Pepper, Crisp Fried Onions, Pearl St. Goat Cheese Crumbles with Black Grape Vinaigrette  
Hearts of Romaine, Grape Tomato, Pesto Croutons, Asiago Cheese with Caesar Dressing  
Un-Wedged Salad with Crisp Iceberg, Crumbled Blue Cheese, Applewood Smoked Bacon, Roma Tomatoes with Blue Cheese Dressing  
Turmeric Marinated Shaved Vegetable Salad with Spring Mix, Gran Padano Parmesan Cheese With Dilled Lemon Vinaigrette  
Autumn Greens with Grilled Butternut Squash, Kalamata Olive, Heirloom Tomatoes, Crumbled Goat Cheese, Candied Pecans with Cranberry Vinaigrette

### SOUPS

Chicken Tortilla Soup with Crisp Fried Tortillas  
Tomato Basil Cream Soup with Butter Croutons and Parmesan Cheese  
Loaded Baked Potato Soup with Smoked Applewood Bacon and Aged Cheddar Cheese  
Key West Chicken Noodle Soup with Egg Noodles, Florida Key Lime Juice, Nutmeg  
New Orleans Creole Green Chile Vegetable Soup  
Pumpkin Bisque with Candied Pecans and Crème

For Soup and Salad – Add \$7.00 Per Person

For Amuse - Add \$10.00 Per Person



All food and beverages are subject to a taxable service charge, currently at 25%, and sales tax, currently at 8.625%. Prices are subject to change until confirmed on a banquet event order.



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## CHICKEN ENTRÉES

### *Grilled Bruschetta Airline Chicken*

Basil and Garlic Marinated Grilled Chicken with Tomato and Onion Bruschetta Mix,  
Roasted Asparagus and Mushroom Orzo

### *Marinated Grilled Chicken*

Swiss Cheese and Spring Onion Potato Cake, Red Chili French Beans and  
Truffle Cream Demi Glaze

### *Chicken Roulade*

Marinated Breast of Chicken Stuffed with Boursin Cheese, Mushrooms,  
Caramelized Leeks Topped with Creamed Tomato Volute, Garlic Fried Rice and  
Sesame-Roasted Carrots

## BEEF ENTRÉES

### *Tenderloin Tournedos*

Lightly Sautéed Tournedos of Beef Tenderloin Topped with Peppercorn and Black  
Garlic Demi Glaze Served with Whipped Boursin Potatoes and Honeyed Heirloom Carrots

### *Soy and Honey Braised Short Rib*

Roasted Potato Hash and Caramelized Brussel Sprouts

### *7 Oz. Center Cut Filet of Beef*

Blue Cheese and Bacon Whipped Potatoes, Grilled Asparagus, and Demi Glaze

### *Shaved Roast Sirloin*

Shaved Garlic Roasted Sirloin with Port Wine Demi Glaze, Served with Dauphinoise  
Potatoes and Grilled Broccolini

## FISH ENTRÉES

### *Champagne Brined Atlantic Salmon*

Stir Fry Jasmine Rice, Grilled Broccolini and Champagne Butter Cream

### *Tilapia En Croute*

Nutmeg and Ricotta Spinach Tilapia in Puff Pastry with Spinach Mornay, Mushroom  
Rice Pilaf and French Beans

### *Grilled Shrimp Risotto*

Grilled Gulf Shrimp with Crisp Fried Leeks with Brandied Cream Risotto and  
Vegetable Pearls



## OTHER ENTRÉES

### *Cornish Game Hen*

Blended Wild Rice Stuffed Cornish Hen with Orange Sauce and Carrot Quenelles

### *Maple Farms Duck Breast*

Whipped Sweet Potatoes, Asparagus and Raspberry Sauce

### *Colorado Rack of Lamb*

Dijon and Herb Lamb Rack, Parmesan Potato Hash, Sautéed Vegetables with Port Wine Reduction

### *Venison Loin*

Sliced Venison Loin with Huckleberry Sauce, Roasted Sweet Potato and Golden Beets

## DUAL ENTRÉES

With Beef

With Chicken / Salmon

## SELECT TWO

Grilled Bruschetta Airline Chicken

Chicken Roulade

Shaved Roast Sirloin

Champagne Brined Atlantic Salmon

Grilled Dill and Lemon Salmon

Grilled 5oz. Beef Filet

Tenderloin Tournedos

## SELECT STARCH AND VEGETABLE CHOICES (2 TOTAL)

Grilled Broccolini

Roasted Asparagus

Honeyed Heirloom Carrots

Red Chili French Beans

Caramelized Brussel Sprouts

Vegetable Pearls

Shoestring Vegetables

Whipped Boursin Potatoes

Dauphinoise Potatoes

Bacon and Blue Cheese Potatoes

Roasted Potato Hash

Smoked Gouda Grits

Whipped Sweet Potatoes

Red Pepper Risotto



## VEGAN / GLUTEN FREE OPTIONS

### *Skirvin Cauliflower Steak*

Vegan Parmesan Roasted Cauliflower Steak with Chickpea Puree, Roasted Pepper Chimichurri and Kalamata Olive Quenelle

### *Vegetable Lasagna*

Vegan Crepes Layered with Basil Pesto, Vegan Mozzarella and Shaved Vegetables  
Served with Tomato Coulis

### *Eggplant Roulade Pasta*

Garlic Roasted Vegetable Stuffed Eggplant on Flourless Pesto Penne Pasta with Spinach Broth

### *Tofu and Vegetable Poke*

Sesame and Mirin Marinated Tofu with Jasmine Rice, Chop House Vegetables, Avocado and Spring Onions Served with Black Creek Ponzu Sauce

## DESSERTS

Home-made Key Lime Pie with Citrus Cream

Carrot Walnut Cake with Chantilly Caramel

Crème Brûlée Cheesecake with Salted Caramel and Almonds

Raspberry Lemon Drop, Layered Pound Cake, Lemon Mousse, Raspberry Glaze

Chocolate Flourless Torte with Raspberry Coulis and Berries (GF)

Classic Crème Brûlée, Whipped Cream and Berries (GF)

Wild Berry Parfait with Vanilla Cream Anglaise (GF)

Vanilla Bean and Blueberry Caramel Parfait (GF)

Raspberry Pot de Crème, Whipped Cream and Berries (GF)





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## DINNER BUFFETS

### *Okie BBQ Table (choose 3 meats)*

Range Chili with Diced Onion, Cheddar and Sour Cream  
Green Salad with Blue Cheese, Beefsteak Tomato, Cucumber and Ranch Dressing  
Traditional Smoky BBQ, Tart Alabama, Creamy Carolina  
Fried Okra, BBQ Baked Beans, Roasted Corn with Peppers and Collard Greens with Smoked Ham  
Bourbon Bread Pudding with Caramel and Blueberry Cobbler Cake

MEATS: Choose 3

Grilled and Smoked Pork Ribs  
12 Hour Smoked and Chopped Beef Brisket  
Seasoned and Smoked 8 Piece Chicken  
Glazed Smoked Sausages  
Smoked Pulled Pork Shoulder

### *Classic Italian Table*

Italian Pasta Fagioli Soup with Orzo  
Fresh Mozzarella and Roma Tomato Caprese Salad with Basil Pesto and Balsamic Vinaigrette  
Caesar Salad with Hearts of Romaine, Pesto Croutons, Caesar Dressing  
Grilled and Roasted Peperonata with Roasted Peppers, Broccolini, Eggplant, Portobello Mushrooms, Seared Garlic, Capers with Olive Oil and Grilled Focaccia  
Tuscan Shaved Sirloin with Tomato Peperonata  
Tortellini with Shrimp and Artichokes  
Lemon and Caper Grilled Salmon with Shaved Fennel  
Chicken Pastachatta with Olives and Mozzarella  
Parmesan Garlic Breadsticks  
Espresso Crème Brûlée and Classic Tiramisu

### *Skirvin Southern Table*

White Bean and Corn Chowder  
Cilantro Quinoa Salad with Roasted Corn and Poblano Peppers  
Jalapeno Pasta Salad with Baby Shrimp and Queso Fresco  
Southern Caesar with Cilantro Caesar Dressing, Pico and Fried Tortilla Strips  
Jalapeno Honey Roasted Chicken and Biscuits with Smoked Cheddar Cheese  
Slow Smoked Short Ribs with Molasses BBQ Glaze  
Cotija Catfish with Creole Cream Fraiche and Black Beans  
Fire Roasted Corn with Mild Green Chilies  
Garlic Cheddar Grits  
White Cheddar Mac and Cheese  
Skillet Cornbread  
Spiced Pecan Cake with Brown Sugar Buttercream and Banana Pudding Parfait

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## **DINNER BUFFETS** *continued*

### *Mediterranean Table*

Tabbouleh Salad with Chickpeas, Parsley, Lemon, Olives and Roasted Peppers  
Baba Ghanoush and Hummus with Grilled and Roasted Vegetables, Grilled Pita and Feta  
Red Quinoa Salad with Shaved Red Onions and Tahini Dressing  
Moroccan Spiced Chicken Harissa with Citrus Jus and Capers  
Roasted Lamb Moussaka with Cheddar Béchamel and Roasted Zucchini  
Tika Chicken Kabob with Tahini Yogurt Sauce  
Herbed Eggplant Fillets with Masala Sauce  
Coriander Spiced Couscous with Vegetables  
Fig Cake with Rosewater Syrup, Classic Baklava

### *Asian Experience Table*

Coconut Curry Soup  
Bean Sprout and Spring Pea Salad with Ginger Dressing and Fried Wonton  
Baby Bok Choy Salad, Snow Peas and Peppers with Sesame Vinaigrette  
Asian Noodle Salad with Gingered Vegetables and Sweet Chili Dressing  
Steamed Rice with Barrel Aged Soy Sauce and Spring Onions  
Shrimp Fried Rice with Peas and Shredded Carrots  
Pork and Mushroom Steamed Bun with Mirin Sauce  
Hoisin and Honey Beef Tenderloin Low Mein with Sesame  
Sweet and Sour Chicken with Baby Bok Choy  
Pork Egg Rolls with Plum Sauce, and Stir-Fried Vegetables  
Traditional Fortune Cookies, Mango Float Parfaits and Caramel Rice Custards

### *The Continental Table*

Cranberry Orange Salad with Toasted Pecans, Port Salute Cheese Autumn Greens  
and Herbed Croustades With Yellow Pepper Vinaigrette  
Shaved Cabbage Salad with Spring Onions, Apples, Smoked Applewood Bacon, Blue Cheese,  
Thyme and Cider Dressing  
Green Goddess Salad with Shaved Cucumber, Broccolini, Avocado and Arugula with  
Green Goddess Dressing  
Chicken Bouche with Puff Pastry and Cream  
Shaved NY Strip with Crispy Onions and Cabernet Demi Glaze  
Grilled Salmon with Key Lime Beurre Blanc and Sweet Drop Peppers  
Scalloped Potato Dauphinoise with Leeks and White Cheddar  
Grilled and Roasted Vegetables with Garlic Herb Sauce  
Red Velvet Cake with Cream Cheese and Wild Berry Shortcake with Cinnamon Whipped Cream

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