



**The Skirvin
Hilton**
OKLAHOMA CITY

PLATED LUNCH

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

SALADS

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

SOUPS

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



For Soup and Salad – Add \$6.00 Per Person

PLATED LUNCH

Grilled Garlic Airline Chicken Breast

Dilled Whipped Potatoes, Red Chili Green Beans, Black Garlic Demi Glaze

Potato Crusted Chicken

Scallion and Buttered Quinoa/Rice Blend, Brown Sugar and Nutmeg Glazed Carrots, Dijon Cream

Apple Dijon Chicken

Dijon and Cream Poached Chicken Breast with Shaved Michigan Apples with Roasted Pepper Rice Blend and Grilled Asparagus

Shrimp and Smoked Gouda Grits

Sauteed Gulf Shrimp with Creole Peppers and Onion Jus with Smoked Gouda Herbed Grits

Cold Water Salmon Risotto

Fennel and Lemon Seared Cold Water Salmon with White Cheddar and Mushroom Risotto, Baca Bianco Lemon Cream and Broccolini

Whiskey Smoked Pork Loin

Smoked Whiskey Marinated Center Cut Pork Loin, Tillamook Cheddar Mashed Potatoes and Grilled Broccolini

Center Cut N.Y. Strip

Aged Center Cut N.Y. Strip Grilled with Buttered Button Mushrooms and Baby Bok Choy with Roasted Potato Hash and Natural Jus Demi Glaze

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VEGAN / GLUTEN FREE OPTIONS

Eggplant Roulade Pasta (V/GF)

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

Tofu and Vegetable Poke (V)

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

Vegetable Lasagna (V/GF)

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

DESSERTS

Crème Brûlée Cheesecake, Toasted Almond, Blackberry Coulis, Salted Caramel

Chocolate Hazelnut Drop, Strawberry Coulis

Home-made Key Lime Pie, Citrus Cream

Carrot Walnut Cake, Chantilly Cream

Wild Berry Parfait, Vanilla Cream Anglaise

Classic Crème Brûlée, Whipped Cream, Seasonal Berries (GF)

Vanilla Bean and Blueberry Caramel Parfait (GF)

Chocolate Flourless Torte, Raspberry Coulis, Berries (GF)

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



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BOX LUNCHES

LUNCH



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Roasted Almond Chicken Wrap

Tender Poached Chicken Salad with Almonds, Grapes, Spring Onions, Bibb Lettuce, Beefsteak Tomato, Spinach Tortilla

Ham and Swiss Croissant

Shaved Pit Ham, Swiss Cheese, Citrus Scented Mayonnaise, Lettuce, Tomato, Butter Croissant

Roast Beef and Cheddar

Shaved Roast Beef, Horseradish Cream, Crisp Onions, Beefsteak Tomato, Tillamook Cheddar, Cornmeal Dusted Kaiser Roll

Smoked Turkey Club

Shaved Smoked Turkey, Avocado, Applewood Smoked Bacon, Beefsteak Tomato, Tillamook Cheddar, Shaved Cucumber, Dijonnaise, Multigrain Bread

Asian Veggie Wrap

Crisp Sesame Scented Veggies, Bok Choy, Black Sesame Seeds, Sweet Chili Pepper Dipping Sauce

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

Turkey Wrap & Garden Salad

Roasted Turkey Breast, Cream Cheese, Lettuce, Tomato in a Spinach Wrap Served with Small Garden Salad

Grilled Chicken Breast Caesar Salad

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

Chophouse Salad

Arcadian Greens, Roasted and Marinated Chophouse Style Vegetables, Shaved N.Y. Steak, Blue Cheese Crumbles, Crisp Fried Onions, Horseradish Cream Dressing

Salad and ½ Sandwich

Choice of Green Salad or Caesar Salad, Choice of Sandwich

Salad Trio

Chilled Salad Plate with Almond Chicken Salad, Mediterranean Shrimp Pasta Salad, Applewood Bacon Potato Salad Served with Pesto Grilled Focaccia and Baby Greens

Italian Cobb Salad

Crisp Arugula, Julienne Salami, Pepperoni, Provolone, Fresh Mozzarella, Pesto Tomatoes, Kalamata Olives, Pepperoncini Served with Grilled Focaccia

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

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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 and 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 \$42 / 3 Meats \$48

Pinto Bean with Bacon Soup

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 2 or 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



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LUNCH BUFFETS

Latin Lunch Table

Chicken and Green Chili Lime Soup
Southwest Salad – Chopped Romaine, Crispy Onions, Black Beans, Tomatoes, Queso Fresco, Poblano Ranch Dressing
Roasted Corn and Avocado Salad, Shaved Red Onion, Chili Lime Dressing
Chile Seared Steak and Chicken Fajitas, Roasted Onions and Peppers
Flour and Soft Corn Tortillas
Cilantro Rice, Stewed Black Beans and Tomatoes
Pico de Gallo, Shredded Lettuce, Cheddar Cheese, Guacamole, Salsa Verde, Picante Sauce
Mexican Crema, Guacamole
Cayenne & Dark Chocolate Pot de Crème, Fresh Churros with Caramel and Cinnamon

Backyard Barbecue

Green Salad – Shaved Carrot, Cucumber, Tomato, Blue Cheese with Buttermilk Ranch Dressing
Southwest Style Coleslaw with Cider Dressing
Macaroni and Cheddar Salad – Spring Onions, Roasted Peppers, Cream Dressing
Classic Potato Salad - Egg, Mustard and Chive
Grilled Hamburgers, Grilled Mojo Roasted Chicken Breast with Corn and Garlic Salsa
Brown Sugar Baked Beans
Skillet Cornbread, Artisan Buns, and Rolls
Tomato, Onion, Lettuce and Dill Spears, Mustard, Mayonnaise and Ketchup
Sliced Cheddar, American, and Swiss Cheeses
Wild Berry Cobbler Cake and Apple Streusel Cake

Nonna's Italian Table

Caprese Salad - Roma Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Vinaigrette
Antipasto Salad - Mortadella, Salami, Pepperoni, Provolone, Kalamata Olives, Pepperoncini, Marinated Artichokes
Italian Pasta Fagioli Soup with Orzo
Grilled and Roasted Peperonata, Roasted Peppers, Broccolini, Eggplant, Portobello Mushrooms, Seared Garlic, Capers, Olive Oil with Grilled Focaccia
Cheese and Pesto Ravioli with Alfredo Cream and Parmesan
Lemon and Caper Baked Tilapia with Shaved Fennel
Chicken Pastachatta with Olives and Mozzarella
Parmesan Garlic Breadsticks
Chocolate Chip Cannoli and Classic Tiramisu

Asian Experience

Hot and Sour Soup
Low Mein Noodle Salad with Gingered Vegetables, Sweet Chili Dressing
Baby Bok Choy Salad, Snow Peas and Peppers, Sesame Vinaigrette
Steamed Rice, Barrel Aged Soy Sauce, Spring Onions
Shrimp Fried Rice with Peas, Shredded Carrots
Sweet and Sour Chicken
Hoisin Honey and Ginger Stir Fried Steak
Pork Egg Rolls with Plumb Sauce
Stir Fried Vegetables
Traditional Fortune Cookies, Mango Float Parfaits, Caramel Rice Custards



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