



The Skirvin
Hilton
OKLAHOMA CITY

HORS D'OEUVRES

HOT HORS D'OEUVRES

Beef Meatballs with Spicy Romano Marinara
Chicken Satay with Peanut Sauce and Lime
Spanakopita, Barrel Aged Feta and Spinach in Phyllo Pastry
Tinga Chicken Quesadillas with Salsa Roja
Skirvin Chicken Wraps with Bacon and Pepper Jack Cheese
Grilled New Zealand Lamb Chops with Minted Caramel Glaze
Roasted Peach and Goat Cheese Pastry Cups
Mini Crab Cakes with Comeback Sauce
Blue Cheese and Bacon Beignets with Dijon Butter Dip
Smoked BBQ Pork Cornbread Cups
Ginger and Pork Pot Stickers with Ponzu Sauce
Mini Beef Wellingtons

COLD HORS D'OEUVRES

Shrimp Cocktail Shooters with Bloody Mary Cocktail Sauce
Smoked Trout Canapés with Dill
Grilled Beef Tenderloin Crostini with Horseradish Cream and Pickled Onions
Wasabi and Peppercorn Tuna Skewers
Smoked Salmon on Rye Crisps with Dilled Cream Cheese
Fresh Mozzarella and Roma Tomato Bruschetta
Grilled Peach and Goat Cheese Pastry
Seared Duck Canapés with Raspberry Chutney
Snow Crab Toasts with Sauce Louis
Prosciutto Wrapped Asparagus with Tarragon Aioli
Deviled Spoons with Egg, Capers and Cucumber
Nori Wrapped Wasabi Ginger Shrimp

All selections offered in minimum quantities of 50 pieces each.

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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NIGHT LIFE RECEPTION STATIONS

CUISINE STATIONS

** Salt Crusted Prime Rib of Beef*

Horseradish Dip, Caramelized Onion Jus, Dinner Rolls

** Horseradish and Black Garlic Roasted Beef Tenderloin*

House Steak Sauce, Béarnaise, Grilled Baguette

** 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

Shrimp and Grits

Stone Ground Grits, Gulf Shrimp, Peppers, Andouille Sausage,
Sweet Corn, Charleston Shrimp Gravy

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

***Attendant Required**

Stations Cannot be Ordered as Stand Alone Items

Minimum of Three Stations Required or Can be Added to a Dinner (Buffet or Plated)

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* \$150.00 Attendant Fee will apply for each station requiring an attendant. *

NIGHT LIFE RECEPTION STATIONS

Smoked Incidentals

Bacon Wrapped Smoked Beef and Sausage “Shot Gun Shells”, Smoked Jalapenos with Bacon and Cheddar, Mini Brisket and Pork Sliders, Onion Rings with Chipotle Dip, House Fried Kettle Chips and Chili Dip

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

Build Your Own Pasta with Penne, Cavatelli or Shell Pasta Combined With Your Choice of Roasted Garlic Cream, Nonna’s Red Sauce or Combine the Two to Make Aurora Sauce, Garlic Breadsticks

Make it Unique with Braised Chicken, Seasoned Beef, Mushrooms, Roasted Garlic, Roma Tomatoes, Basil Pesto, Olives

French Fry Bar

Build Your Favorite With Waffle Fries, Tater Tots and Steak Fries. Top Your Fries with Bacon, Pulled Pork, Chili, Cheddar, Aged Cheddar Sauce, Green Onions, Diced Tomatoes, Sliced Olives, Sliced Jalapenos and Ranch Dressing

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

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

Chips and Dips

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





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NIGHT LIFE RECEPTION STATIONS

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 Crudit 

Assortment of Fresh, Grilled and Pickled Vegetables, Buttermilk Herb Dip and Roasted Red Pepper Hummus

Bruschetta

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

Charcuterie Display

Selection of Domestic and Imported Cured Meats, Artisan Cheeses, Mustards, Pickles, Jams and Chutneys, Assorted Breads and Crisps

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, Chocolate Milk

Patisserie Display

Elegant Display of Miniature Desserts, Cannoli and Macaroons

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Cream, Fudge Sauce, Caramel, Strawberry Compote, Whipped Cream, Bananas, Maraschino Cherries, Toasted Nuts, Sprinkles





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RECEPTION PACKAGE - \$75.00

DISPLAYS (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

STATIONS (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

Build Your Own Pasta with Penne, Cavatelli or Shell Pasta Combined With Your Choice of Roasted Garlic Cream, Nonna's Red Sauce or Combine the Two to Make Aurora Sauce, Garlic Breadsticks

Make it Unique with Braised Chicken, Seasoned Beef, Mushrooms, Roasted Garlic, Roma Tomatoes, Basil Pesto, Olives

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

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RECEPTION PACKAGES - Continued

HORS D'OEUVRES (Choose Three)

Beef Meatballs, Spicy Marinara, Romano
Ginger Pork Pot Stickers, Ponzu Sauce
Chicken Satay with Peanut Sauce and Lime
Spanakopita, Barrel Aged Feta, Preserved Lemon Oil
Tinga Chicken Quesadillas with Salsa Roja
Fresh Mozzarella and Roma Tomato Bruschetta
Port Poached Pear, Gorgonzola, Fresh Tarragon
Smoked BBQ Pork Cornbread Cups
Grilled Peach and Goat Cheese Pastry
Prosciutto Wrapped Asparagus with Tarragon Aioli



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A \$150.00 Attendant Fee will apply for each station requiring an attendant. Buffet service is offered for groups of 30 or above.