

THE WESTIN

LA PALOMA
RESORT & SPA
TUCSON

The Westin La Paloma Resort & Spa
2023



PLATED DINNER

Plated Dinners Require a Minimum of 10 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas. Split Menu | Higher Price Prevails | Chef's Choice of Starch and Vegetable

FIRST COURSE

Please Select One

- **Paloma House Salad** | Mixed Green, Grape Tomato, English Cucumber, Roasted Vegetables, Balsamic Vinaigrette and Ranch Dressing (GF, DF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Spinach and Arugula Salad** | Fennel, Dried Cherries, Candied Pecans, Roasted Asian Pears, Cider Vinaigrette (GF)
- **Baby Spinach Salad** | Frisee, Beets, Mandarin Oranges, Goat Cheese, Citrus Vinaigrette (GF)
- **Baby Gem Salad** | Grilled Peaches, Red Grapes, Candied Walnuts, Smoked Blue Cheese, Golden Balsamic Vinaigrette
- **Mandarin Salad** | Baby Greens, Napa Cabbage, Edamame, Mandarin Oranges, Sweet Peppers, Carrots, Sesame Ginger Vinaigrette

MAIN COURSE

Includes Chef's Choice of Seasonal Vegetables

- **Stuffed Chicken Breast** | 97
Spinach, Roasted Tomatoes, Smoked Mozzarella, Herb Orzo, Lemon Beurre Blanc
- **Grilled Chicken Breast** | 101
Confetti Rice, Serrano Corn Sauce, Tomato Jam
- **Marinated and Grilled NY Strip** (GF) | 111
Roasted Red Pepper Mashed Potatoes, Crispy Shallots, Guajillo Béarnaise
- **Herb Crusted Filet Mignon** (GF) | 119
Cauliflower Mash, Madeira Demi, Boursin
- **Del Bac Whiskey Maple Glazed Pork Loin** (GF) | 99
Purple Sweet Mashed Potato, Maple Dijon Glaze, Fuji Apple and Bacon Relish
- **Pan Roasted Salmon** (GF) | 104
Jasmine Rice, Blood Orange Beurre Blanc, Citrus Salsa
- **Olive Oil Herb Roasted Sea Bass** (GF) | 114
Basmati Fried Rice, King Oyster Mushroom and Shishito Relish, Lemongrass Miso Beurre Blanc

VEGETARIAN SELECTION

Please Select One

- **Quinoa Stuffed Poblano** | Seasonal Vegetables, Salsa de Arbol (GF)
- **Mushroom Ravioli** | Asparagus, Artichoke Hearts, Red Pepper Coulis, Basil Oil (VE)
- **Curry Cauliflower Steak** | Lemongrass Rice Noodles, Seasonal Vegetables, Tofu (VE, DF, GF)
- **Spiced Tempeh** | Summer Succotash, Black Beans, Arugula, Charred Broccolini, Romesco Sauce

DUET ENTRÉE ENHANCEMENTS

Add to Any Entrée

- **Seared Salmon** (GF) | Tomato Beurre Fondue | 13
- **Jumbo Shrimp Scampi** (3) (GF) | 16
- **Jumbo Lump Crab Cake** | Roasted Red Pepper Coulis | MP
- **Petite Filet** | Madeira Demi (GF, DF) | MP

FINAL COURSE

Please Select One

- Ultimate Chocolate Cake | Raspberries, Swiss Chocolate Sauce
- Chocolate Crunch Cake | Chocolate Pearls
- Crème Brulee Cheesecake | Mixed Berries
- Tropical Mango Mousse | Vanilla Cake, Mangos, Mango Whipped Cream (GF)
- Lemon Tart | Shortbread Crust, Wild Berry Coulis (GF)
- Granny Apple Pie | Bourbon Vanilla Bean Sauce
- Sedona Mousse Cake | Chili and Dark Chocolate, Orange Peel Glaze (GF)
- Platter of Assorted Mini Pastries | *Replaces Plated Dessert per Guest*
| Add 4

V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free.

Due to current supply chain issues, products and prices may be altered.

Reasonable and comparable substitutions will be offered. All prices are per guest unless otherwise indicated. Prices are exclusive of 25% taxable service charge, 9% taxable Event Fee and applicable state taxes. Menu prices and taxes are subject to change without notice. Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.