

THE WESTIN

LA PALOMA
RESORT & SPA
TUCSON

The Westin La Paloma Resort & Spa
2023



DINNER TABLES

Buffet Dinners Require a Minimum of 25 Guests and Include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas

STEAK HOUSE | 129

- **French Onion Soup** | Gruyere, Parmesan Crostini
- **Wedge of Iceberg** | Diced Tomato, Smoked Bacon, Danish Bleu, Champagne Vinaigrette or Bleu Cheese Dressing
- **Marinated Vegetable Salad** | Zucchini, Broccoli, Carrots, Peppers, Red Onions, Herb Vinaigrette (GF, DF, V, VE)
- **Slow Roasted NY Strip** (GF, DF) | Béarnaise Sauce
- **Pan-Roasted Atlantic Salmon Filet** (GF) | Lemon Dill Aioli
- **Grilled Marinated Bone-In Pork Chop** (GF, DF) | Apple Compote, Bourbon Dijon
- **Baked Potato Bar** (GF) | Sour Cream, Bacon, Chives, Aged Cheddar Cheese, Butter
- Oven Roasted Steakhouse Asparagus (GF, DF)

Desserts

- Paloma Signature Cheesecake | Mixed Berries
- Ultimate Chocolate Cake | Raspberries, Swiss Chocolate Sauce

OLD WESTERN COOKOUT | 119

- **Five Alarm Chile** | Beans, Peppers, Scallions, Tomatoes (GF, V)
- Cheddar Cheese, Sour Cream (*On side*)
- **Watermelon Salad** | Cucumber, Heirloom Tomatoes, Avocado, Queso Fresco
- **Street Corn Salad** | Sweet Corn, Tomatoes, Roasted Red Pepper, Red Onion, Cotija, Cilantro, Lime Vinaigrette (V)
- **Jicama Citrus Coleslaw Salad** (GF, V)
- **Bone-in Rotisserie Chicken** (GF, DF)
- **Beef Tri-Tip** (GF, DF) | Cowboy Butter, Blistered Tomatoes
- **Baby Back Pork Ribs** | Housemade BBQ Sauce
- **Smoked Gouda Macaroni and Cheese** | Fresno Chilies (V)
- Chorizo Au Gratin
- Fresh Grilled Seasonal Vegetables
- Green Chili Corn Bread | Butter

Dessert

- White Chocolate, Banana Bread Pudding | Bourbon Caramel Sauce
- Cowboy Cobbler | Mixed Berries, Whipped Cream

TUCSON FIESTA | 109

- **Pozole Verde Soup** (GF) | Chicken, Fried Tortilla Strips, Sour Cream
- **Crispy Romaine Lettuce** | Radicchio and Endive Lettuce Salad with Jicama, Avocado, Orange, Creamy Cilantro Dressing
- **Arugula Salad** (GF, V) | Roasted Butternut Squash, Parched Corn, Queso Fresco, Pumpkin Seeds, Sherry Vinaigrette
- **Yucatan Chicken Breast** (GF) | Pineapple Mango Fresno Compote
- **Adobo-Spiced Filet of Beef** (GF) | Ancho Demi. Corn Relish, Avocado Lime Chimichurri
- **Pan-Seared Corvina Sea Bass** (GF) | Tequila Vera Cruz Sauce, Shrimp
- Green Corn Tamales (GF, V)
- Blonde Rice (GF, DF, V, VE)
- Calabacitas | Chili Essence, Cilantro (DF, VE, GF, V)
- Local Flour Tortillas, Corn Tortillas

Dessert

- Cinnamon Dusted Churros | Mexican Chocolate and Honey
- Dulce De Leches Cheesecake | Caramel Sauce

TASTE OF ASIA | 109

- **Miso Soup** | Tofu, Green Onions
- **Thai Noodle Salad** | Lemmon Grass, Peanuts, Carrots, Daikon, Scallions, Ginger Vinaigrette (V, DF_)
- **Vegetable Spring Rolls** | Apricot Mustard (V)
- **Chicken Eggrolls** | Sweet Chili Sauce
- **Pork Pot Stickers** | Soy Ginger Sauce
- **Sticky Pork Baby Back Ribs**
- **Sweet Chili Garlic Prawns**
- **Orange Chicken** | Pineapple, Cashews, Chilies
- **Beef Bulgogi** | Broccoli, Mushrooms
- Jasmine Fried Rice
- Bok Choy | Black Sesame, Peppers, Onions

Dessert

- Coconut Cake | Pineapple Compote
- Passion Fruit Cheesecake

ROMAN HOLIDAY | 119

- **Italian Wedding Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Roasted Garlic Herb Croutons, Caesar Dressing
- **Antipasto Display** | Genoa Salami, Fontina, Provolone, Roasted Red Peppers, Citrus Marinated Olive Oil
- **Chicken Parmesan** | Pepperoni, Smoked Mozzarella
- **Sliced NY Strip** | Marsala Peppercorn Sauce
- **Angel Hair Pasta** | Shrimp, Asparagus, Tomatoes, Scallions, Basil, White Wine Lemon Butter
- **Bucatini** | Wild Mushroom Bolognese (VE, V, DF)
- **Lemon Basil Risotto** | Sundried Tomatoes, Artichokes, Mushrooms, Herb Ricotta
- **Italian Medley** | Roasted Potatoes, Green Beans, Roma Tomatoes, Peral Onions, Rosemary, Garlic Olive Oil
- **Asiago Cheese Bread**

Dessert

- Italian Cream Cake
- Tiramisu

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.