

# THE WESTIN

LA PALOMA  
RESORT & SPA  
TUCSON

The Westin La Paloma Resort & Spa  
2023



## PLATED LUNCHEON

Plated Luncheons Require a Minimum of 10 Guests and Include Artisanal Rolls and Sweet Creamery Butter, Iced Tea. Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, a Selection of Specialty Tazo® Teas Upon Request  
Split Menu | Higher Price Prevails

### FIRST COURSE

*Please Select One*

- **Paloma House Salad** | Mixed Green, Grape Tomato, English Cucumber, Roasted Vegetables, Balsamic Vinaigrette and Ranch Dressing (GF, DF)
- **Mixed Greens Salad** | Raspberries, Blackberries, Almonds, Smoked Cheddar, Champagne Vinaigrette (GF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Baby Spinach Salad** | Frisee, Beets, Mandarin Oranges, Goat Cheese, Citrus Vinaigrette (GF)
- **Caprese Salad** | Arugula, Burrata, Basil, Heirloom Cherry Tomatoes, Balsamic Vinaigrette (GF)
- **Tomato Bisque** | Crème Fraiche with Basil Infused Extra Virgin Olive Oil (GF)
- **Chicken Tortilla Soup** | Crispy Tortilla Strips, Cilantro, Panela Cheese (GF)

### MAIN COURSE

*Please Select One Cold or Hot Entrée*

#### Cold Entrées

- **Seared Salmon Salad** | 47  
Shaved Brussels Sprouts, Goat Cheese, Honey Crisp Apples, Almonds, Farro, Hard Boiled Egg, Craisins, Citrus Honey Dijon Dressing
- **Southwestern Cobb Salad** | 46  
Adobo Spiced Chicken, Smoked Bacon, Tomatoes, Black Beans, Roasted Corn, Smoked Cheddar, Crispy Tortilla Strips, Chipotle Avocado Ranch Dressing
- **Grilled Chicken Caesar Salad** | 44  
Sliced Chicken, Romaine Hearts, Shaved Parmesan, Roasted Herb Tomatoes, Focaccia Croutons, Caesar Dressing  
+ Substitute Grilled Sirloin | Add 7  
+ Substitute Grilled Shrimp (5) | Add 9

### MAIN COURSE (CONT)

#### Hot Entrées

*Chef's Selection Seasonal Vegetables*

- **Oven Roasted Natural Chicken Breast** | 48  
Creamy Poblano Mashed Potatoes, Chili Spiced Poultry Sauce
- **Grilled Chicken Breast** | 50  
Polenta, Roasted Corn and Avocado Salsa, Smoked Tomato Sauce
- **Roasted Pork Loin** | 48  
Manchego Mashed Potatoes, Roasted Pablano Blistered Tomato Relish
- **Mango BBQ Salmon** (GF) | 56  
Confetti Rice, Avocado Tomato Salsa
- **Grilled Mahi Mahi** | 54  
Jasmine Fried Rice, Citrus Garlic Mojo
- **Grilled NY Strip** (GF) | 61  
Roasted Red Pepper Mashed Potatoes, Madera Demi

### VEGETARIAN ENTRÉE SELECTION

*Please Select One*

- **Quinoa Stuffed Poblano** | Seasonal Vegetables, Salsa de Arbol (GF) (Vegan Available Upon Request)
- **Curry Cauliflower Steak** | Lemongrass Rice Noodles, Seasonal Vegetables, Tofu (VE, DF, GF)
- **Penne Ala Vodka** | Asparagus, Mushrooms, Artichokes
- **Eggplant Rollatini** | Sundried Tomato Orzo, Herb Ricotta, Lemon Shallot Vinaigrette

### FINAL COURSE

*Please Select One*

- Ultimate Chocolate Cake | Raspberries, Swiss Chocolate Sauce
- Lemon Blueberry Cheesecake | Blueberry Coulis
- Dulce De Leches Cheesecake | Caramel Sauce, Chocolate Shavings
- Tropical Mango Mousse | Vanilla Cake, Mangos, Mango Whipped Cream (GF)
- Lemon Tart | Shortbread Crust, Wild Berry Coulis
- Seasonal Berry Parfait | Vanilla Mousse, Lady Fingers
- Granny Apple Pie | Bourbon Vanilla Bean Sauce
- Platter of Assorted Mini Pastries | *Replaces Plated Dessert* | 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.