

# THE WESTIN

LA PALOMA  
RESORT & SPA

TUCSON

The Westin La Paloma Resort & Spa  
2023



## CHILLED LUNCH TABLE

Buffet Luncheons Require a Minimum of 20 Guests and Include Artisanal Rolls and Sweet Creamery Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee, and a Selection of Specialty Tazo® Teas and Iced Tea. NOTE: Gluten Free Bread Available  
Enjoy Value Pricing if Selected on the Corresponding Day.

### FAVORITE DELICATESSEN

**\$61.00 Per Guest**

*Monday and Thursday Value Price | 56*

- **Chef's Seasonally Inspired Soup**
- **Paloma House Salad** | Mixed Green, Grape Tomato, English Cucumber, Roasted Vegetables, Balsamic Vinaigrette and Ranch Dressing (GF, DF)
- **Hawaiian Macaroni Salad** | Garden Vegetables, Mayo
- **Smoked Turkey and Provolone on Ciabatta** | Bacon, Avocado, Arugula, Smoked Paprika, Lime Aioli
- **Roast Beef and Smoked Gouda on Baguette** | Tomato, Onion Jam, Steakhouse Aioli
- **Italian Sub** | Ham, Salami, Pastrami, Fontina, Lettuce, Tomato, Red Onion, Pepper Relish, Garlic Aioli
- **Vegetarian Wrap** | Roasted Red Peppers, Hummus, Spinach, Artichokes, Roasted Tomato, Burrata
- Potato Chips, Pickles, Condiments
- Lemon Bars
- Mixed Berry Cheesecake

### PALOMA MARKET

**\$61.00 Per Guest**

*Special Value Days: Wednesday | 56*

- **Chef's Seasonally Inspired Soup**
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing
- **Fingerling Potato Salad**
- **Grilled Chicken Breast on Ciabatta** | Pistachio Pesto, Roasted Peppers, Tomatoes, Baby Spinach, Fontina, Roasted Garlic Aioli
- **Black Forest Ham and Swiss on Pretzel Bun** | Lettuce, Tomatoes, Honey Dijon Aioli
- **Shrimp Salad on Croissant** | Butter Lettuce
- **Caprese Wrap** | Mozzarella, Tomato, Arugula, Basil Leaves, Balsamic Syrup (V)
- Potato Chips, Pickles, Condiments
- Brownies and Blondies
- Berry Shortcake | Whipped Cream

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.

### FROM THE FARMERS PRODUCE STAND

**\$61.00 Per Guest**

*Tuesday and Friday Value Price | 56*

- **Chef's Seasonally Inspired Soup**
- **Caprese Salad (GF, V)** | Arugula, Ciliegine, Cherry Tomato, Basil, Balsamic Vinaigrette
- **Vegetable Orzo Salad** | Seasonal Vegetables
- **Greens** | Romaine Hearts, Mixed Greens, Baby Spinach
- **Toppings** | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Goat Cheese, Smoked Bacon, Eggs, Garlic Herb Croutons
- **Proteins** | *Select Three* | Roasted Chicken Breast, Grilled Sirloin, Seared Salmon, Marinated Portobello Mushrooms, Crispy Tofu, Sautéed Shrimp
- **Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Vinaigrettes
- Artisanal Rolls | Sweet Butter
- Profiteroles
- Fresh Fruit | Tajin

### POWER BOWL

**\$61.00 Per Guest**

*Available Everyday*

- **Miso Soup** | Shitake Mushrooms, Green Onion
- **Chopped Thai Chicken Salad** | Marinated Thai Chicken, Cabbage, Peanut, Lime, Soy, Chile, Cilantro, Crispy Wonton
- **Warm Grains** | Quinoa, Farro, Brown Rice
- **Proteins** | Roasted Chicken, Seared Ahi Tuna, Crispy Herb Tofu, Sautéed Rock Shrimp
- **Toppings** | Grilled Corn, Crispy Garbanzo Beans, Blackberries, Tomatoes, Peppers, Cucumbers, Arugula, Feta, Asparagus, Yellow Squash, Pine Nuts
- **Dressings** | Citrus Herb Vinaigrette, Blood Orange Vinaigrette, Citrus Honey Dijon
- Soy and Teriyaki Sauce
- Seasonal Sorbet
- Seed Brittle