

THE WESTIN

LA PALOMA
RESORT & SPA
TUCSON

The Westin La Paloma Resort & Spa
2023



HOT 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. Enjoy Value Pricing if Selected on the Corresponding Day.

TUSCAN KITCHEN

\$64.00 Per Guest

Monday and Thursday Value Price | 59

- **Tuscan Bean Soup** | Italian Sausage, Kale, Tomatoes, Mushroom (GF, DF)
- **Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan, Roasted Garlic Herb Croutons, Caesar Dressing
- **Baby Greens** | Radicchio, Roasted Pears, Gorgonzola, Prosciutto, Pine Nuts, Golden Balsamic
- **Chicken Cacciatore** | Smoked Mozzarella, Gremolata
- **Penne Pasta Alfredo** | Asparagus, Mushrooms, Artichokes (V)
- **Seared Branzino** | Shrimp, Roasted Tomato, Herb Butter (GF, DF)
- Seasonal Fresh Vegetables | Balsamic, Garlic
- Olive Bread | Roasted Garlic Butter

Dessert

- Cannolis
- Italian Lemon Cake

CATALINA BBQ

\$64.00 Per Guest

Wednesday Preferred Price | 59

- **Chef's Seasonally Inspired Soup**
- **Traditional Green Salad** | Mixed Green Salad, Smoked Bacon, Tomatoes, Cucumber, Cheddar, Croutons, Ranch Dressing, Italian Dressing
- **Jicama Citrus Coleslaw** (GF, DF, V)
- **Rotisserie Chicken** (GF,DF)
- **Pulled Pork** (GF, DF)
- **Slow Smoked Beef Brisket** (GF, DF)
- **Smoked Cheddar Macaroni and Cheese** (V)
- **BBQ Sauces** | Alabama White, Housemade, Mango
- Seasonal Grilled Vegetables
- Corn Bread and Soft Buns | Butter

Dessert

- Granny's Caramel Apple Pie | Bourbon Vanilla Bean Sauce
- Homemade Shortcake | Fresh Berries Whipped Sweet Cream

ALMUERZO CON AMIGOS

\$64.00 Per Guest

Tuesday and Friday Value Price | 59

- **Chicken Tortilla Soup** | Crispy Tortilla Strips, Cilantro, Panela Cheese (GF)
- **Southwest Caesar** (GF) | Romaine, Spiced Pepitas, Manchego, Cilantro Caesar Dressing
- **Street Corn Salad** | Sweet Corn, Tomatoes, Roasted Red Pepper, Red Onion, Cotija, Cilantro, Lime Vinaigrette (V)
- **Chicken Pastor** | Chilies, Pineapple (GF, DF)
- **Braised Pork Loin** | Charred Tomatoes and Poblanos, Serrano Demi (GF, DF)
- **Marinated Mahi Mahi** | Blood Orange Gastrique, Mango Relish (GF, DF)
- **Sweet Potato and Black Bean Enchiladas** | Green Chili Sauce (V, GF, VE)

Spanish Rice (GF) and Black Beans (VE)

Soft Flour Tortillas

Dessert

- Churros | Cinnamon and Sugar
- Tres Leches Cake | Berries

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.