

Happy Holidays

THE WESTIN

LA PALOMA
RESORT & SPA
TUCSON

3800 East Sunrise Drive Tucson, Arizona 85718, USA Phone: (520) 742-6000



Passed Hors D'oeuvres

Chilled Canapés

Deviled egg, fried shallot, apple wood bacon lardon

Potato pancake with smoked salmon, vodka cream cheese and caviar

Smoked trout on rye crostini, herbed cream cheese

Pepper crusted beef tenderloin on baguette with creamy horseradish and caramelized onion marmalade

Zucchini pancake with sun-dried mousse, chives and parmesan crisps

Hot Hors d'oeuvres

Lightly breaded artichokes filled with caper herb goat cheese, roasted garlic aioli

Wild caught shrimp, hand-breaded in coconut and panko with sweet chili sauce

Crisp pork belly on molasses bread, persimmon relish

Spanakopita - chopped spinach, feta and ricotta cheese in phyllo triangle

Italian sausage stuffed jumbo mushrooms with pecorino romano cheese and fresh italian herbs

\$9.00 Per Person (choice of two)

\$12.60 Per Person (choice of three)

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Traditional Holiday Dinner Table

Each table includes: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas

Soup and Salad

Roasted butternut squash & sweet potato bisque Toasted pepitas and brioche croutons

Tender baby lettuces with tangerine vinaigrette Shaft's blue cheese, sun-dried cranberries, spiced pecans

Spinach salad with grainy mustard maple vinaigrette Olive oil and herb roasted tomato, crispy bacon, and manchego cheese

Carving Station

Sage-brushed turkey breast
Turkey gravy,
Cranberry orange marmalade
&
Whole roasted pork loin
Crunchy pickled vegetable slaw,
IPA mesquite smoked apple glaze

Accompaniments

La Paloma signature Yukon gold potato mash Five cheese macaroni and cheese Roasted winter vegetables Sourdough rolls and butter

Desserts

Pumpkin Pie with Chantilly cream, chocolate peppermint cake "Peppermint Patty", Apple tartlets, white chocolate cranberry mousse

\$59 Per Person

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Southwestern Holiday Table

Each table includes: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas

Soup and Salad

Pozole Rojo – pork and hominy soup with red chilies Radish, cabbage, crispy tortillas, avocado crema

Three Sister's Salad Arugula, radicchio, and endive with sherry vinaigrette Parched corn, white beans, and roasted butternut squash

Fresh fruit with agave chili lime dressing

Carving Station

Adobo spiced tri tip of beef Ancho chili demi-glace, jalapeno corn bread

Entrees

Braised wild boar with blackberry chipotle glaze, crunchy fennel slaw Grilled chicken breast with achiote crema and roasted pepper medley Creamy corn polenta Calabacitas with fresh cilantro and smoked paprika

Griddled Quesadilla Station

Red and green pepper, cheddar cheese, cilantro Shrimp and poblano, white cheddar Guacamole, roasted tomato salsa, pico de gallo, sour cream

Desserts

Cheesecake flan with caramel, prickly pear tartlets, chocolate dulce de leche, tres leche bread pudding

Cinnamon Hot Cocoa Station Marshmallows, chocolate shavings, whipped cream

\$69 Per Person

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Traditional and Elevated

Each table includes: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas

Soup and Salad

Celery root potato veloute, Chive blossoms
Roasted red and golden beets, arugula, fennel, lavender goat cheese,
White balsamic dijon vinaigrette
Arugula and spinach leaves, shaved apples and pears, ginger poached golden raisins
Pomegranate vinaigrette
Roasted carrots, fennel, Brussel sprouts, and red onion, nuts, seeds, tarragon vinaigrette

Carving

Whole roast New York strip loin
Demi-glace, caramelized cipollini onions
&
Whole grain mustard-maple glazed holiday ham
Sour dough rolls

Entrees

Baked white fish with tangerine crema and drunken cranberries Chicken filled with apple brioche stuffing and sage poultry jus Truffle mashed potatoes Roasted sweet potatoes with black currants and marshmallows Winter vegetables

Desserts

Buche de Noel, gingerbread bread pudding, spiced pumpkin cheescake, Chocolate panna cotta, cranberry pecan tartlets, red velvet cupcakes

Spiked hot apple cider

\$88 Per Person

Enhancement

Elevated Carving-Whole roast beef tenderloin in lieu of New York strip loin \$6 Per Person

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Plated Holiday Dinner

Each table includes: Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas

Starter Selections - Select One

Roasted butternut squash and sweet potato bisque with spiced pomegranate syrup and toasted pepitas

OR

Red and green romaine lettuces with seeded parmesan crisps, herb croutons and roasted cherry tomatoes, basil Caesar dressing

OR

Butter lettuce, radicchio and endive salad with radish, olive oil roasted tomatoes, herbed feta cheese champagne vinaigrette

OR

Roasted vegetable salad with horseradish cream, arugula, nuts, seeds, chili oil, sherry dressing

Entrée Selections

Seared salmon filet with tangerine glaze and cilantro pecan wild rice blend 67

OR

Grilled 10 ounce bone-in pork with IPA apple maple glaze with sweet potato puree and pickled vegetable slaw 74

OR

Pan-roasted filet of beef with porcini demi-glace, Yukon gold mashed potatoes with black truffle **79**

OR

Adobo spiced filet of beef with ancho chili red wine sauce, roasted poblano mashed potatoes 79

OR

Achiote and citrus marinated boneless half chicken, with charro black beans, verde rice, and pickled chilies **65**

OR

Chicken breast filled with apple brioche stuffing, cider glaze, cranberry almond rice pilaf **65** OR

Quinoa stuffed poblano chili with manchego cheese, tomato, avocado, spaghetti squash and salsa de arbol 65

All prices are per person unless noted otherwise and are subject to a 24% service charge and 6.1% sales tax

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Plated Holiday Dinner—Continued

Dessert Selections - Select One

Chocolate dulce de leche

Dulce de leche Ganache, dark chocolate glaze, Coffee Cream

Spiced pumpkin cheesecake

Pumpkin spiced crème Fraiche cheesecake, graham cracker sponge cake, Chantilly cream

Cranberry pecan tart

Bourbon cranberry pecan filling, House whipped cream, cranberry gel