



WESTIN[®]
HOTELS & RESORTS

DINNER

ENRICH YOUR EVENING

At The Westin Anaheim Resort, we believe that feeling good starts with getting the nourishment that is right for you. That's why we aim to provide nutritious options that contribute to your overall well-being. We ensure that our dishes are sourced responsibly, crafted flexibly and created thoughtfully just for you and your attendees.

The Westin Anaheim Resort

1030 West Katella Avenue, Anaheim, CA, USA

+1 657.279.9786

[westinanaheim.com](https://www.westinanaheim.com)

Dinner Tables

Dinner tables include freshly baked artisan breads, brewed micro-roasted Starbucks® coffee and tea service.

TEMECULA 86

Local kale and romaine Caesar salad, shaved parmesan, garlic croutons and Spanish white anchovy

Baby greens salad, Japanese cucumber, heirloom tomato, local chevre, toasted pecans and a sweet onion vinaigrette

Wild rice salad, edamame, grapes, carrot, celery, macadamia nuts and a raspberry vinaigrette

Grilled swordfish medallions, chimichurri, pear tomato relish

Lemon grass roasted chicken breast, choy sum, sesame-ginger shoyu

Grilled petite New York steaks, sautéed mushrooms, caramelized onion and cabernet demi-glace

Farfalle pasta primavera, pesto, pine nuts and roasted garlic

Grilled vegetable display with EVOO, fig-balsamic syrup

Matcha crème brûlée

Chocolate bouchons

Seasonal fresh fruit tarts

BAJA CALI 89

Tortilla soup, Julienne chicken, avocado, tortilla strips and sour cream

Traditional Caesar salad, garlic croutons, shaved parmesan and Spanish white anchovy

Baby greens salad, black beans, roasted corn, jicama, tortilla strips and achiote ranch dressing

Chipotle spiced grilled chicken, salsa verde

Red chili braised beef short rib

Spicy pork tamales

Pinto beans

Sautéed zucchini and squash

Spanish rice

Warm flour and corn tortillas

Tres leches cake with fresh strawberries and whipped cream

Mexican wedding cookies

Chili spiced chocolate flourless cake, passion fruit coulis

All prices are per person unless listed otherwise and based on 90 minutes of continuous service. A minimum of 25 guests are required. For parties under 25 guests an additional charge of \$8 per guest will apply. Prices are exclusive of a 18% service charge and 7.75% sales tax.

Consuming raw or undercooked meat, fish, shellfish or eggs may increase your risk of food-borne illnesses. Vegetarian, vegan, gluten-free options available. * Requires Chef Attendant (\$200 fee per 100 guests)

PACIFIC 90

Maui gold pineapple, Kauai sunrise papaya, fresh lime
Baby greens, big island hearts of palm, pumpkin seeds, cucumber, carrot and papaya seed dressing
Asian slaw, shredded cabbages, wontons, snow peas, orange, toasted almonds shoyu ginger dressing
Miso glazed salmon, yuzu ponzu beurre blanc
Huli Chicken, sesame and green onion
Flat Iron steak, cilantro chimichurri, oyster mushrooms
Hapa rice
Roasted Okinawan sweet potato, coconut glaze
Stir fried vegetables
Chocolate-coconut bread pudding, salted caramel sauce
Mango cheesecake
Coffee chocolate profiteroles

SOUTHERN ITALY 93

Rosemary focaccia with EVOO and balsamic vinegar
Italian minestrone soup
Caprese, heirloom tomato, fresh mozzarella, fig-balsamic, olive oil, basil, fleur de sel
Italian chop salad, crisp romaine, prosciutto, ham, cherry tomato, bocconcini, salami, cucumber, kalamata olives, red pepper, balsamic vinaigrette
Chicken Piccata, lemon, capers, white wine and fresh herbs
Pan seared salmon, mussels, fennel, tomato and olive ragout
Petite grilled New York steaks, rosemary, cognac butter
Cheese tortellini, peas, pancetta, parmesan cream sauce
Roasted broccolini with herbs, EVOO and garlic
Traditional tiramisu
Lemon curd souffle tart with toasted pine nuts
Zabaglione with individual berries

LAGUNA BEACH 97

Creamy clam chowder
Watermelon wedges and Maui pineapple
House-made potato salad
Traditional coleslaw
Shrimp boil with corn, new potatoes, andouille sausage, beer, parsley, lemon and old bay seasoning
Jumbo lump crab cakes with remoulade sauce
Grilled petite Rib-Eye with longboard demi-glace
Barbecue chicken
Biscuits and whipped honey butter
Grilled vegetables
Apple pie with vanilla whipped cream
Berry cobbler
Assorted cookies

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Plated Dinners

Plated dinners include artisan breads with salted butter, your choice of soup or salad, main entree and dessert, freshly brewed micro-roasted Starbucks® coffee and tea service.

STARTER - YOUR CHOICE OF ONE

SOUPS

- Wild mushroom bisque and white truffle oil
- Butternut squash soup, basil oil toasted pumpkin seeds
- Sweet corn and lemon grass, galangal root bisque with crab meat

SALADS

- Tender baby greens, cucumber collar, heirloom tomato, candied walnuts, local chèvre cheese, champagne vinaigrette
- Arugula and Frisée, roasted beets, pickled onion, Point Reyes blue cheese and Dijon tarragon vinaigrette
- Traditional Caesar Salad, garlic croutons, shaved parmesan and Spanish white anchovy
- Bibb lettuce salad, bacon lardon, avocado, heirloom tomato, fresh feta and sherry-garlic vinaigrette

ENTRÉES - YOUR CHOICE OF ONE

GRILLED PRIME FILET OF BEEF 85

chimichurri, pinot noir demi-glace, butter whipped potato

PLUM WINE BRAISED BEEF SHORT RIB 80

natural braising jus, lomi relish, coconut infused rice

MACADAMIA NUT CRUSTED MAHI 75

togarashi beurre blanc, forbidden rice

FENNEL POLLEN CRUSTED WILD SEABASS 75

sun-dried tomato beurre blanc, fennel and pine nut couscous

MISOYAKI NEW ZEALAND SALMON 72

truffle cucumber ogo relish, calrose rice

HERB ROASTED CHICKEN BREAST 70

rosemary jus, creamy herb polenta with mascarpone

MUSTARD GLAZED CHICKEN BREAST 70

whole grain mustard lilikoi glaze, whipped Okinawan potato

VEGETARIAN RISOTTO 65

squash, wild mushrooms and peas

GRILLED VEGETABLE STREUSEL 62

piquillo pepper coulis

JULIENNE SUMMER SQUASH NOODLES 62

pesto and artichokes

MAKE IT A DUO

Butter Roasted 7 oz. Main Lobster tail market

Petite filet of prime beef 25

Petite filet of swordfish 15

Two jumbo prawns, garlic and herb butter 15

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DESSERT - YOUR CHOICE OF ONE

- Coffee infused crème brûlée, cocoa nibs and cookie crumble
- Chocolate bar with milk chocolate, crushed peanuts and jam
- Chocolate pot au crème, salted caramel, espresso brownie chunks
- Fresh fruit tart, banana infused pastry cream, candied lavender
- Pistachio mousse tart, white chocolate and strawberries
- Lemon curd souffle tart, toasted pine nut brittle

Enhancements

AHI POKE 14

Avocado, tobiko, edamame and tamari

PRAWN COCKTAIL 15

Vodka infused cocktail sauce

ADD SOUP 12

Add a soup option to upgrade to a four course dinner

MIGNARDISE 10

A selection of house-made truffles as mignardise

LUMP CRAB CAKE 15

Sweet chili beurre blanc, tomato relish

PAN SEARED HOKKAIDO SCALLOP 15

Corn puree, corn relish, Espelette

INTERMEZZO 10

Refreshing sorbet with a splash of Prosecco

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