



WESTIN[®]
HOTELS & RESORTS

RECEPTIONS

CELEBRATE ENLIVENING MOMENTS

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

Passed Hors D'oeuvres

The selections below are priced per dozen

COLD CANAPÉS

- Grilled shrimp BLT, tarragon aioli
- Caviar, pot au choux and crème fraîche
- Tahitian ceviche, scallop and prawn
- Strawberry and fig-quince paste on focaccia
- Shrimp shooter, vodka infused cocktail
- Seared volcano spiced Ahi, wonton, wasabi aioli
- Humboldt Fog cheese and roasted beets
- Tiny tomato caprese
- Bruschetta, artichoke and chèvre cheese
- Deviled egg, bacon lardon, black sesame seed

84 PER DOZEN

(minimum of two dozen per item)

HOT HORS D'OEUVRE

- Petite lump crab cakes, remoulade
- Lobster mac and cheese, chive and mascarpone
- Whipped brie, raspberry and pot au choux
- Thai style chicken satay, peanut sauce
- Beef sliders, harissa aioli, arugula
- Lavender NZ lamb chop lollipops
- Cilantro beef satay, plum sauce
- Pork lumpia, nam pla sauce
- Coconut shrimp, mango-mustard sauce
- Chicken al pastor empanada

96 PER DOZEN

(minimum of two dozen per item)

Minimum order of two dozen per item. 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)

Reception Stations

Delight your guests with a plethora of selections.

CHEESE DISPLAY 22

Selection of premium domestic and imported cheeses
Served with fig bread, quince paste, honey comb
baguettes and artisan breads

FARMERS CRUDITÉ 15

Selection of fresh, pickled and grilled vegetables, house-made
hummus, blue cheese dip and tapenade

CHINESE DIM SUM 22

Presented in steaming bamboo baskets
Pork char siu bao
Shumai
Chicken pot-stickers
served with sambal, Sriracha, shoyu, ponzu-vinegar

SHELLFISH BAR 114 PER DOZEN

Jumbo prawns
Pacific northwest oysters on the half shell
Snow crab claws
*served with vodka infused cocktail, champagne vinegar
mignonette, horseradish, lemon and hot sauce
(minimum of two dozen per item)*

CHARCUTERIE 24

Assortment of cured meats, prosciutto, salami, coppa,
soppressata and pate
Artisan breads, fruit chutney, quince paste, marinated olives,
cornichons, pickled onion

HAWAIIAN POKE NACHOS* 26

Shoyu ahi poke, dynamite ahi poke and garlic-shrimp
Edamame guacamole, lomi relish, root vegetable chips

PASTA* 30

Rigatoni, Italian sausage, Hamakua mushroom, spicy tomato
sauce, ricotta, basil and mozzarella
Penne, pancetta, artichokes, Italian olives, in a garlic-parmesan
cream sauce
Cheese tortellini, peas, grape tomatoes, broccoli, fresh herbs in a
pesto cream sauce
*served with house-made focaccia bread, organic olive oil,
balsamic vinegar, grated parmesan and crushed chili*

SUSHI AND NIGIRI 108 PER DOZEN

Assorted maki and nigiri sushi
*served with wasabi, shoyu, pickled ginger and edamame
(minimum order of four dozen)*

All prices are per person unless listed otherwise and based on 90 minutes of continuous service. A minimum of 3 stations and a minimum of 25 guests are required. For parties under 25 guests an additional charge of \$7 per guest will apply. Prices are exclusive of a 18% service charge and 7.75% sales tax.

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BAJA STYLE TACOS* 26

Your choice of three proteins:

- Chipotle carne asada
- Pollo asado
- Pork al pastor
- Local grilled fish
- Fried tofu

Choice of corn and flour tortillas

Toppings to include chopped cilantro, pico de gallo, sour cream, queso fresco, guacamole, salsa verde, red salsa, shaved radish, pickled jalapenos and carrots

STATION ENHANCEMENTS

Sautéed seasonal vegetables	8
Butter and chèvre cheese whipped potatoes	8
Rosemary and mascarpone cheese polenta	8
Maple and sage roasted root vegetables	8
Roasted marble potatoes	8

Desserts

SWEETS AND COFFEE 24

Assortment of cakes, tarts, petit fours, and cookies
Freshly brewed micro-roasted Starbucks® coffee, decaffeinated coffee and assorted teas

CARVINGS*

LEMON AND ROSEMARY ROTISSERIE 16

Organic turkey breast, and artisan rolls

SALMON FILET DYNAMITE 16

Crab, mayo, tobiko, green onion, Sriracha and artisan rolls

CRAB STUFFED WHOLE MAHI FILET 20

Yuzu-chili beurre blanc, and artisan rolls

CHAR SUI MARINATED PORK LOIN 20

Tomato-onion tinono, and artisan rolls

WHOLE ROASTED PRIME RIB 20

Pan jus, creamed horseradish, and artisan rolls

WHOLE ROASTED NEW YORK STRIP 20

House-made chimichurri sauce, and artisan rolls

HERB CRUSTED BEEF TENDERLOIN 25

Truffle infused demi-glace, and artisan rolls

ROSEMARY AND GARLIC LEG OF LAMB 25

Pinot noir jus and artisan rolls

SEASONAL FRUITS AND BERRIES 14

Hand-picked strawberries, ripe melons, golden pineapples, and fresh berries
served with chocolate sauce, vanilla sauce and honey

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