Cañonita is part of the Tavistock Restaurant Collection family. Learn more by visiting TavistockRestaurantCollection.com
CLASSIC SEATED BREAKFAST
3

CAÑONITA SEATED BREAKFAST
4

CAÑONITA BUFFET BREAKFAST
5

LUNCH
6

DINNER 1
7

DINNER 2
8

DINNER 3
9

DINNER 4
10

COCKTAIL RECEPTION 1
11

COCKTAIL RECEPTION 2
12

BEVERAGE SERVICE
13-14

CONTACT
15
STARTER served for the table

FRESH FRUIT PLATTER seasonal offerings

ENTRÉE served individually for guest selection of

SCRAMBLED EGGS ranchero potatoes, homestyle sausage

BUTTERMILK PANCAKES vermont maple syrup, applewood smoked bacon

BISCUITS AND GRAVY sausage, assorted cheeses

BEVERAGES guest selection of

COFFEE OR TEA

¡SPICE IT UP!

STARTERS
Chips, Salsa, and Guacamole served for the table
corn chips, oven-roasted salsa, housemade guacamole 10 per person

BLOODY MARY AND MIMOSA
unlimited service for 2 hours 30 per person

More options listed on page 13.

$42 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
STATER  served for the table

CHURROS CON CAJETA  cinnamon sugar, caramel sauce

ENTRÉE  served individually for guest selection of

CAÑONITA OMELET  red, yellow, and poblano chiles, red onions, monterey Jack cheese, toast

ORANGE-CANELA PANCAKES  housemade pancakes, vermont maple syrup, applewood smoked bacon

BRAISED SHORT RIB CHILAQUILES  housemade corn tortilla chips, monterey jack and asadero cheese, scrambled eggs, salsa roja, chipotle crema, pico de gallo

BEVERAGES  guest selection of

COFFEE OR TEA

¡SPICE IT UP!

STATHERS
Chips, Salsa, and Guacamole  served for the table
corn chips, oven-roasted salsa, housemade guacamole  10 per person

BLOODY MARY AND MIMOSA
unlimited service for 2 hours  30 per person

More options listed on page 13.
CAÑONITA BUFFET BREAKFAST

FRESH FRUIT SALAD
YOGURT AND GRANOLA
ORANGE-CANÉLA PANCAKES
CHORIZO BREAKFAST BURRITO
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
ASADERO CHEESE POTATOES
ASSORTED PASTRIES
COFFEE OR TEA

¡SPICE IT UP!

CHEF-ATTENDED OMELET STATION
applewood smoked bacon, chorizo, grilled chicken, fresh vegetables, assorted cheeses, salsa, sour cream, housemade guacamole
15 per person

BLOODY MARY AND MIMOSA
unlimited service for 2 hours 30 per person

More options listed on page 13.

$55 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally. Minimum requirement of 25 guests. Set-up fee does not go towards the food and beverage minimum.
**STARTER** served for the table

**CHIPS, SALSA, AND GUACAMOLE** corn chips, oven-roasted salsa, housemade guacamole

**ENTRÉE** served individually for guest selection of

**TRES HERB MUSHROOM TACOS** red onions, cilantro, lime, arbol tomatillo salsa, housemade corn tortillas, cilantro rice and black beans

**CAÑONITA CHICKEN BURRITO** monterey jack and asadero cheeses, red, yellow, and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice, black beans

**MEXICO CITY BEEF BRAISED ENCHILADAS** queso fresco, shredded lettuce, tomatoes, cilantro rice, black beans, chef’s sauce

**DESSERT** served individually

**CHURROS CON CAJETA** cinnamon sugar, caramel sauce

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**¡SPICE IT UP!**

**SALAD OR SOUP** served individually for guest selection of

**Pork Pozole Verde Soup** hominy, green-chile, tomatillos, mexican oregano, shredded cabbage, radish, lime

**Canonita Salad** baby greens, strawberries, tortilla strips, queso fresco, lime vinaigrette

8 per person

**BEVERAGE PACKAGES** two hours of service

**Red & White Sangria & Soft Drinks** 30 per person

**Red & White Sangria, Classic Margarita, Domestic Beer & Soft Drinks** 40 per person

More beverage options listed on page 13.

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$50 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
**STARTER** served for the table
**CHIPS, SALSA, AND GUACAMOLE** corn chips, oven-roasted salsa, housemade guacamole

**SALAD** served individually
**CAESAR SALAD** romaine hearts, toasted pumpkin seeds, parmesan, croutons, cañonita caesar dressing

**ENTRÉE** served individually for guest selection of
**SAN LUIS CHILE RELLENO** roasted poblano chile pepper, apricots, cranberries, toasted almonds, marjoram, cañonita cheese, goat cheese, guajillo sauce, cilantro rice, black beans, crema
**MEXICO CITY CHICKEN ENCHILADAS** roasted chicken breast, queso fresco, shredded lettuce, tomatoes, cilantro rice, black beans, chef’s sauce
**TRES CARNE ASADA TACOS** red onions, cilantro, lime, arbol tomatillo salsa, housemade corn tortillas, cilantro rice, black beans

**DESSERT** served individually
**CHURROS CON CAJETA** cinnamon sugar, caramel sauce

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**¡SPICE IT UP!**

**STARTERS**
**Pre-Dinner Reception** chef’s choice of three hors d’oeuvres passed prior to dinner served for 30 minutes 18 per person

**COMPLEMENTOS** served for the table
**Seasonal Roasted Vegetables**
**Green Chile Potato Gratin**
**Mushroom Hominy**
12 per person for each item

**BEVERAGE PACKAGES**
Please refer to page 13

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$65 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
**STARTER** served for the table

**CHIPS, SALSA, AND GUACAMOLE** corn chips, oven-roasted salsa, housemade guacamole

**SOUP OR SALAD** served individually for guest selection of

**PORK POZOLE VERDE SOUP** hominy, green-chile, tomatillos, mexican oregano, shredded cabbage, radish, lime

**CANONITA SALAD** baby greens, strawberries, tortilla strips, queso fresco, lime vinaigrette

**ENTRÉE** served individually for guest selection of

**WILD MUSHROOM ENCHILADAS** queso fresco, poblano cream sauce, vegetable rice, borracho beans

**ROSTIZADO POLLO** oven-roasted chicken breast, steamed white rice, seasonal roasted vegetables, toasted seeds served with bbq sauce, salsa verde or guajillo sauce

**CARNE RANCHERA** grilled skirt steak with caramelized onions and serrano peppers, served with poblano quesadilla, black beans, pico de gallo, crema

**DESSERT** served individually

**ANCHO DARK CHOCOLATE BROWNIE**

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**¡SPICE IT UP!**

**STARTERS**

Pre-Dinner Reception  chef ’s choice of three hors d’ oeuvres passed prior to dinner served for 30 minutes  18 per person

**COMPLEMENTOS** served for the table

Seasonal Roasted Vegetables

Green Chile Potato Gratin

Mushroom Hominy

12 per person for each item

**BEVERAGE PACKAGES**

Please refer to page 13

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$75 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
DINNER 3

STARTER served for the table

CHIPS, SALSA, AND GUACAMOLE corn chips, oven-roasted salsa, housemade guacamole

CRISPY CORN FLAUTAS roasted chicken and braised beef, queso fresco, avocado-tomatillo salsa, pico de gallo, crema, lettuce, housemade tortillas

SOUP OR SALAD served individually for guest selection of

PORK POZOLE VERDE SOUP hominy, green-chile, tomatillos, mexican oregano, shredded cabbage, radish, lime

RANCHERO SALAD baby greens, bacon, queso fresco, buttermilk guajillo

ENTRÉE served individually for guest selection of

POLLO MOLE POBLANO oven-roasted jidori chicken breast, steamed white rice, roasted vegetables, toasted sesame seeds

SEARED SALMON arbol-honey-glaze, quinoa-toasted almond salad, cilantro mojo, mango salsa

CARNE ASADA 12 oz new york strip seared with our cañonita rub, herbed butter, green chile-potato gratin, seasonal roasted vegetables

DESSERT served individually

MARGARITA TART orange zest crust filled with a margarita lemon-lime curd and brûlée, gran marnier meringue

¡SPICE IT UP!

STARTERS

Pre-Dinner Reception chef’s choice of three hors d’oeuvres passed prior to dinner served for 30 minutes
18 per person

COMPLEMENTOS served for the table

Seasonal Roasted Vegetables
Green Chile Potato Gratin
Mushroom Hominy
12 per person for each item

BEVERAGE PACKAGES
Please refer to page 13

$80 PER PERSON
Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.
STARTER

**CHIPS, SALSA, AND GUACAMOLE**  *served for the table*
corn chips, oven-roasted salsa, housemade guacamole

**ENSENADA LUMP CRAB AND SHRIMP CAKE**  *served individually*
whole grain mustard, lemon, tabasco, panko crust, smoked pasilla, oaxaca chile cream sauce, blackened serrano aoli

**SOUP OR SALAD**  *served individually for guest selection of*

**PORK POZOLE VERDE SOUP**  hominy, green-chile, tomatillos, mexican oregano, shredded cabbage, radish, lime

**RANCHERO SALAD**  baby greens, bacon, queso fresco, buttermilk guajillo

**ENTRÉE**  *served individually for guest selection of*

**VERACRUZ MAHI MAHI**  sautéed peppers, olives, onions, garlic, marisco broth, steamed white rice, lime cilantro

**POLLO MOLE POBLANO**  oven-roasted jidori chicken breast, steamed white rice, roasted vegetables, toasted sesame seeds

**SANTA ROSA BARBACOA**  guajillo chile rubbed pork served in a banana leaf, chipotle barbecue sauce, cilantro rice, black beans, housemade corn tortilla

**GRILLED SONORA FILET MIGNON**  huitlacoche cornbread, seasonal roasted vegetables, pasilla oaxaca chile pepper reduction

**DESSERT**  *served for the table*

**CHURROS CON CAJETA**  cinnamon sugar, caramel sauce

**ANCHO DARK CHOCOLATE BROWNIE**

¡SPICE IT UP!

**STARTERS**

*Pre-Dinner Reception*  chef ’s choice of three hors d’ oeuvres passed prior to dinner served for 30 minute

18 per person

**COMPLEMENTOS**  *served for the table*

*Seasonal Roasted Vegetables*

*Green Chile Potato Gratin*

*Mushroom Hominy*

12 per person for each item

$95 PER PERSON

Per-person prices do not include gratuity, tax or administrative fees. Items subject to change seasonally.

BEVERAGE PACKAGES

Please see page 13
Guest selection of the following items passed for a specific period of time.

**PASSED HORS D’OEUVRES** host selection of eight

**VEGETARIAN**
- Vegetable Sopes
- Cheese Quesadillas
- Vegetable Clayudas
- Vegetable Quesadilla

**SEAFOOD**
- Tuna Tacos
- Shrimp Quesadillas
- Mini Crab Cakes
- Grilled Shrimp Skewers

**PORK & POULTRY**
- Jerked Chicken Sopes
- Chicken Quesadillas
- Pork Quesadillas
- Chicken Skewers
- Chicharron Tacos

**BEEF**
- Beef Quesadillas
- Beef Adobada Sopes
- Short Rib Clayudas

**¡SPICE IT UP!**

**CHEF-ATTENDED STATIONS** 1.5 hours of service

- Taco Station  herb mushrooms, grilled delicate white fish, chicken tinga and carne asada served with fresh, housemade corn tortillas, and assorted condiments  14 per person

- Seared Cabo Ahi Tuna Station pasilla oaxaca chile pepper cream sauce  18 per person

- Arbol Glazed Salmon mango salsa  18 per person

- Grilled Skirt Steak canonita rub, chimichurri, pico de gallo 20 per person

**COMPLEMENTOS**

- Cilantro Rice 5 per person  |  Black Beans 5 per person

**DISPLAYS** 1.5 hours of service

- Chips, Salsa & Guacamole  corn chips served with our oven-roasted salsa and housemade guacamole  10 per person

- Dessert Display  four varieties of chef’s seasonal mini desserts  12 per person

1.5 HOURS — $60 PER PERSON
2 HOURS — $70 PER PERSON
3 HOURS — $85 PER PERSON

Prices are based on unlimited service for the specific amount of time and require consumption bar service or an open bar package. Reception package requires a minimum of 25 guests. Prices do not include gratuity, ax or administrative fees. Items subject to change seasonally.
Guest selection of the following items passed for a specific period of time.

**PASSED HORS D’ŒUVRES** host selection of six

**VEGETARIAN**
- Roasted Mushroom Empanadas
- Grilled Vegetable Tostadas
- Pumpkin Seed Pesto Bruschetta
- Roasted Pimento Cheese Crostini
- Mexico City Street Corn

**SEAFOOD**
- Mango Shrimp Taquitos
- Tabasco Poached Shrimp Skewers
- Oyster Shooters
- Ahi Tuna & Plantain Skewers

**PORK & POULTRY**
- Chicken Lollipops
- Cochinita Pibil Plantain Chalupas
- Jerk Chicken Tostadas
- Chicken Tinga Taquitos

**BEEF**
- Steak Skewer with Cilantro Mojo
- Chipotle Short Rib Taquitos
- Beef Empanadas

**STATIONS**

**CHIPS, SALSA & GUACAMOLE** corn chips served with our oven-roasted salsa and housemade guacamole

**CHEF-ATTENDED TACO STATION** herb mushrooms, grilled delicate white fish, chicken tinga and carne asada served with fresh, housemade corn tortillas, and assorted condiments

¡SPICE IT UP!

**CHEF-ATTENDED STATIONS** 1.5 hours of service
- Seared Cabo Ahi Tuna Station  pasilla oaxaca chile pepper cream sauce
  18 per person
- Arbol Glazed Salmon  mango salsa
  18 per person
- Grilled Skirt Steak  canonita rub, chimichurri, pico de gallo
  20 per person

**COMPLEMENTOS**
- Cilantro Rice  5 per person  |  Black Beans  5 per person

**DISPLAYS** 1.5 hours of service
- Dessert Display  four varieties of chef’s seasonal mini desserts
  12 per person

1.5 HOURS — $77 PER PERSON
2 HOURS — $87 PER PERSON
3 HOURS — $112 PER PERSON

Prices are based on unlimited service for the specific amount of time and require consumption bar service or an open bar package. Reception package requires a minimum of 25 guests. Station package requires a minimum of 25 guests. Prices do not include gratuity, ax or administrative fees. Items subject to change seasonally.
OPEN BAR PACKAGES

Open bar service is a per-person priced bar with limited types of beverages offered. The per-person price will be determined based on the package and time selected. All packages are based on a minimum of two hour service. (Maximum of 4 hours of service and shot service is not included in any bar packages).

HOUSE LIQUOR, BEER & WINE  two-hour service
47 per person; each additional hour 18 per person

CALL LEVEL LIQUOR, BEER & WINE  two-hour service
Call Level Liquors, White & Red Wines, Domestic & Imported Beer, Sangria, Featured Margarita, Assorted Soft Drinks
50 per person; each additional hour 19 per person

PREMIUM LEVEL LIQUOR, BEER & WINE  two-hour service
Premium Level Liquors, White & Red Wines, Domestic & Imported Beer, Sangria, Featured Margarita, Assorted Soft Drinks
55 per person; each additional hour 20 per person

RED & WHITE SANGRIA , CLASSIC MARGARITA , DOMESTIC BEER & SOFT DRINKS  two-hour service
45 per person; each additional hour 17 per person

RED & WHITE SANGRIA & SOFT DRINKS  two-hour service
40 per person; each additional hour 16 per person

BEER & WINE  two-hour service
House Featured White & Red Wine, Domestic Beer, Assorted Soft Drinks
35 per person; each additional hour 14 per person

Please refer to the next page for more offerings...
OPEN BAR PACKAGES

HOUSE LIQUORS
- **Vodka & Gin**: New Amsterdam
- **Rum**: Bacardi
- **Tequila**: Monte Alban Silver
- **Whiskey**: Canadian Club
- **Scotch**: Dewar’s
- **Bourbon**: Jim Beam

CALL LIQUORS
- **Vodka**: Absolut
- **Gin**: Tanqueray
- **Rum**: Captain Morgan
- **Tequila**: Herradura Silver
- **Whiskey**: Jack Daniels
- **Scotch**: Chivas
- **Bourbon**: Maker’s Mark

PREMIUM LIQUORS
- **Vodka**: Grey Goose
- **Gin**: Bombay Sapphire
- **Rum**: Brugal
- **Tequila**: Patrón Silver
- **Whiskey**: Seagram’s VO
- **Scotch**: J.W. Black
- **Bourbon**: Crown Royal

SOFT DRINKS, COFFEE & TEA
- Pepsi, Diet Pepsi, Starry, Ginger Ale, Club Soda, Tonic

FRUIT JUICES & AGUAS FRESCAS

CONSUMPTION BAR
Your guests may order beverages of their choice. Each beverage ordered will be added to the host’s bill and charged at the end of the event to include alcoholic beverages, soft drinks, juices, coffee, tea, and bottled water.

TEQUILA & MEZCAL TASTING
Contact our Sales Manager for more details

*Prices do not include gratuity, tax or administrative fees. Items subject to change seasonally. Brands of liquor in each package are subject to change by management.*
READY TO BOOK?

Contact The Las Vegas Sales Team

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LasVegasSales@TavistockRestaurants.com

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