

CANONITA[®]

MEXICO CITY SOUL FOOD



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CONTACT OUR SALES TEAM

LasVegasSales@
TavistockRestaurants.com

(702) 414 - 3776

CLASSIC SEATED BREAKFAST

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.

CAÑONITA SEATED BREAKFAST

STARTER *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!

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.

\$45 PER PERSON

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

CANONITA BUFFET BREAKFAST

FRESH FRUIT SALAD
YOGURT AND GRANOLA
ORANGE-CANELA 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

¡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.

\$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

¡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

\$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, tortila 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 poblando quesadilla, black beans, pico de gallo, crema

DESSERT *served individually*

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 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

\$75 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

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

BEVERAGE PACKAGES

Please see page 13

\$95 PER PERSON

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

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, tax or administrative fees. Items subject to change seasonally.

Guest selection of the following items passed for a specific period of time.

PASSED HORS D' OEUVRES *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. tion 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*

House Liquors, White & Red Wines, Domestic & Imported Beer, Sangria, Featured Margarita, Assorted Soft Drinks

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

Cranberry, Grapefruit, Pineapple Orange Juice, Blackberry, Horchata, Lemonade, Limeade, Mango, Strawberry, Prickly Pear, Raspberry, Watermelon 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

EMAIL

LasVegasSales@TavistockRestaurants.com

PHONE

(702) 414 - 3776

WEBSITE

Canonita.com

ADDRESS

Located inside the Grand Canal Shoppes of The Venetian
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