

CAÑONITA

MEXICO CITY SOUL FOOD



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CONTACT OUR SALES TEAM

LasVegasSales@
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CLASSIC SEATED BREAKFAST

STARTER *served for the table*

FRESH FRUIT PLATTER seasonal offerings

ENTRÉE *served individually for guest selection of*

CLASSIC TRIO two scrambled eggs, applewood smoked bacon, ranchero potatoes, choice of toast

CAÑONITA OMELETTE red, yellow, and poblano chiles, red onions, monterey jack cheese, choice of toast

LEVÁNTATE ENCHILADAS* two cheese and green chile enchiladas, scrambled eggs, pico de gallo, ranchero potatoes, black beans

¡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 *28 per person*

More options listed on page 13.

STARTER *served for the table*

FRESH FRUIT PLATTER seasonal offerings

CHURROS CON CAJETA cinnamon sugar, caramel sauce

ENTRÉE *served individually for guest selection of*

GARDEN EGG WHITE OMELETTE* sautéed mushrooms, spinach, monterey jack cheese, avocado, pico de gallo, poblano sauce, ranchero potatoes

HUEVOS RANCHEROS* two eggs, monterey jack corn quesadillas, potatoes, black beans, ranchero sauce

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

¡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 *28 per person*

More options listed on page 13.

FRESH SEASONAL FRUIT
YOGURT AND GRANOLA PARFAIT
ORANGE-CANELA PANCAKES
CHORIZO BREAKFAST BURRITO
SCRAMBLED EGGS
APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE
RANCHERO POTATOES
ASSORTED PASTRIES

¡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 *28 per person*

More options listed on page 13.

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 poblano peppers, lettuce, tomato, asadero cheese, chipotle, crema, cilantro rice, black beans

MEXICO CITY BEEF BRAISED ENCHILADAS queso fresco, lettuce, tomato, cilantro, rice, black beans

DESSERT *served for the table*

CHURROS CON CAJETA cinnamon sugar, caramel sauce

¡SPICE IT UP!**SALAD OR SOUP** *served individually for guest selection of*

Pozole Verde Soup braised pork, hominy, green chile, tomatillos, shredded cabbage, radish, lime

Cañonita Salad baby greens, strawberries, dried fruits & nuts, tortilla strips, queso fresco, lime vinaigrette

8 per person

BEVERAGE PACKAGES *two hours of service*

Red & White Sangria & Soft Drinks *40 per person*

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

More beverage options listed on page 13.

STARTER *served for the table*

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

SALAD *served individually*

CAESAR SALAD romaine hearts, spiced pumpkin seeds, parmesan

ENTRÉE *served individually for guest selection of*

SAN LUIS CHILE RELLENO cornmeal-crust ed poblano, dried fruits & nuts, goat cheese, guajillo, cilantro rice, black beans

MEXICO CITY CHICKEN ENCHILADAS queso fresco, lettuce, tomato, cilantro rice, black beans

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

Fried Plantains

Sweet Yams & Bacon

12 per person for each item

BEVERAGE PACKAGES

Please refer to page 13

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*

POZOLE VERDE SOUP braised pork, hominy, green chile, tomatillos, shredded cabbage, radish, lime

CAÑONITA SALAD baby greens, strawberries, dried fruits & nuts, tortila strips, queso fresco, lime vinaigrette

ENTRÉE *served individually for guest selection of*

MUSHROOM ENCHILADAS corn tortilla, cheese, 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 strip loin with caramelized onions and serrano peppers, served with poblano quesadilla, black beans, pico de gallo, crema

DESSERT *served for the table*

ANCHO-CHOCOLATE BROWNIE candied pecans

¡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

Fried Plantains

Sweet Yams & Bacon
12 per person for each item

BEVERAGE PACKAGES

Please refer to page 13

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*

POZOLE VERDE SOUP braised pork, hominy, green chile, tomatillos, shredded cabbage

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

ENTRÉE *served individually for guest selection of*

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

ARBOL-GLAZED SALMON quinoa, dried fruits & nuts, cilantro mojo, mango salsa

CARNE ASADA 12 oz. grilled ny strip steak, canonita rub, herbed butter, cilantro rice, seasonal roasted vegetables

DESSERT *served individually*

VELVET TRES LECHEs milk-soaked sponge cake, canela cream, berry compote

¡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

Fried Plantains

Sweet Yams & Bacon

12 per person for each item

BEVERAGE PACKAGES

Please refer to page 13

STARTER

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

SHRIMP EMPANADA *served individually*
chipotle, roasted peppers, cotija cheese, yellow mole, mango salsa

SOUP OR SALAD *served individually for guest selection of*

POZOLE VERDE SOUP braised pork, hominy, green chile, tomatillos, shredded cabbage, radish, lime

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

ENTRÉE *served individually for guest selection of*

MAHI-MAHI VERACRUZ peppers & onions, capers, vegetable rice, marisco broth

POLLO MOLE POBLANO oven-roasted jidori chicken breast, vegetable 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 cornbread, mushrooms, seasonal roasted vegetables, pasilla oaxaca chile pepper

DESSERT *served for the table*

CHURROS CON CAJETA cinnamon sugar, caramel sauce

ANCHO-CHOCOLATE BROWNIE candied pecans

¡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

Fried Plantains

Sweet Yams & Bacon

12 per person for each item

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 cilantro mojo, mango salsa *18 per person*

Grilled Strip Loin canonita rub, cilantro mojo, pico de gallo *20 per person*

COMPLEMENTOS

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

Seasonal Roasted Vegetables *12 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*

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 cilantro mojo, mango salsa
18 per person

Grilled Strip Loin canoñita rub, cilantro mojo, pico de gallo
20 per person

COMPLEMENTOS

Cilantro Rice *5 per person* | **Black Beans** *5 per person*
Seasonal Roasted Vegetables *12 per person*

DISPLAYS *1.5 hours of service*

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

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 Woodford Reserve

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

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WEBSITE

Canonita.com

ADDRESS

Located inside the Grand Canal Shoppes of The Venetian
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