

# TAQUERIA CAÑONITA LAS VEGAS THE TRUE TASTE OF MEXICO

Located in the Grand Canal Shops at the Venetian Resort Hotel Casino

3377 Las Vegas Blvd South, Las Vegas NV 89119

Executive Chef Reed Osterholt

**"Mexico City Soul Food" best describes the unique and genuine flavors of our food and drink, all made from the heart. Inspired by Mexico City soul food, at Canonita it is about discovery. Choosing to be genuine rather than authentic, we offer flavors that are familiar, unique, robust, fresh, and clean. The roasted Santa Rosa pork barbacoa, the freshest ceviche bursting with color and flavor, fresh corn tamales stuffed with lobster and goat cheese, all better than you have ever had before. The luscious desserts complete your journey. You will truly taste and feel the love.**

**It's hard to decide which is more vibrant, the ambiance or the food. With its festive dining room reminiscent of a Mexico City street scene and its more serene and romantic waterfront patio, Canonita fits your mood. Experience the gracious hospitality and the sense of family gathering we love in Mexico. We are eager to help you discover what food and drink from the soul can be.**

**Sunday thru Thursday from 11:30 am to 10:00 pm**

**Friday and Saturday from 11:30 am to 11:00 pm**

## SPECIAL EVENT SPACE & CAPACITIES

Area	Seated Dinner	Reception
Main Dining Room	15 to 55 Guests	15 to 100 Guests
Canal Viewing Area	15 to 100 Guests	15 to 150 Guests
Entire Restaurant	200 Guests	700 Guests

**The restaurant is available for corporate or social events. Our team of catering professionals are available to provide expert planning services and a wide range of options including a la carte dining, tequila dinners, receptions and custom menus**

**To plan your next event please contact group sales at 702-414-3776**

**Best Mexican Restaurant Las Vegas Review Journal (2002 and 2004)  
Nominated Best Mexican Restaurant by AOL City Guide (2007)**

<http://www.eatinglv.com/2009/11/taqueria-canonita/>



**Patio I**



**Main Dining Room**



**Patio II**



**SEATED DINNER OPTIONS**  
**TAQUERIA CAÑONITA LAS VEGAS**  
**THE TRUE TASTE OF MEXICO**

**Banquet Menu I- \$40.00**

**Chips & Salsa**

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**Salad**

**Caesar Salad**

Romaine Hearts, House-made Caesar Dressing, Toasted Pepitas

**Entree - guest's selection of:**

**Wild Mushroom Enchiladas**

Poblano Cream Sauce, White Rice, Borracho Beans, Pico De Gallo



**Shrimp Burrito**

Sautéed Peppers, Cheese, Salsa Verde, Cilantro Rice, Black Beans



**Chicken Fajitas Tejanas**

Chicken Fajitas, Sautéed Peppers, Cilantro Rice, Black Beans



**Beef Flautas**

Avocado-tomatillo Sauce, Lettuce, Queso Fresco, Cilantro Rice, Black Beans

**Dessert**

**Traditional Flan**

Mexican Caramel Sauce, Raspberry Coulis, Seasonal Berries

*Enhance your event with Family Style Appetizers*  
*Sampler of Tacos and Empanadas @ \$5.00 per person*  
*Pitchers of House Made Red & White Sangria @ \$17.50 per person*  
*based on a two hour event*

All prices subject to 8.1% Sales tax & 20% service

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**TAQUERIA CAÑONITA LAS VEGAS**  
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**Banquet Menu II - \$45.00**

**Chips & Salsa**

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**First Course – guest's selection of:**

**Tarascan Soup**

Chicken, Tortilla Strips, Queso Fresco



**Mexican Chopped Salad**

Mixed Greens, Roasted Vegetables, Smoked Panela Cheese, Sherry-Cumin Vinaigrette

**Entree - guest's selection of:**

**Zacatecas Chile Relleno**

Poblano Chile Stuffed with Dried Fruits,  
Monterrey and Goat Cheese, Guajillo Sauce



**Pescado Veracruz**

Catch of the Day, Marisco Broth, Sautéed Chiles, White Rice



**Santa Rosa Pork Barbacoa**

Cilantro Rice, Black Beans, Chipotle Barbecue Sauce



**Vaquero Beef Rib**

Negra Modelo Simmered Short Rib, Chorizo Potatoes, Pasilla Oaxaca Sauce

**Dessert**

**Traditional Flan**

Mexican Caramel Sauce, Raspberry Coulis, Seasonal Berries

*Enhance your event with Family Style Appetizers  
Sampler of Taco and Empanadas @ \$5.00 per person  
Pitchers of House Made Red & White Sangria @ \$17.50 per person  
based on a two hour event*

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**TAQUERIA CAÑONITA LAS VEGAS**  
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**Banquet Menu III - \$55.00**

**Chips & Salsa**

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**First Course – guest's selection of:**

**Pozole Verde Soup**

Plump Hominy and Diced Pork, Green Chile, Tomatillos  
Mexican Oregano, Shredded Cabbage, Red Radish



**Manchego Spinach Salad**

Baby Spinach, Chipotle-bacon Vinaigrette, Sliced Spanish Manchego  
Crispy Smoked Bacon, Shredded Green Apples

**Entree – guest's selection of:**

**Santa Rosa Pork Barbacoa**

Cilantro Rice, Black Beans, Chipotle Barbecue Sauce



**Cabo Ahi Tuna**

Shrimp-Pasilla Bisque, Lobster Goat Cheese Tamale



**Pollo Con Mole Poblano**

Half Roasted Chicken, White Rice, Jicama Salad



**Carne Asada Norteña**

Strip Loin, Chilaquiles, Tomatillo Salsa, Oaxaca Cheese

Add Marinated Grilled Shrimp Skewers @ \$10.00 per order

**Dessert**

**Tres Leches**

Sponge Cake Soaked with 3 Different Milks, Strawberry Jelly  
Raspberry Coulis, Vanilla Ice Cream

**Enhance your event with Pitchers of Sangria or Margaritas**

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**TAQUERIA CAÑONITA LAS VEGAS**  
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**Banquet Menu IV - \$65.00**

**Chips & Salsa**

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**Soup**

**Pozole Verde**

Plump Hominy and Diced Pork, Green Chile, Tomatillos  
Mexican Oregano, Shredded Cabbage, Red Radish

**Salad**

**Mexican Chopped Salad**

Mixed Greens, Roasted Vegetables, Smoked Panela Cheese, Sherry-Cumin Vinaigrette

**Entree – guest's selection of:**

**Corn Crusted Salmon**

Plantain and Oaxaca Cheese Torte, Cilantro Mojo de Ajo



**Pollo Con Mole Poblano**

Half Roasted Chicken, White Rice, Jicama Salad



**Pork A La Talla**

Guajillo Seared Pork Tenderloin, Pecan Succotash  
Blackened Serrano Skillet Bread, Apricot Relish



**Sonora Filet Mignon**

Huitlacoche-Truffle Tamale, Roasted Vegetables, Pasilla Oaxaca Sauce

Add Marinated Grilled Shrimp Skewers @ \$10.00 per order

**Dessert – Please pre-select one:**

**Ancho Chocolate Brownie**

Vanilla Anglaise, Cajeta Sauce, Topped with Chocolate  
and Pepita Brittle Ice Cream

Or

**Tres Leches**

Sponge Cake Soaked with 3 Different Milks, Strawberry Jelly  
Raspberry Coulis, Vanilla Ice Cream

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**TAQUERIA CAÑONITA LAS VEGAS**  
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**Banquet Menu V - \$75.00**

**Chips & Salsa**

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**Appetizer – served sharing style**

**Chef's Appetizer Platter**

Patzcuaro Duck Relleno and Ahi Tuna Ceviche with Cantaloupe and Chipotle Vinaigrette

**Soup**

**Pozole Verde**

Plump Hominy and Diced Pork, Green Chile, Tomatillos  
Mexican Oregano, Shredded Cabbage, Red Radish

**Salad**

**Manchego Spinach Salad**

Baby Spinach, Chipotle-bacon Vinaigrette, Sliced Spanish Manchego  
Crispy Smoked Bacon, Shredded Green Apples

**Entree – guest's selection of:**

**Cabo Ahi Tuna**

Shrimp-Pasilla Bisque, Lobster Goat Cheese Tamale



**Pork A La Talla**

Guajillo Seared Pork Tenderloin, Pecan Succotash  
Blackened Serrano Skillet Bread, Apricot Relish



**Aztec Bone in NY Steak**

Ancho-Chocolate Rubbed 16oz Steak, Mexico City Street Corn, Frisee Salad,  
Huitlacoche Butter

Add Marinated Grilled Shrimp Skewers @ \$10.00 per order

**Dessert**

**Ancho Chocolate Brownie**

Vanilla Anglaise, Cajeta Sauce, Topped with Chocolate  
and Pepita Brittle Ice Cream

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**TAQUERIA CAÑONITA LAS VEGAS**  
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**Banquet Lunch - \$30.00**

Chips & Salsa  
Stone Ground Corn Chips served with our House-made Oven Roasted Salsa  
Guacamole

**First Course –**

Client to pre-select 2 from below list. Guests will have a choice of 1 onsite:

**Tarascan Soup**



**Pozole Verde Soup**



**Mexican Chopped Salad**



**Caesar Salad**

**Entree - guest's selection of:**

**Mexico City Enchiladas**

Chicken Enchiladas, Lettuce, Queso Fresco, Tomatoes  
Cilantro Rice, Black Beans, Chef's Sauce



**Fajitas Tejanas**

Beef Fajitas, Sautéed Peppers, Cilantro Rice, Black Beans

**Dessert**

**Tres Leches**

Sponge Cake Soaked with 3 Different Milks, Strawberry Jelly  
Raspberry Coulis, Vanilla Ice Cream

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### Cocktail Reception *For Groups of 25 or more guests*

**1 ½ hour reception \$79.00 per person**  
**2 hour reception \$85.00 per person**  
**3 hour reception \$99.00 per person**

### Beverage Service

The reception package include: well brands, house select margaritas, sangria, imported and domestic beer, and soft drinks. Please add \$5.00 per person per hour to up grade to premium bar service

### Hand Passed Appetizers

Please pre-select 8 from the options below:

Pork Empanadas	Pork Quesadillas
Black Bean Empanadas	Chicken Quesadillas
Mushroom Empanadas	Shrimp Quesadillas
Shrimp Skewers	Beef Quesadillas
Chicken Skewers	Cheese Quesadillas
Jerked Chicken Sopes	Tuna Ceviche Tostadas
Beef Adobado Sopes	Shrimp Ceviche Tostadas
Short Rib Clayudas	Veracruz Ceviche Tostadas
Mushroom Clayudas	Mini Crab Cakes
Vegetable BBQ Clayudas	

### OPTIONAL ADDITION

**Chips, Salsa, and Guacamole @ \$8.00 per person**

**Chef's Made to Order Taco Station @ \$10.00 per person for 1½ hours,  
\$15.00 per person for 2 hours, & \$20.00 per person for 3 hours**

Fish – Grilled Delicate White Fish

Tacos Al Carbon - Grilled Beef or Chicken

Crisp Pork Belly

Served with Fresh, House-made Corn Tortillas and Assorted Condiments

### Carving Station

Prime Rib @ \$375.00 each (serves 20-30 guests)

Turkey Breast @ \$275.00 each (serves 30 guests)

Roasted Ham @ \$350.00 each (serves 20-30 guests)

Steamship of Beef @ \$800 each (serves 100 guests)

*\$150 Chef's Fee will apply per Chef*

### Buffet Style Sides @ \$7.00 per person

Black Beans	Cilantro Rice
Borracho Beans	White Rice
Chilaquiles	Roasted Vegetables
Mini Corn on the Cob	Roasted Potatoes
Esquites (Mexican Cream Corn)	Mashed Potatoes
Mexican Chopped Salad, Spinach Salad or Caesar Salad	

**PASSED DESSERTS OR DESSERT STATIONS AVAILABLE UPON REQUEST**

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**Consumption Beverage Options**

**Well Brands**

\$8.00 Each

Vodka: Smirnoff  
Gin: Bombay Dry  
Rum: Bacardi  
Tequila: Azul  
Whiskey: Jack Daniels  
Scotch: Dewars  
Bourbon: Jim Beam  
Brandy: Presidente

**Call Brands**

\$9.00 Each

Vodka: Absolut Vodka  
Gin: Tanqueray  
Rum: Captain  
Tequila: Herradura Silver  
Whiskey: Crown Royal  
Scotch: Chivas  
Bourbon: Makers Mark  
Brandy: Courvoisier VS

**Premium Brands**

\$12.00 each and up

Vodka: Grey Goose  
Gin: Bombay Sapphire  
Rum: Bacardi Select  
Tequila: Patron Silver  
Whiskey: 40 Creek  
Scotch: J.W. Black  
Bourbon: Woodford  
Cognac: Remy VS

**Super Premium & After Dinner Drinks**

-Please inquire with your catering sales manager for a menu

**Cerveza**

**Imported**

\$6.00 Each

Corona, Corona Light, Modelo Especial, Negra Model, Pacifico, XX Lager, XX Amber, Bohemia, Tecate, Heineken, Amstel Light

**Domestic**

\$5.50 Each

Coors Light, Budweiser, Bud Light, Miller Light, Michelob Ultra, Samuel Adams, St. Pauli Girl (Non-Alcoholic Beer)

**-Wine Service-** Available by the glass or bottle; please inquire with catering sales manager for updated wine list:

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## Consumption Beverage Options

Soft Drinks	\$2.50 Each
Pepsi	
Diet Pepsi	
Sierra Mist	
Ginger Ale	
Club Soda	
Tonic	
Fresh Juices	\$2.50 Each
Cranberry	
Grapefruit	
Pineapple	
Freshly Squeezed Orange Juice	
Lemonade	\$2.50 Each
Aqua Fresca Flavored Lemonade	\$2.50 Each
Strawberry	
Watermelon	
Mango	
Raspberry	
Coffee & Tea Service	
Coffee	\$2.50 Each
Espresso	\$3.25 Each
Cappuccino	\$3.25 Each
Latte	\$3.25 Each
Hot Tea	\$2.50 Each
Coffee by the Gallon	\$55.00 Per Gallon
Bottled Water Service	\$7.00 Per Liter
Voss Still & Sparkling	

## Beverage Package Options

### Two Hour Well Brands Package \$34.00 pp++

Well Brands  
House Select White & Red Wine  
Imported and Domestic Beer  
Assorted Soft Drinks

### Two Hour Call Brands Package \$37.00 pp++

Well & Call Brands  
House Select White & Red Wine  
Imported and Domestic Beer  
Assorted Soft Drinks

### Two Hour Premium Brands Package \$45.00 pp++

Well Call & Premium Brands  
House Select White & Red Wine  
Imported and Domestic Beer  
Assorted Soft drinks

### Two Hour Beer Wine Soft Drinks \$30.00 pp++

House Select White & Red Wine  
Imported and Domestic Beer  
Assorted Soft Drinks

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