

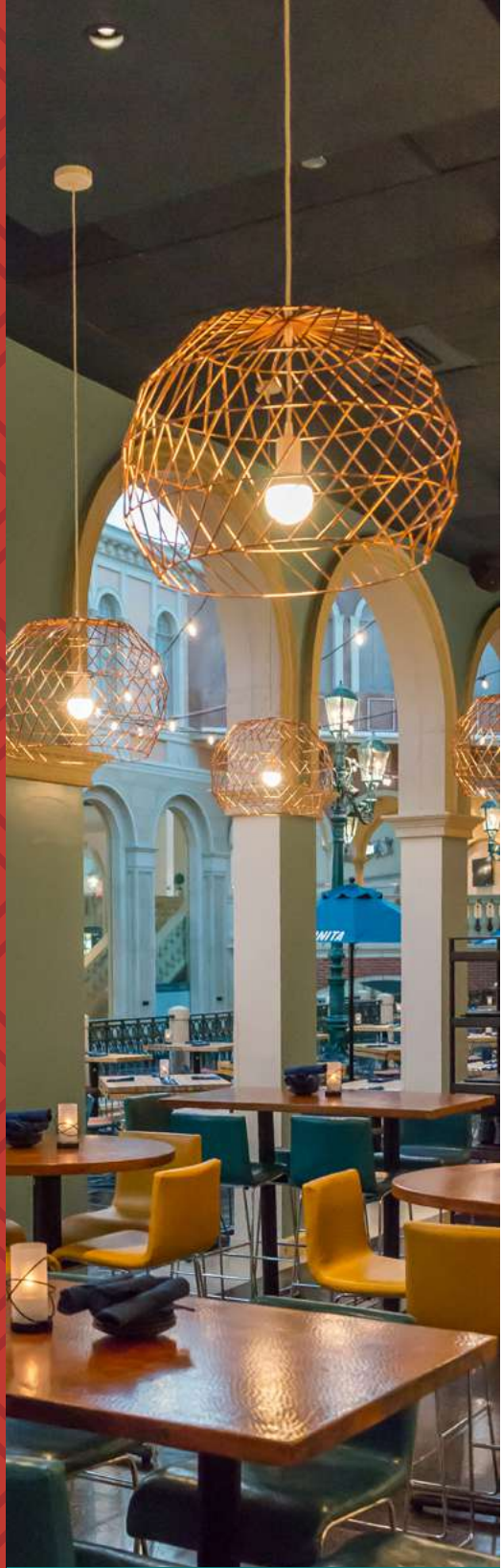


CAÑONITA<sup>®</sup>  
MEXICO CITY SOUL FOOD

TRC

TAVISTOCK  
RESTAURANT  
COLLECTION

Cañonita is part of the Tavistock Restaurant Collection family.  
Learn more by visiting [TavistockRestaurantCollection.com](http://TavistockRestaurantCollection.com)



#### CONTACT OUR SALES TEAM

[LasVegasSales@TavistockRestaurants.com](mailto:LasVegasSales@TavistockRestaurants.com)

(702) 414 - 3776

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## \$23 PER PERSON

*Per-person prices do not include gratuity, tax or administrative fees. Boxed Meals to-go require a minimum order of ten. Items subject to change seasonally.*

## BREAKFAST

### CHEF'S BREAKFAST PASTRY

seasonal offerings fresh from the oven

### BREAKFAST BURRITOS

scrambled eggs, chorizo, ranchero potatoes, guacamole, black beans, Monterey Jack cheese, pico de gallo, crema

### BEVERAGE

a variety of bottled soft drinks and water

## LUNCH

### LUNCH BOX 1

#### **Chips and Salsa**

#### **Très Tacos**

wild mushroom, chicken tinga, carnitas or carne asada

#### **Ancho Dark Chocolate Brownie**

#### **Beverage**

a variety of bottled soft drinks and water

### LUNCH BOX 2

#### **Chips and Salsa**

#### **Chicken Tortilla Salad**

grilled chicken breast, shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette

#### **Ancho Dark Chocolate Brownie**

#### **Beverage**

a variety of bottled soft drinks and water

# CLASSIC SEATED BREAKFAST



## \$40 PER PERSON

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

### STARTER

*served for the table*

#### FRESH FRUIT PLATTER

*seasonal offerings*

### ENTRÉE

*guest selection of*

#### SCRAMBLED EGGS

*ranchero potatoes, homestyle sausage*

#### BUTTERMILK PANCAKES

*Vermont maple syrup, Applewood smoked bacon*

#### BISCUITS AND GRAVY

*sausage, blend of cheeses*

### COFFEE OR TEA

### ¡SPICE IT UP!

#### STARTERS

**Chips, Salsa, and Guacamole** *served sharing style*  
corn chips, oven-roasted salsa, housemade guacamole  
*\$8 per person*

#### BLOODY MARY AND MIMOSA

*unlimited service for 2 hours*  
*\$28 per person*

More options listed on page 13.

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## \$40 PER PERSON

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

### **STARTER** *served for the table*

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

### **ENTRÉE** *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

### **COFFEE OR TEA**

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### **¡SPICE IT UP!**

#### **STARTERS**

**Chips, Salsa, and Guacamole** *served sharing style*  
corn chips, oven-roasted salsa, housemade guacamole  
*\$8 per person*

#### **ADD-ONS**

**Skirt Steak** *\$15 per person*

**Marinated Shrimp Skewer** *\$14 per person*

#### **BLOODY MARY AND MIMOSA**

unlimited service for 2 hours  
*\$28 per person*

More beverage options listed on page 13.



## \$45 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.*

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

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## ¡SPICE IT UP!

### CHEF-ATTENDED OMELET STATION

Applewood smoked bacon, chorizo, grilled chicken, fresh vegetables, assorted cheeses, salsa, sour cream, housemade guacamole

*\$10 per person*

### BLOODY MARY AND MIMOSAS

unlimited service for 2 hours

*\$28 per person*

More options listed on our beverage menu.



## \$48 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

### ENTRÉE *guest selection of*

**CHEESE QUESADILLA** cilantro rice, black beans, guacamole, pico de gallo, sour cream, housemade tortillas

**CAÑONITA CHICKEN BURRITO** Monterey Jack and Asadero cheeses, red, yellow, and poblano peppers, lettuce, tomatoes, chipotle barbecue sauce, crema, cilantro rice, black beans

**TRÈS CARNE ASADA TACOS** red onions, cilantro, lime, arbol-tomatillo salsa, housemade corn or flour tortillas

### DESSERT *served individually*

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

## ¡SPICE IT UP!

### ADD-ONS

Skirt Steak \$15 per person

Marinated Shrimp Skewer \$14 per person

### BEVERAGE PACKAGES *two hours of service*

Red & White Sangria & Soft Drinks \$25 per person

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

More beverage options listed on page 13.



**\$63 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** *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

**CARNE ASADA FAJITAS** red, yellow and poblano peppers, pico de gallo, sour cream, guacamole, housemade corn or flour tortillas

**DESSERT** *served individually*

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

**¡SPICE IT UP!**

**STARTERS**

**Pre-Dinner Reception** Chef's choice of four 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**  
\$8 per person for each item

**BEVERAGE PACKAGES** Please refer to page 13





## \$73 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 *guest selection of*

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

**TORTILLA SALAD** shredded romaine, crispy bacon, roasted corn, seasonal roasted vegetables, tortilla strips, queso fresco, lime-thyme vinaigrette

### ENTRÉE *guest selection of*

**WILD MUSHROOM ENCHILADAS** queso fresco, shredded lettuce, tomato, cilantro rice, black 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 four 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**

\$8 per person for each item

### BEVERAGE PACKAGES

Please refer to page 13



**\$77 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** *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** *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 four 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**  
\$8 per person for each item

**BEVERAGE PACKAGES**

Please refer to page 13



**\$87 PER PERSON**

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

## STARTER

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

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

## SOUP OR SALAD *guest selection of*

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

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

## ENTRÉE *guest selection of*

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

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

**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 four 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**

\$8 per person for each item

### BEVERAGE PACKAGES

Please see page 13

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1.5 HOURS — \$55 PER PERSON  
 2 HOURS — \$65 PER PERSON  
 3 HOURS — \$80 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 eight*

### VEGETARIAN

Vegetable Sopes  
 Cheese Quesadillas  
 Vegetable Clayudas

### SEAFOOD

Tuna Ceviche Tostadas  
 Shrimp Quesadillas  
 Mini Crab Cakes  
 Grilled Shrimp Skewers

### PORK & POULTRY

Jerked Chicken Sopes  
 Chicken Quesadillas  
 Pork Quesadillas  
 Chicken Skewers

### BEEF

Beef Quesadillas  
 Beef Adobada Sopes  
 Short Rib Clayudas

## ¡SPICE IT UP!

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

**Taco Station** housemade corn tortillas, assorted condiments *\$11 per person*

**Seared Cabo Ahi Tuna Station** pasilla Oaxaca chile pepper cream sauce *\$12 per person*

**Pork à la Michoacana Tenderloin Station** machamental sauce, cranberry-tomatillo chutney *\$13 per person*

**Mango-Glazed Grilled Steak Station** guacamole, arbol salsa, pico de gallo *\$15 per person*

### DISPLAYS *1.5 hours of service*

**Chips, Salsa & Guacamole** corn chips served with our oven-roasted salsa and housemade guacamole *\$8 per person*

**Seafood Bar** shrimp, chilled oysters, crab legs and seasonal seafood ceviche *\$25 per person*

**Chef's Seasonal Mini Dessert** four varieties *\$10 per person*



1.5 HOURS — \$72 PER PERSON  
 2 HOURS — \$82 PER PERSON  
 3 HOURS — \$102 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

Mexico City Vegetable Quesadillas  
 Grilled Vegetable Tostadas  
 Pumpkin Seed Pesto Bruschetta  
 Roasted Pimento Cheese Crostini

### SEAFOOD

Mango Shrimp Taquitos  
 Tabasco Poached Shrimp Skewers  
 Ceviche Spoons

### PORK & POULTRY

Beer Marinated Pulled Pork Slider  
 Jerk Chicken Tostadas  
 Chicken Tinga Taquitos

### BEEF

Steak Skewer with Cilantro Mojo  
 Chipotle Short Rib Taquitos  
 Short Rib Sliders  
 Beef Empanadas

## STATIONS

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

**CHEF-ATTENDED TACO STATION** wild mushrooms, grilled delicate white fish, grilled chicken and beef 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 *\$12 per person*

**Pork à la Michoacana Tenderloin Station** machamental sauce, cranberry-tomatillo chutney *\$13 per person*

**Mango-Glazed Grilled Steak Station** guacamole, arbol salsa, pico de gallo *\$15 per person*

**DISPLAYS** *1.5 hours of service*

**Seafood Bar** shrimp, chilled oysters, crab legs and seasonal seafood ceviche *\$25 per person*

**Chef's Seasonal Mini Dessert**  
 four varieties *\$10 per person*

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## 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**

*\$42 per person; each additional hour \$17 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**

*\$47 per person; each additional hour \$18 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**

*\$52 per person; each additional hour \$20 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*

### RED & WHITE SANGRIA & SOFT DRINKS

*two-hour service*

*\$25 per person*

### RED & WHITE SANGRIA, CLASSIC MARGARITA, DOMESTIC BEER & SOFT DRINKS

*two-hour service*

*\$40 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, Sierra Mist, 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.

## CASH BAR

Cash bar service requires that each of your guests pay for their own beverages when ordered.

## TEQUILA 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.*



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## ¿READY TO BOOK?

Contact the Las Vegas Sales Team

### EMAIL

[LasVegasSales@TavistockRestaurants.com](mailto:LasVegasSales@TavistockRestaurants.com)

### PHONE

(702) 414 - 3776

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