



TAQUERIA CAÑONITA LAS VEGAS THE TRUE TASTE OF MEXICO

Located in the Grand Canal Shops at the Venetian Resort Hotel Casino
3355 Las Vegas Blvd South, Las Vegas NV 89119

Located beside the graceful Grand Canal, this inspired eatery takes the flavors of Old Mexico and serves them with an exciting, New American ambiance. Experience true "south of the border" taste and tradition with authentic Mexican offerings like hand-made corn tortillas, chile rellenos, tacos al carbon and smoked chicken quesadillas.

The décor is as vivid as the menu with casual ambiance, high ceilings and bright, bold colors. Taqueria Cañonita's lively exhibition kitchen is the restaurant's centerpiece. Enjoy your meal amidst the sculpted steel and wrought-iron gates, colorful Mexican tiles and authentic Mexican folk art. Even better, Taqueria Cañonita's patio is set beside the Grand Canal, offering terrific views of our Venetian streetscapes and passing gondolas.

Dining room is open daily from 11:00 am to 11:00 pm
Lounge and bar is open daily from 11:00 am to 2:00 am

SPECIAL EVENT SPACE & CAPACITIES

Area	Seated Dinner	Reception
Main Dining Room	15 to 55 Guests	30 to 100 Guests
Canal Viewing Area	15 to 100 Guests	30 to 200 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 702-414-3985

Best Mexican Restaurant
Las Vegas Review Journal
(2002 and 2004)

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



Patio I



Main Dining Room



Patio II



SEATED DINNER OPTIONS
TAQUERIA CAÑONITA LAS VEGAS
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Banquet Menu I

Chips & Salsa

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

First Course

Tarascan Soup

Hearty Broth blended with Tomatoes, Onions, Chiles, Shredded Chicken,
Queso Fresco and Crema

Second Course - guests selection of:

San Luis Pollo Rostizado

Achiote Marinated Breast of Chicken with Sautéed Napa Cabbage, Tomatoes
Blackeye Peas, Crispy Onions and Bacon



Santa Rosa Barbacoa de Puerco

Marinated Pork, Slowly Roasted in a Banana Leaf, Cilantro Rice,
Clay Pot Black Beans, Chipolte Barbeque Sauce



Carne Tampiquena

Grilled Skirt Steak, Topped with Sautéed Peppers & Cheese, Cilantro Rice
Clay Pot Black Beans



Mexico City Beef Enchiladas

Three Corn Enchiladas, Shredded Beef, Topped with Queso Fresco, Chef's Special
Sauce, Cilantro Rice, Clay Pot black Beans

Third Course

Traditional Flan

Crème Caramel, Seasonal Berries

Enhance your event with Family Style Appetizers

Taco Platters

Assorted Cheviche

House Made Red & White Sangria

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Custom menu and pricing available upon request



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Banquet Menu II

Chips & Salsa

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

First Course

Chef's Appetizer Platter

Chicken Flautas, Quesadillas and Tuna Ceviche

Second Course

Caesar Salad

Crispy Romaine Hearts Tossed in a House-made Caesar Dressing,
Garlic Croutons and an Asiago Cracker

Third Course - guests selection of:

San Luis Pollo Rostizado

Achiote Marinated Breast of Chicken with Sautéed Napa Cabbage, Tomatoes
Blackeye Peas, Crispy Onions and Bacon



Pescado Vera Cruz

Fresh Catch of the Day, Sautéed Sweet chilies, Red Onions, Green Olive, Lemon
Simmered in a Hearty Marisco Broth, White Rice



Zacatecas Chile Relleno

Poblano Chile Stuffed with Mexican Cheese, Dried Fruit, Almonds, Guajillo Sauce
Jicama Orange Salad, Roasted Vegetables



Vaquero Beef Rib

10Pz Short Rib Simmered in Negra Modelo Beer, Chorizo Mashed Potatoes
Veal Reduction, Crispy Onions

Fourth Course

Traditional Flan

Crème Caramel, Seasonal Berries

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Banquet Menu III

Chips & Salsa

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

First Course

Chef's Appetizer Platter

Chicken Flautas, Quesadillas and Tuna Ceviche

Second Course

Corn and Green Chile Soup

Fresh Sweet Corn Sautéed with Roasted Green Chile, Potatoes and
Applewood Smoked Bacon

Third Course

Caesar Salad

Crispy Romaine Hearts Tossed in a House-made Caesar Dressing,
Garlic Croutons and an Asiago Cracker

Fourth Course - guest Selection of:

Cabo Ahi Tuna

Seared to Medium Rare, sautéed Napa Cabbage, Tomatoes, Crispy Bacon
Pasilla Cream Sauce, Shrimp Salsa



San Luis Pollo Rostizado

Achiote Marinated Breast of Chicken with Sautéed Napa Cabbage, Tomatoes
Blackeye Peas, Crispy Onions and Bacon



Piloncillo Pork Tenderloin

Center Cut Seared Pork Tenderloin, Hoja Santa Tamale, Pineapple Mole
Apricot Tomatillo Marmalade



Sonora Filet Mignon

Grilled Tenderloin Steak with our Canonita Spice, Served with a Huitlacoche
Crepe, Baby Vegetables and a Pasilla de Oaxaca Reduction

Fifth Course

Traditional Flan

Crème Caramel, Seasonal Berries

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Banquet Lunch I

First Course

Chips & Salsa

Stone Ground Corn Chips served with our House-made Oven Roasted Salsa
Queso Fundido ~ Our blend of cheese and Cilantro
Melted in a Cazuela and served with fresh Tortillas
Add Guacamole \$3.50

Second Course – guest Selection of:

Caesar Salad

Crispy Romaine Hearts Tossed in a Housemade Caesar Dressing,
Garlic Croutons and an Asiago Cracker

Add Marinated Shrimp \$5.00

Add Grilled Chicken \$3.00

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Mexico City Enchiladas

Three Corn Enchiladas Rolled with Shredded Chicken, Topped with Queso Fresca
and our Chef's Special Sauce, Served with Cilantro Rice and Black Beans

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Tres Tacos

Corn or Flour Tortillas, served with Cilantro Rice and Clay Pot Black Beans,
Choice of: Shredded Chicken with Salpicon, Beef with Pico, Pork al Pastor with
Pineapple Salsa, Mushrooms with Queso, Fish with Pineapple Salsa and Slaw

Third Course

Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

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Cocktail Reception

**1 ½ hour reception
2 hour reception
3 hour reception**

Chef's Made to Order Taco Station

Fish – Grilled Delicate White Fish
Tacos Al Carbon - Grilled Beef or Chicken
Tacos Con Hongos - Grilled Mushrooms with Queso Fresco
Tacos Al Pastor - Spit-roasted Pork
Served in Fresh, House-made Corn & Flour Tortillas with Spicy Cream Slaw,
Marinated Vegetables

Hand Passed Appetizers:

Cheese & Smoked Chicken Quesadillas

Cheese & Smoked Chicken Quesadilla
Served in Fresh House Made Flour Tortillas, Caramelized Onions, Tomatoes with
a special blend of our Canonita Cheese Mix

Beef Flautas

Fresh, House-made Corn Tortillas with Spicy Cream Slaw,
Marinated Meats & Vegetables

Jerk Chicken Sopes

Mexican Turnover topped with Jerked Spice Chicken and Pineapple Salsa

Mushroom Empanadas

Mexican Turnover Stuffed with Portobello Mushroom, Problano Crème

Clayudas

Flour Tortilla "Pizzas"
Corn Barbecue- Our Cañonita Cheese Mix, Tomatoes and Chipotle BBQ

The above reception package includes: well brands, house select margaritas, sangria, imported and domestic beer, assorted bottled Mexican sodas. Please add \$9.00 per person to up grade to premium bar service

Additional Stations and Appetizers available upon request

TAQUERIA CAÑONITA LAS VEGAS
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Consumption Beverage Options

Well Brands

Vodka: Smirnoff
Gin: Bombay Dry
Rum: Bacardi
Tequila: Cabrito Blanco
Whiskey: Jack O
Scotch: Dewars
Bourbon: Jim Beam
Brandy: Presidente

Call Brands

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

Premium Brands

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

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

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