

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

Celebrated Chef Daniel Marquez takes the flavors of old Mexico and serves them with an exciting, new American flare – all set beside the gracefully flowing Grand Canal. Experience true taste and tradition with authentic Mexican offerings like chile rellenos, tacos al carbon, or smoked chicken quesadillas. The taste of their handmade corn tortillas alone is enough to transport you to another world.

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

SEMI-PRIVATE BANQUET SPACE & CAPACITIES

Area	Seated Dinner	Reception
Chef's Viewing Area	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 full restaurant is available for corporate or social events. Our team of catering professionals is available to provide expert planning services and a wide range of options including a la carte dining, wine dinners, receptions and custom menus

To plan your next event please contact group sales at 702-414-3985

SEATED DINNER OPTIONS

TAQUERIA CAÑONITA LAS VEGAS THE TRUE TASTE OF MEXICO

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 may select one of the following

San Luis Pollo Rostizado

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

OR

Pezcado Vera Cruz

Fresh Catch of the Day, Sautéed with Sweet Chilies, Red onions, Green Olives
and lemon, all Simmered with a Hearty Marisco Broth and White Rice

Third Course

Please Pre-Select one for all of your guests

Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

Or

Traditional Flan

Crème Caramel, Seasonal Berries

All prices subject to 7.75% Sales tax & 20% service

TAQUERIA CAÑONITA LAS VEGAS THE TRUE TASTE OF MEXICO

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 Housemade Caesar Dressing,
Garlic Croutons and an Asiago Cracker

Third Course

Guests may select one of the following

San Luis Pollo Rostizado

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

OR

Carne Asada Nortena

Grilled Black Angus Strip Loin Steak, Poblano Rajas Quesadillas, Borracho Beans
And Grilled Shrimp Salsa

Fourth Course

Please Pre-Select one for all of your guests

Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

Or

Traditional Flan

Crème Caramel, Seasonal Berries

All prices subject to 7.75% sales tax 20% service

TAQUERIA CAÑONITA LAS VEGAS THE TRUE TASTE OF MEXICO

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

Guests may select one of the following

Cabo Ahi Tuna

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

OR

San Luis Pollo Rostizado

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

OR

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

Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

All prices subject to 7.75% sales tax 20% service

SEATED LUNCH OPTION

**TAQUERIA CAÑONITA LAS VEGAS
THE TRUE TASTE OF MEXICO**

Minimum 15 guests required for lunch service

Banquet Lunch I

First Course

Caesar Salad

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

Second Course

Guests may select one of the following

Wild Mushroom Enchiladas

Three Corn Enchiladas rolled with Roasted Wild Mushrooms, Problano Sauce,
Pico De Gallo served with Rice Medley and Borracho Beans

OR

Torta de Carne

Seared Steak Mixed with Melted Smoked Cheddar Cheese,
Grilled Noplas, Tomato

OR

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

Third Course

Tres Leche

Sponge Cake Soaked in Sweet Milk with a Berry Coulis

All prices subject to 7.75% tax, 20% service

TAQUERIA CAÑONITA LAS VEGAS

THE TRUE TASTE OF MEXICO

Minimum 25 guests required for reception package

Cocktail 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

Quesadillas

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

Hand Passed Hors d'Oeuvres

Chicken Flautas

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

Clayudas

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

A selection of additional hand passed hors d'oeuvres available by the piece

The above Reception package includes the listed food items along with
open call brand bar service for a pre-determined reception time

1 ½ hour reception

2 hour reception

3 hour reception

All prices subject to 7.75% tax, 20% service

