



**><Best Price on the Las Vegas Strip! ><**

We are conveniently located on the Las Vegas Strip at the Showcase Mall next to the MGM Grand Hotel & Casino and the M&M World.

Guests are charmed by this South of the Border Cantina.

The Margaritas make your mouth Water and the Authentic Mexican Food is prepared and served by our attentive Staff.

Your guests can enjoy plated Entrees or have it buffet style. We also have various other banquet Menus to choose from, if Mexican food is not what you are looking for.

With plenty of space to accommodate, La Salsa Cantina is the perfect Place for Planned events:

- ❖ **Banquets**
- ❖ **Cocktail Receptions**
- ❖ **Themed Parties**
- ❖ **Corporate Events**
- ❖ **Wedding Receptions**
- ❖ **Rehearsal Dinners**
- ❖ **Bachelor / Bachelorette Parties**
- ❖ **Birthday**
- ❖ **Anniversaries**
- ❖ **Quinceañeras**
- ❖ **Bautizos**
- ❖ **Private Rooms available**
- ❖ **Live Entertainment Thursday thru Monday**

7500 sq feet Venue on the strip Buy out available 225 seated 300 flows.  
Buffet from \$23.95/ Plated from \$19.95 Stage and state of the art sound  
system dance floor. Tour bus Access.

For information please contact.

Irene Robles

Sales and Catering Manager 702 785-7219

**BOOK YOUR EVENT NOW!**  
702 262-6923

**APPETIZERS**

**BUFFET STYLE HORS D'OEUVRES**

**Fresh Guacamole**  
**Con Queso Dip with Chips and Toppings**  
**Roasted Antipasto Trays**  
**Fresh Fruit and Cheeses**  
**Assorted Meats with Crackers**  
**BBQ Cocktail Sausages**  
**Hot and Spicy Chicken Drummettes**  
**Artichoke Dip served with Toast Points**  
**Chicken Satay**  
**Shrimp Spring Rolls**  
**Asparagus and Cheese Phyllo**  
**Beef Satay**  
**Scallop Wrapped in Bacon**  
**Stuffed Shrimp with Crab Duxulle**  
**Mini Beef Wellingtons**  
**Focaccia with Spinach Artichoke Dip**  
**Taquitos**

**PASS AROUND HORS D'OEUVRES**

**Bruschetta**  
**Parmesan Artichoke Hearts**  
**Coconut Shrimp with Lime Sauce**  
**Crab Stuffed Egg Rolls with Chili Remoulade Sauce**  
**Spanakopita**  
**Assorted Canapés**  
**Chicken and Duxelle Encroute**  
**Dill Cheese Encroute**  
**Beef and Duxelle Encroute**  
**Ceviche**  
**Maryland Crab Cakes**  
**Mini Desserts**

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**MAIN COURSE**

**Per person – minimum 25 people**

**HOUSE SPECIALTIES**

**Taco Buffet \$ 23.95**

Our authentic corn tortilla tacos can be filled with your choice of grilled steak or marinated chicken breast. Served with lettuce, tomato, salsa Mexicana, Monterrey Jack & Cheddar cheeses, sour cream, guacamole, Mexican rice and pinto beans.

Chips and Salsa

**Fajita Buffet \$26.95**

Our classic fajitas come with sirloin steak or marinated chicken breast and are mixed with roasted red, green and poblano peppers, sautéed fresh garlic and seasoned Spanish onions. Served with flour or corn tortillas, lettuce, salsa Mexicana, Monterrey Jack and Cheddar cheeses, sour cream, guacamole, Mexican rice and pinto beans.

Chips and Salsa

**Add fish or shrimp at an additional cost of \$ 4.95 per person**

**BUILD YOUR OWN BUFFET**

**1 Entrée \$ 31.95**

**2 Entrée \$ 33.95**

**3 Entrée \$36.95**

**Starter:**

Tossed Greens with Garlic Parmesan Dressing or Chili Lime Dressing

**Entrée:**

Teriyaki Chicken

Flame Roasted Chicken

Pollo Medina

Pollo La Salsa.

Seafood Provencal with Pasta

Grilled Sea Bass with caper Burr Blanc

Red Snapper Morron

Beef Stroganoff Fettuccini

Baked Lasagna

Chicken Fettuccini Carbonara

Seafood Alfredo over Linguini

Burgundy Sirloin Tips over Fettuccini

**Served with your choice of:**

Green Beans Almandine

Fresh Vegetable Medley

Grilled Vegetables with fresh Herbs

Garlic Roasted baby Red Potatoes

Rice Pilaf

Mashed Potato with Gravy

Mexican Rice

## **CARVING STATION**

**Priced per Person as Additional Entree**

<b>Steam Round of Beef with Mini Rolls and Condiments</b>	<b>7.95</b>
<b>London broil with Bordelaise Sauce</b>	<b>9.95</b>
<b>Poached Salmon with Dill Sauce and Condiments</b>	<b>10.95</b>
<b>New York Strip with Peppercorn Sauce</b>	<b>12.95</b>
<b>Prime Rib Au jus with Horseradish Sauce</b>	<b>12.95</b>
<b>Beef Wellington with Sauce Madeira</b>	<b>17.95</b>
<b>Whole Roasted Tenderloin of Beef with Scallion Butter and Sauces</b>	<b>17.95</b>

## **DESSERTS**

**Priced per Person**

<b>Bread Pudding</b>	<b>7.95</b>
The World's Best Bread Pudding. Just like Mamacita used to make with wonderful vanilla sauce and striped with a hot rum sauce!	
<b>Cherries Jubilee</b>	<b>7.95</b>
We take the sweetest dark cherries and cook them down into the champion of fruit sauces. Served on top of vanilla bean ice cream	
<b>Dulce De Leche Cheese Cake</b>	<b>7.95</b>
This is one of the Cheese Cake Factory's Best with rich creamy caramel throughout.	

**PLATED MEXICAN FARE ENTREES**  
**Up to three item choices**

**Flame Roasted Chicken**

One half of a marinated chicken flame roasted on an open fire. Served with salsa Mexicana, Tortillas, Mexican Rice and fresh vegetable medley. \$21.95

**Carnitas**

Slow simmered pork placed a top two corn tortillas and is accompanied by our roasted tomato salsa, diced onions, cilantro and avocado. Served with Mexican rice and pinto beans. \$21.95

**Pollo Medina**

Charbroiled chicken breast is served on a bed of tortilla strips topped with La Salsa Baja Ranch dressing, salsa Mexicana, melted cheese and avocado slices. Served with Mexican rice and fresh vegetable medley. \$21.95

**Pollo La Salsa**

A chicken breast is topped with two large seasoned shrimp covered with melted provolone cheese and finished off with suiza sauce. Served with Mexican rice and fresh vegetable medley. \$21.95

**Shrimp Tamale with Roasted Garlic Sauce**

A tamale with cheese and peppers, topped with large sautéed shrimp covered in creamy garlic sauce. Served with Mexican rice and fresh vegetable medley. \$22.95

**Grilled Pollo a Pimentos**

A grilled chicken breast topped with corn salsa and drizzled with a red pepper sauce. Served with Mexican rice and fresh vegetable medley. \$21.95

**Red Pepper Crusted Tuna Steak**

Mouthwatering fish grilled to perfection and topped with our Mango Salsa. Served with Mexican rice and fresh vegetable medley. \$21.95

**Red Snapper Morron**

Pan Fried fish topped with Mexican Red Chili Sauce. Served with Mexican rice and fresh vegetable medley. \$19.95

**Grilled Pork Chop Adobo**

This thick chop is marinated and flame broiled over an open fire and topped with a spicy apple sauce. Served with Mexican rice and fresh vegetable medley. \$23.95

**Chipotle Top Sirloin**

Choice Sirloin, marinated and charbroiled topped with a chipotle sauce and melted cheese. Served with Mexican rice and fresh vegetable medley. \$23.95

**DESSERTS**

**Chef's Favorite Dessert**—The World's Best Bread Pudding. Just like Mamacita used to make with wonderful vanilla sauce and striped with a hot rum sauce! 6.95

**Dulce De Leche Cheesecake** ---- Caramel cheesecake, layer of caramel swirling on a vanilla crust make this dessert supreme. 7.45

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### **ADDITIONAL ENTREES**

*All entrees include one salad choice. And your choice of garlic roasted baby red potatoes, Rice Pilaf, or Wild Rice. You may substitute a vegetable if a starch is included with entrée.*

### **SALAD CHOICES**

**Mixed Greens with Garlic Parmesan Ranch Dressing**  
**Watercress, Melon and Almond Salad**  
**Caesar Salad with Shredded Parmesan**  
**Salad Marinade with Tomatoes, Heart of Palm and Artichoke Hearts**

### **ENTRÉE CHOICES**

*Select up to Three Entrees*

**Teriyaki Chicken with Fried Rice**  
**\$22.95**  
**Artichoke Chicken**  
**\$22.95**  
**Blackened Chicken with Béarnaise Sauce**  
**\$22.95**  
**Smoked Chicken and Fettuccine Carbonara**  
**\$23.95**  
**Glazed Tenderloin of Pork with Honey and Thyme**  
**\$23.95**  
**Veal Cordon Blue**  
**\$27.95**  
**Lobster Provencal with Linguini**  
**\$28.95**  
**Prime Rib with Au Jus**  
**\$29.95**  
**Stuffed New York Steak**  
**\$29.95**  
**Lobster Benedict**  
**\$30.95**  
**Blackened Rib Eye Oscar**  
**\$31.95**  
**Chateaubriand**  
**\$31.95**  
**Roasted Rack of Lamb with Mint Sauce**  
**\$36.95**  
**Flame Broiled Tenderloin with Seafood Scampi**  
**\$36.95**  
**Medallions of Beef Neptune**  
**\$36.95**  
**Australian lobster Tail with drawn Butter**  
**\$51.95**  
**Australian Lobster Tail with Peppercorn Filet**  
**\$61.95**

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## BREAKFAST BUFFET MENU

**\$10.95 per person**

### Choose one item:

Scrambles Eggs with Cheese  
Denver Scramble  
Vegetable Scramble  
Mexican Scramble  
Biscuits and Gravy

### Choose one meat Item

Bacon  
Sausage  
Ham  
Chorizo

**Buffet includes: Southwest potatoes and choice of corn or flour tortillas or country biscuits.**

**\*Note: add on any meat or egg item for an additional \$ 2.99per person  
Add pinto beans for an additional \$0.95 per person.**

## PLATED BREAKFAST MENU

Biscuit and Gravy  
\$5.95  
Breakfast Burrito  
7.50  
Mexican scramble  
8.95  
Croissant with Scrambled egg and Queso sauce  
8.95  
Denver Scramble  
8.95  
Vegetable Scramble  
8.95  
Huevos Rancheros Scramble  
8.95

**Add 1 side of meat for an additional \$ 2.99per person**

### Meat Choices

Bacon  
Sausage  
Ham  
Chorizo

**Add pinto beans for an additional \$0.99per person**

**Plated meals include Southwestern potatoes, a choice of corn or flour tortillas or country biscuits.**

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# La Salsa Cantina Hosted Bar Packages

## Bar Package

		Well	Call	Super Premium
One Hour	15.00	20.00		25.00
Two Hours	24.00	30.00		38.00
Three Hours	33.00	39.00		48.00
Four Hours	40.00	48.00		60.00

## Beer and Wine Package

One Hour	14.00
Two Hours	20.00
Three Hours	24.00
Four Hours	28.00

Prices are per Person and includes. Beer House Margaritas, House Red, Blush or white wine, Sodas, Bottled Water, Coffee and Juices.

\*Our signature Margarita By the yard is not included in any of these packages.

**LIMITED MENU** \$19.95 per person

### **Chili Lime Salad**

Grilled chicken, romaine lettuce, cotija cheese, tomatoes, avocado and tortilla strips topped with La Salsa Chili Lime Dressing.

### **Chicken or Steak Fajitas**

Our fajitas come with sautéed peppers, roasted garlic and Spanish onions. Served with Jack and Cheddar cheese, sour cream, guacamole, Salsa Mexicana, Pinto beans and rice and flour or corn tortillas.

### **Burrito Ranchero**

Charbroiled Chicken, Steak or roasted Carnitas. Jack and Cheddar cheeses, Salsa Mexicana and guacamole. Wrapped in an oversized flour tortilla topped with your choice of roja or suiza sauce, melted cheese and crema Mexicana. Served with rice and pinto Beans.

### **Dos Tacos Platter**

**Two corn tortillas filled with charbroiled Chicken, Steak or Roasted Carnitas topped with Lettuce, diced tomatoes and Jack and Cheddar cheeses. Served with rice and pinto Beans.**

#### **Cheese Enchiladas**

**2 corn tortillas stuffed with Jack and Cheddar Cheeses and topped with roja sauce. More cheese and sour cream. Served with rice and pinto Beans.**