



Build Your Own Buffet

Package starts at \$40 per person. Supplemental charges are noted.

All Buffets Include House Made Chips & Salsa

Please Speak with a Sales Manager Regarding Gluten Free Options

SALADS

Choose 1

Taco Salad

Seasoned Beef, Roasted Corn, Black Beans, Pico de Gallo,
Greens,
SB Blend Cheese, Creamy Cilantro Dressing

Spicy Caesar Salad

Little Gem, Cotija Cheese, Meyer Lemon, Croutons, House
Caesar Dressing

Mexican Chopped Salad

Romaine, Roasted Corn, Peppers, Onions, Jicama,
Tomatoes, Black Beans, Cilantro, Honey Lime Dressing

APPETIZERS

Choose 1

add additional options, \$7 per person

Scorpion Wings

Brined & Fried

Choice of Buffalo or House BBQ, CAN BE GF

Roasted Mushroom Quesadillas

Portabella & Shiitake Mushrooms,
Roasted Poblano Peppers, Jack Cheese
CAN BE GF

Chipotle Chicken Quesadillas

Grilled Chicken, Onions & Peppers,
Jack Cheese, Lime Sour Cream,
Guacamole & Pico de Gallo
CAN BE GF

Chicken Empanadas

Potatoes, Blended Cheese, Ancho Chili Sauce

Crispy Jalapeño Poppers

Fire Roasted, Chopped Chicken, Cream Cheese &
Cheddar Mix, Tomatillo Sauce, Cotija Cheese

Scorpion Chili +\$3 GF

Choice of Beef, Chicken or Vegetable Chili
Cheddar Jalapeño Cornbread,
Shredded Cheese, Sour Cream,
Diced Onions, Sliced Jalapeños, Charred Corn

SIDES

Choose 2

add additional options, \$5 per person

Street Corn

Crispy Brussels Sprouts

Peppers & Onions

Roasted Seasonal Vegetables

Black Beans with Cotija

Red Rice

Pinto Beans

Yucca Fritas

Sweet Potato Fritas

Cajun Spiced Potato Wedges

Jalapeño Cheddar Cornbread

Salsa Mac & Cheese +\$3

ENTREES

Choose 1

add additional options, \$8 per person

Roasted Enchiladas

*Choice of Chicken or Ground Beef
Stuffed Corn Tortilla, House Cheese, Fire Chili Sauce,
Sour Cream*

Fajita Station

*Grilled Marinated Chicken or Grilled Marinated Flank
Steak or Grilled Shrimp(+\$5)
Red Rice, Flour Tortillas, Cheese, Sour Cream,
Guacamole,
Marinated Onions, Roasted Corn
second protein option +\$5*

Charred Chipotle Chicken

*Greene Chile, Spinach Cream Sauce, Sautéed Cremini
Mushrooms & Cilantro*

Black Bean & Jalapeño Burrito

*Roasted Tomatoes, Corn, Red Rice, SB Blended Cheese,
Corn Puree*

Honey Siracha Baby Back Ribs

Braised Short Ribs +\$3

Chipotle-Honey BBQ Sauce

Citrus Thyme Salmon Filet +\$5

Asparagus Salad

Honey Garlic Seared Flank Steak +\$6

Chipotle Lime Aioli

Cilantro Soy Sea Scallops + \$10

DESSERT

priced per person

Apple Empanadas \$5.00

Caramel Dipping Sauce

Banana Wontons \$5.00

Caramel & Chocolate Sauce

Caramel Apple Quesadillas \$6.00

Classic Churro Station \$6.00

*Cinnamon Sugar OR
Chocolate Oreo Churros
Bittersweet Chocolate OR
Dulce de Leche*

Whimsical Churro Station \$10.00

*Cinnamon Sugar &
Chocolate Oreo Churros
Bittersweet Chocolate,
Dulce de Leche, Cream Cheese Frosting Dip &*

*Food & Beverage Minimums Apply
State Tax, Service Fees & Gratuity
Charged Additional
Prices subject to change
Menu pricing will be guaranteed 3
months prior to your function*



Scorpion Buffet

House Made Chips & Salsa

Salsa with House Cooked Tortilla Chips & Mexican Spice Dust

Scorpion Wings

Brined & Fried, choice of House BBQ or Buffalo

Spicy Caesar Salad GF

Little Gem, Cotija Cheese, Meyer Lemon, Croutons, House Caesar Dressing

Fajita Station GF

Grilled Marinated Flank Steak & Chicken
Flour Tortillas, Shredded Cheese, Sour Cream, Guacamole, Grilled Peppers & Onions,
Pico de Gallo, Roasted Corn

House Red Rice

Black Beans with Cotija Cheese

\$45 per person

Food & Beverage Minimums Apply

7.35% Sales Tax and 23% Service Fee Charged Additional

Prices Subject to Change, Menu Pricing Will Be Guaranteed 3 Months Prior to Your
Function

+Consuming Raw and Undercooked Meats, Poultry, Shellfish or Eggs may Increase
Your Risk of Food Borne Illness, Especially if you have Certain Medical Conditions