



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

SIDES

Choose 2

add additional options, \$5 per person

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|----------------------------|-----------------------------|
| 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 |

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

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 &
Whipped Cream

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

6.35% Sales Tax and 21% 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