



## DINNER BANQUET MENU, ENTRÉE & SALAD DESCRIPTIONS

**Buster's House Salad** mixed greens, roma tomatoes, red onion, cucumber, with our house champagne vinaigrette

**Caesar Salad** romaine lettuce, "longboard" crouton, parmesan cheese, tossed with Caesar dressing

**Cozumel Spinach Salad** feta cheese, toasted walnuts and raspberries, tossed with raspberry vinaigrette dressing

**Macadamia Nut Crusted Chicken** a fresh boneless, skinless chicken breast, coated with panko breading, macadamia nuts and sesame seeds, grilled lightly and served with ginger soy glaze, mango pineapple salsa, garlic mashed potatoes & fresh vegetables.

**Teriyaki Chicken Breast** a fresh boneless, skinless chicken breast marinated in and topped with a teriyaki glaze & grilled pineapple. Served with mango pineapple salsa, jasmine coconut rice & fresh vegetables.

**Chicken Marsala** a fresh boneless, skinless chicken breast marinated in and topped with a marsala wine sauce and sautéed mushrooms. Served with garlic mashed potatoes & fresh vegetables.

**Chicken Cordon Bleu** a fresh boneless, skinless chicken breast stuffed with ham and Swiss cheese, coated with panko breading, topped with a mushroom demi-glaze. Served with garlic mashed potatoes & fresh vegetables.

**Hawaiian Pork Luau** succulent marinated, slightly sweet 'n' tangy pork, slow-cooked for seven hours in banana leaves with pineapples and spices. Served with mango pineapple salsa, jasmine coconut rice & fresh vegetables.

**Balinese Baby-Back Pork Ribs** glazed with Hawaiian BBQ sauce. Served with jasmine coconut rice & fresh vegetables.

**Teriyaki Top Sirloin** USDA Choice Top Sirloin steak marinated in teriyaki sauce, topped with a pineapple slice. Served with garlic mashed potatoes & fresh vegetables.

**Prime Rib** a tender slice of slow-roasted USDA Choice Prime Rib of Beef, cooked medium rare to medium. Served with creamed horseradish, au jus, garlic mashed potatoes & fresh vegetables.

**Top Sirloin Steak** a tender USDA Choice Top Sirloin Steak, char-broiled medium rare to medium, served over sautéed mushrooms and onions. Served with garlic mashed potatoes & fresh vegetables.

**Fresh Grilled Atlantic Salmon** laced with a lemon caper butter sauce. Served with jasmine coconut rice & fresh vegetables.

**Orange Coconut Salmon** sautéed coconut panko crusted salmon, served over a beurre blanc sauce and topped with a ginger soy glaze. Served with jasmine coconut rice & fresh vegetables.



## DINNER BANQUET MENU, ENTRÉE & SALAD DESCRIPTIONS (CONTINUED)

**Fresh Grilled Mahi Mahi** laced with a lemon caper butter sauce. Served with jasmine coconut rice & fresh vegetables.

**Island Mahi Mahi** grilled and topped with a creamy lemon dill sauce. Served with jasmine coconut rice & fresh vegetables.

**Shrimp Scampi Style** six large shrimp sautéed in garlic, lemon and butter, served with jasmine coconut rice & fresh vegetables.

**Tempura of Coconut Shrimp** six large shrimp, coated with tempura coconut batter, lightly fried, and served with an orange marmalade horseradish sauce and mango pineapple salsa. Served with rice pilaf & fresh vegetables.

**Tomato Basil Pasta** roma tomatoes, fresh basil, capers, garlic, and white wine over linguini. Choice of vegetarian, chicken or shrimp.

**Capri at Sunset Pasta** fresh pasta, sautéed mushrooms, broccoli, carrots and zucchini in a creamy Alfredo sauce. Sprinkled with freshly shredded parmesan cheese. Choice of vegetarian, chicken or shrimp.

**Santa Barbara Pasta** large shrimp, manila clams, black mussels, capers, white wine, roma tomato, parsley and garlic over linguini.



## **DINNER BANQUET MENU, PLATED PACKAGES**

A confirmed guest and entree count is required in advance.  
Each package includes Rolls & Butter, Lemonade & Iced Tea, and Table Cloths.

### **DINNER PACKAGE A (\$35 per person):**

**SALAD:** (Select one for all guests)

Buster's House Salad                      Caesar Salad                      Cozumel Spinach Salad

**ENTREES:** (Select three entrees for your guests to choose from)

Teriyaki Chicken Breast                      Fresh Grilled Mahi Mahi (6 oz.)  
Balinese Baby-Back Pork Ribs (1/2 Rack)                      Tempura of Coconut Shrimp (4)  
Fresh Grilled Atlantic Salmon (6 oz.)                      Tomato Basil Pasta (Vegetarian)

**DESSERT:** (Select one for all guests)

Tahitian Vanilla Bean Crème Brûlée                      New York Style Cheesecake  
No Ka Oi Pineapple Grind

Or for an additional \$5 per person, allow your guests to try an assortment of mini-cakes, desserts, cookies & brownies.

### **DINNER PACKAGE B (\$40 per person):**

**SALAD:** (Select one for all guests)

Buster's House Salad                      Caesar Salad                      Cozumel Spinach Salad

**ENTREES:** (Select three entrees for your guests to choose from)

Chicken Marsala                      Top Sirloin (8 oz.)  
Chicken Cordon Bleu                      Fresh Grilled Atlantic Salmon (8 oz.)  
Pork Luau                      Fresh Grilled Mahi Mahi (8 oz.)  
Teriyaki Top Sirloin (8 oz.)                      Tempura of Coconut Shrimp (6)  
Prime Rib (8 oz.)                      Tomato Basil Pasta (Chicken or Vegetarian)

**DESSERT:** (Select one for all guests)

Tahitian Vanilla Bean Crème Brûlée                      New York Style Cheesecake  
No Ka Oi Pineapple Grind

Or for an additional \$5 per person, allow your guests to try an assortment of mini-cakes, desserts, cookies & brownies.

*All of the above prices are subject to a 20% Taxable Service Charge and 7.75% State Sales Tax. All packages are "as is", sorry no substitutions. Prices and menus are subject to change without notice. Dinner is served after 4:00 p.m. each evening.  
Upon request, a custom menu can be created by our Chef.*



## DINNER BANQUET MENU, PLATED PACKAGES (CONTINUED)

### DINNER PACKAGE C (\$50 per person):

**SALAD:** (Select one for all guests)

Buster's House Salad	Caesar Salad	Cozumel Spinach Salad
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**ENTREES:** (Select three entrees for your guests to choose from)

Macadamia Chicken	Tempura of Coconut Shrimp (8)
Balinese Baby-Back Pork Ribs (Full Rack)	Shrimp Scampi Style (7)
Teriyaki Top Sirloin (10 oz.)	Capri at Sunset Pasta (Vegetarian, Chicken or Shrimp)
Prime Rib (10 oz.)	Tomato Basil Pasta (Vegetarian, Chicken or Shrimp)
Top Sirloin Steak (10 oz.)	
Orange Salmon (8 oz.)	
Island Mahi (8 oz.)	

**DESSERT:** (Select one for all guests)

Tahitian Vanilla Bean Crème Brûlée	New York Style Cheesecake
No Ka Oi Pineapple Grind	

Or for an additional \$5 per person, allow your guests to try an assortment of mini-cakes, desserts, cookies & brownies.

### DINNER PACKAGE D (\$55 per person):

**SALAD:** (Select one for all guests)

Buster's House Salad	Caesar Salad	Cozumel Spinach Salad
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**ENTREES:** (Select three entrees for your guests to choose from)

Chicken Oscar	Island Mahi (9 oz.)
Prime Rib (14 oz.)	Fresh Grilled Swordfish (9 oz.)
Top Sirloin (10 oz.)	Crab Stuffed Shrimp (6)
Filet Mignon (7 oz.)	Santa Barbara Pasta
Orange Salmon (9 oz.)	

**DESSERT:** (Select one for all guests)

Tahitian Vanilla Bean Crème Brûlée	New York Style Cheesecake
No Ka Oi Pineapple Grind	

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## DINNER BANQUET MENU, PLATED PACKAGES (CONTINUED)

### DINNER PACKAGE E (\$60 per person):

**SALAD:** (Select one for all guests)

Buster's House Salad

Caesar Salad

Cozumel Spinach Salad

**COMBO ENTREES:** (Select three entrée combos for your guests to choose from)

(For each Combo entrée select one entrée from column 1 and one entrée from column 2)

Pork Luau

Balinese Baby-Back Pork Ribs (1/2 Rack)

Fresh Grilled Atlantic Salmon (6 oz.)

Teriyaki Top Sirloin (8 oz.)

Fresh Grilled Mahi Mahi (6 oz.)

Prime Rib (10 oz.)

Shrimp Scampi Style (4)

Top Sirloin Steak (8 oz.)

Tempura of Coconut Shrimp (4)

Macadamia Chicken

**DESSERT:** (Select one for all guests)

Tahitian Vanilla Bean Crème Brûlée

New York Style Cheesecake

No Ka Oi Pineapple Grind

Or for an additional \$5 per person, allow your guests to try an assortment of mini-cakes, desserts, cookies & brownies.

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## DINNER BUFFET MENU

Requires a minimum of 25 guests

Includes Rolls and Butter, Coffee, Decaf, and Tea

Includes table cloths for all guest tables

Pricing is based on the number of entrees you choose

Two Entrées.....\$36 per person

Three Entrées.....\$40 per person

Four Entrees.....\$44 per person

### Entrée Selections:

- **Macadamia Nut Crusted Chicken Breast** served with soy ginger glaze & mango pineapple salsa
- **Teriyaki Chicken Breast** topped with a grilled pineapple slice and served with mango pineapple salsa
- **Chicken Marsala** topped with a marsala wine sauce and sautéed mushrooms
- **Chicken Cordon Bleu** stuffed with ham and Swiss cheese, topped with mushroom demi-glaze
- **Hawaiian Pork Luau** served with mango pineapple salsa
- **Balinese Baby Back Pork Ribs** with Hawaiian BBQ sauce
- **Fresh Grilled Salmon** topped with a lemon caper butter sauce
- **Fresh Grilled Mahi Mahi** topped with a creamy lemon dill sauce
- **Tomato Basil Pasta** with garlic and olive oil  
Choose from: Vegetarian-style, with Chicken.....add \$1, or with Shrimp.....add \$2
- **Capri at Sunset Pasta** with sautéed mushrooms, broccoli, asparagus, carrots and zucchini, in a creamy Alfredo sauce with freshly grated parmesan cheese  
Choose from: Vegetarian-style, with Chicken.....add \$1, or with Shrimp.....add \$2
- **Santa Barbara Pasta** with shrimp, clams, black mussels.....add \$2

### Salad Selections (please choose two):

- **Buster's House Salad** with mixed greens, roma tomatoes, red onion, cucumber, blue cheese crumbles with our house champagne vinaigrette
- **Classic Caesar Salad** with fresh romaine lettuce, "longboard" croutons, and freshly shredded parmesan cheese, served with zesty Caesar dressing
- **Cozumel Fresh Spinach Salad** with crumbled blue cheese, candied walnuts and fresh raspberries, served with raspberry vinaigrette dressing
- **Maui Pasta Salad** Buster's Hawaiian version of the classic
- **Fresh Fruit Salad** a fresh selection of strawberries, pineapple, cantaloupe, honeydew, assorted berries, grapes & kiwi by seasonal availability

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Dinner is served after 4:00 p.m. each evening. Upon request, a custom menu can be created by our Chef.*



## DINNER BANQUET MENU, BUFFET (CONTINUED)

### Accompaniment Selections (please choose two):

- Jasmine Coconut Rice
- Rice Pilaf
- House Made Mash
- Roasted New Potatoes with Buster's seasoning
- California Fresh Vegetables broccoli, carrots, asparagus, mushrooms, zucchini & squashes
- Macaroni & Cheese

*Additional salads or accompaniments may be added to your Dinner Buffet for \$3 per person each*

### SPECIALTY STATIONS for your DINNER BUFFET:

(To be ordered as a supplement to the Dinner Buffet)

#### **\* CHEF'S CARVING STATION \***

(A \$50.00 Chef's Carver Fee will apply)

USDA Choice Prime Rib (6 oz. slices).....add \$10 per person  
- Served with au jus, creamy & straight horseradish

Oven Roasted Turkey Breast.....add \$6 per person

Baked Honey Glazed Ham.....add \$6 per person

Roast Beef.....add \$6 per person

#### **\* PASTA STATION \***

(A \$50.00 Chef's Attendant Fee will apply)

*"Pasta prepared fresh to order"*

#### **Fusilli Pasta**

**Alfredo Sauce or Garlic Cream Sauce, Fresh Basil Pesto Sauce & Marinara Sauce**

**Chef's Selection of Assorted Fresh Vegetables**

**Freshly Shredded Parmesan Cheese**

Add \$8 per person to any buffet selection

**with Shrimp**...add \$3 per person

**with Grilled Chicken**...add \$2 per person

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