



BREAKFAST BANQUET MENU, PLATED

Please choose up to three (3) entrees for your guests to choose from.

A confirmed guest and entree count is required in advance.

Includes Coffee, Decaf and Tea.

Dawn Patrol.....\$18

Two scrambled eggs with your choice of ham, bacon or sausage (please choose one to be served to all of your guests). Served with Buster's potatoes and a freshly baked muffin.

Santa Cruz Skillet.....\$19

Bacon, sausage and onion scrambled with two eggs and topped with cheddar cheese, tomatoes, green onions and sour cream, served over Buster's potatoes. Served with a freshly baked muffin.

Safari Skillet.....\$19

Buster's favorite veggie skillet. Three eggs with fresh broccoli, mushrooms, peppers, onions, spinach and jack cheese, served over Buster's potatoes. Served with a freshly baked muffin.

Todo Loco Pipeline.....\$19

A giant flour tortilla filled with scrambled eggs, chorizo sausage, avocado, cheddar cheese and hash browns. Served with a side of sour cream a fresh salsa.

Down -Island French Toast.....\$17

Hawaiian bread dipped in cinnamon ginger batter, grilled to golden brown, and topped with a sliced fresh banana and toasted coconut.

Buster's Pancakes.....\$15

Served with maple syrup and butter.

Buster's Pancakes with Fresh Fruit.....\$17

Choose from fresh blueberries, strawberries or banana. Served with maple syrup and butter.

Belgian Waffle.....\$15

Served with maple syrup and butter.

Belgian Waffle with Fresh Fruit.....\$17

Choose from fresh blueberries, strawberries or banana

All of the above prices are subject to a 20% Taxable Service Charge and 7.75% State Sales Tax.

Prices and menus are subject to change without notice. Breakfast hours are between 8:00 a.m. and 11:00 a.m. each day.

An "open early fee" will apply to request an earlier Breakfast. Upon request, a custom menu can be created by our Chef.



BREAKFAST BANQUET MENU, PLATED (CONTINUED)

BREAKFAST ENTREE SELECTIONS (continued)

Top Sirloin Steak & Eggs	\$25
7 oz. USDA Choice Top Sirloin Steak, cooked Medium Rare to Medium, served with two scrambled eggs, Buster's potatoes and a freshly baked muffin.	
Eggs Benedict	\$21
Two poached eggs and ham, topped with homemade hollandaise sauce served on English muffin.	
California Eggs Benedict	\$22
Two poached eggs, bacon, tomato and avocado, topped with homemade hollandaise sauce served on English muffin.	
Crab Cake Benedict	\$23
Two poached eggs, crab cakes, and fresh sautéed spinach, topped with homemade hollandaise sauce served on English muffin.	
Pacific Salmon Benedict	\$23
Two poached eggs, Pacific smoked salmon, thins sliced red onion, capers, topped with housemade hollandaise sauce served on English muffin.	
Tropical Sunrise "Continental Breakfast"	\$16
Fresh fruit, toasted coconut, granola, non-fat yogurt and a freshly baked muffin.	

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BREAKFAST BUFFET MENU

Requires a minimum of 25 guests
Includes Coffee, Decaf, Tea, Orange Juice and Passion-fruit Orange Guava Juice
Includes Table Cloths for all guest tables

Tropical Sunrise "Continental Breakfast" Buffet.....\$18
Assorted freshly baked muffins & butter, fresh fruit salad, toasted coconut, granola and non-fat vanilla yogurt.

Aloha Custom Breakfast Buffet at \$25.00pp or \$35.00 pp with Bottomless Champagne:

Choose from the following selections to create your own customized breakfast buffet:

<u>Entrees (choice of 2):</u>	<u>Accompaniments (choice of 1meat & choice of 2 sides):</u>		
Scrambled Eggs	Bacon	Muffins & Butter	Cottage Cheese
Pancakes with syrup & butter	Sausage	Buster's Potatoes	Non-Fat Yogurt
Waffles with syrup & butter	Ham	Hash Browns	Granola
French Toast with syrup, butter & powdered sugar		Fresh Fruit Salad	

Additional Entrée choices:
Eggs Benedict...Add \$3.00 pp
California Benedict...Add \$3.00 pp

*** CHEF'S CARVING STATION ***
(A \$50.00 Chef's Carver Fee will apply)

Oven Roasted Turkey Breast.....add \$6 per person
Baked Honey Glazed Ham.....add \$6 per person
Roast Beef.....add \$6 per person

*** Omelet Station *** *with every ingredient you can think of to choose from*.....add \$4 per person
Omelets made fresh to order. (A \$50.00 Chef's Attendant Fee will apply)

BREAKFAST BEVERAGES:

SPICE IT UP!!! MORNING BEVERAGES WITH A KICK:

Buster's Bloody Mary.....\$12.00
Mimosas.....\$11.00
Opera Prima, Sparkling Wine.....\$8.00 glass.....\$30.00 bottle
Zonin Prosecco, Sparkling Wine.....\$10.00 split bottle
Piper Sonoma Brut, Sparkling Wine.....\$44.00 bottle

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