



APPETIZERS BANQUET MENU

All items can be served buffet style; some items can be tray-passed by our servers upon request
Pricing and portion sizes are for 40 pieces, or designed to serve 20 guests per order
Beverages are not included with appetizers menus.

SOUTH OF THE BORDER

Baja Quesadillas

Jumbo flour tortillas filled with pepper-jack cheese and your choice of the following fillings. Served with fresh salsa

With **Grilled Chicken**...\$120.00 With **Grilled Steak**...\$130.00 With **Grilled Shrimp**...\$145.00
With **Cheese only**...\$105.00

New World & Tortilla Chips.....\$80

Tri-colored tortilla chips and Terra veggie chips. Served with fresh salsa

Fresh Rip-Tide Guacamole\$40 per bowl

Sour Cream.....\$25 per bowl

Melted "Hoppin" Jalapeno Cheese Sauce.....\$75 per order

Jalapenos can be served on the side if requested

MEAT

Chicken Tenders.....\$125

Hand breaded chicken breast strips, lightly fried, and served with Ranch dip or BBQ sauce

Teriyaki Glazed Chicken Skewers.....\$125

Marinated in teriyaki, grilled and served with mango pineapple salsa

Fiery Fiji Hot Chicken Wings.....\$125

Tossed in your choice of spicy Buffalo wing sauce, BBQ sauce or Teriyaki sauce.

Served with celery sticks and Ranch for Dipping

Teriyaki Beef Skewers.....\$130

Tender beef marinated in teriyaki sauce and skewered with pineapple, onions and peppers.

BBQ Style Meatballs\$120

Hand-made, with beef or turkey. Served in a House made BBQ sauce.

Beef Burger Sliders.....\$130

Mini burgers with chipotle spread served on toasted slider buns

Spicy Buffalo Chicken Sliders.....\$130

Crispy, golden deep-fried chicken burgers tossed with buffalo wing sauce served on toasted slider buns

Pork Luau Sliders.....\$130

Our pork luau with island slaw and mango pineapple salsa served on toasted slider-buns

SEAFOOD - HOT

Tempura of Coconut Shrimp.....\$155

Served with mango pineapple salsa & orange marmalade sauce

Mini Barbados Crab Cakes.....\$140

Light seasoned panko breading, white crabmeat and corn, served with roasted red pepper Aioli

Dungeness Crab Stuffed Mushrooms Caps.....\$135

Stuffed with white crabmeat and topped with melted cheese

Bacon Wrapped Jumbo Scallops.....\$155

Baked in the oven until the scallop is tender and the bacon is crispy



APPETIZERS BANQUET MENU (CONTINUED)

SEAFOOD & SUSHI - COLD

Chilled Jumbo Prawns Platter	\$155
Served with cocktail sauce & lemons	
Seared Ahi Tuna	\$160
Sushi grade tuna, seared, sliced and served ruby rare, with pickled ginger, wasabi & soy sauce	
California Rolls	\$110
Inside out sushi roll with seaweed, rice, cucumbers, carrots, avocados, crab and sprinkled with sesame seeds drizzled with sriracha mayo Served with soy sauce and wasabi	
Spicy Tuna Roll	\$120
Inside out sushi roll with spicy tuna, cucumber and avocado Served with soy sauce and wasabi	

WARM & COLD CHEESES, CRUDITÉS, DIPS & COLD PLATTERS

Buster's Grilled Flat Bread & Garlic Hummus	\$80
Jerk seasoned flat bread served with garlic hummus	
Baked Brie in Puff Pastry	\$120
Filled with sun-dried tomato pesto. Served with sliced baguettes	
Spinach, Melted Cheese and Artichoke Dip	\$125
Served with tri-colored tortilla chips & sliced baguettes	
Bruschetta	\$90
Sliced, toasted baguettes, topped with fresh diced tomatoes, fresh garlic, fresh basil, olive oil & seasoning	
Fresh Assorted Vegetables Platter	\$90
Served with Ranch dip	
Fresh Fruit Platter	\$100
The Chef's selection of the freshest and sweetest fruits based on seasonal availability	
Assorted Imported & Domestic Cheeses Platter	\$100
Blue Cheese, Mozzarella, Swiss, cheddar & pepper jack, served with assorted crackers	
Salami Coronets	\$100
With herb cream cheese	
Deli Platter	\$270
Sliced roast beef, turkey, ham, assorted sliced cheeses, breads & rolls, lettuce, sliced tomatoes, red onions and condiments	
Add a Salad, or two or three	\$75 each
Choose from: Buster's House Salad, Caesar Salad with Longboard Croutons, Cozumel Fresh Spinach Salad, Fresh Fruit Salad, Maui Pasta Salad, Red Potato Salad or Island Slaw	

LONGBOARD PIZZAS

Our Famous Longboard Pizzas	\$37 each
Two-foot long, surfboard shaped pizzas to serve approximately 8 - 10 guests, sliced as appetizers, or 2 - 4 guests as a meal:	
<ul style="list-style-type: none">• Mushroom Pepperoni Sausage Muushrooms, pepperoni, Italian sausage, tomato sauce & four cheese blend.• Four Cheese Our blend of Asiago, Provolone, Mozzarella & Romano cheeses, with a roasted tomato sauce.• Buffalo Chicken Pizza Grilled diced chicken, hot buffalo wing sauce, bacon, avocado, blue cheese crumbles, four cheeses & ranch dressing.• Fresh Tomato "Margherita" Pizza Fresh sliced Roma tomatoes, garlic & fresh basil with a four cheese blend.• BBQ Chicken Hawaiian BBQ sauce, cilantro, peppers, red onions & jalapeno jack cheese.• Molokai Fresh pineapple, pork luau, sweet onions, roasted tomato sauce & four cheeses, drizzled with Hawaiian BBQ sauce.• Vegetarian Spinach, artichoke hearts, red onion, zucchini, black olives, mushrooms, roma tomatoes, basil, tomato sauce & four cheese blend.• The Works Mushrooms, pepperoni, Italian sausage, bacon, red onion, roma tomato, black olives, peppers, tomato sauce & four cheese blend.	



APPETIZER THEMED BANQUET "STATIONS"

Choose one or more themed stations to enhance your appetizers buffet.

Must guarantee a minimum of 25 guests, pricing is per person and will be charged for all guests in attendance.

Appetizer stations should not be substituted for a Luncheon or Dinner Buffet as they are designed as an addition to an Appetizers Buffet, not a full meal, and include appetizer-sized portions.

Lettuce Wraps Station.....\$15 per person

Make your own Asian-style lettuce wraps.

Sautéed chicken with mushrooms, water chestnuts, garlic and rice noodles.

Served with Asian spicy chili sauce and fresh iceberg lettuce cups.

Approximately two portions per person.

Pasta Station.....\$20 per person

Pasta prepared to order by our Chef's Attendant. (Chef's Attendant Fee of \$60.00 will apply)

Assorted pastas, Alfredo sauce or garlic cream sauce, fresh basil pesto sauce & marinara sauce, chef's selection of assorted fresh vegetables, and freshly shredded parmesan cheese.

With shrimp...add \$3 per person. **With chicken...**add \$2 per person

Approximately 6 oz. per person

Deli Sandwich Station.....\$20 per person

Build your own deli sandwiches.

Sliced roast beef, oven roasted turkey, honey baked ham, assorted sliced cheeses, breads & rolls, lettuce, sliced tomatoes, red onions, mayo & mustard.

Served with two of Buster's fresh salads:

Buster's House Salad, Caesar Salad with Longboard Croutons, Cozumel Fresh Spinach Salad,

Fresh Fruit Salad, Maui Pasta Salad, Red Potato Salad, Island Slaw.

Approximately two portions per person.

Big Beach Burger Station.....\$22 per person

Build your own hamburger.

Half pound burger patties, cooked medium to medium well, hamburger buns, assorted cheeses, lettuce, sliced tomatoes, red onions, mayo & mustard.

(Veggie burger patties may be substituted upon advanced request.)

Served with choice of one: Island Slaw, Maui Pasta Salad, Red Potato Salad or French Fries

Add fresh rip-tide guacamole...\$30 per bowl. **Add crisp bacon...**\$2 per piece

One portion per person.

Soft Taco Station.....\$22 per person

Make your own soft tacos.

Choice of: Carne Asada, Pollo Asada (chicken), Pork Adobo, or Fried Fish Soft Tacos made with Mahi-Mahi (maybe grilled upon request.)

A combination of two of the above...\$23 per person. **A combination of – three or all of the above...**\$25-\$27 per person

Corn & flour soft taco tortillas, shredded lettuce (shredded cabbage with fish tacos), shredded cheese, diced fresh tomatoes, diced onions, jalapenos, and sour cream. Includes tortilla chips fresh salsa and fresh rip-tide guacamole.

Add black beans & Mexican rice...\$6 per person

Approximately two portions per person.

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. Due to health and safety standards, leftover buffet food may not be taken to go.

Upon request, a custom menu can be created by our Chef. Please note that beverages are not included with appetizers menus.