



## DESSERT BANQUET MENU

Add one or more of Buster's favorite delicious desserts to your special event.

- Tahitian Vanilla Bean Crème Brûlée**.....\$10  
Garnished with seasonal fresh fruit. A classic in any vacation spot.
- No Ka Oi Pineapple Grind**.....\$10  
Buster's version of traditional pineapple upside-down cake, but BETTER!
- Fruit Fantasia Longboard Dessert Pizza** - one of our House Signature Items!.....\$38 each  
Sweet flatbread drizzled with a tropical mango glaze, and raspberry sauce, topped with exotic fresh fruits, berries, bananas, kiwi and toasted coconut, and sprinkled with almond streusel.  
(Each Pizza serves up to 10 guests)
- New York Style Cheesecake**.....\$10  
Creamy and smooth, a favorite of Buster's and all his Surfer friends!  
Go wild and add fresh strawberry, blueberry or raspberry topping for an extra.... \$1.00 each  
(A minimum order of 32 pieces must be ordered)
- Chocolate Double-Dipped Fresh Strawberries** .....\$160  
Dipped in decadent white and dark Belgian chocolates. (40 Pieces per order)
- Triple Fudge Brownies & Macadamia Nut Cookies Platter**.....\$5 per person  
Comfort Food! One of each per guest.
- Chef's Selection of Assorted Miniature Cakes & Desserts (served Buffet-style)**.....\$12 per person  
Individual sized mini-cakes and desserts in assorted flavors, selected by our Chef.
- WOW!!! \* Chocolate "Lava-Flow" Fountain \***.....\$12 per person  
Served with fresh jumbo strawberries, pineapple, and other assorted fresh fruits,  
with mini cookies and mini brownies for dipping.
- Hot Fudge Sundae Station**.....\$16 per person  
Our Chef makes each Sundae custom to your order! Includes Vanilla Ice Cream,  
Hot Fudge, Mini-Brownies, Mini-Chocolate Chip Cookies, Chopped Nuts, Sprinkles,  
Maraschino Cherries & Whipped Cream. You know you want one!  
(A \$50.00 Chef's Attendant Fee will apply)

*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. Leftover buffet food may not be taken to go. As per house policies and health codes.*

*Upon request, a custom menu can be created by our Chef.*

*Cakes, cupcakes (or any dessert) brought into Buster's will be displayed, cut if applicable, and served, and are subject to a \$2.00 fee per guest.*