



LUNCHEON BANQUET MENU, PLATED SANDWICHES & SALADS

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

A confirmed guest and entree count is required in advance.

Includes Lemonade and Iced Tea. Salads and entrees are served with rolls & butter.

SANDWICHES:

- Rippin Ahi Burger**.....\$25
Blackened and seared ahi tuna on a classic bun, with wasabi mayo, grilled onions, mixed greens, tomato and avocado. Served with French fries.
- Del Mar Dip**.....\$22
Tender roast beef, provolone cheese, sautéed onions on a French roll, and served with au jus for dipping. Served with French fries.
- Pork Luau Sliders**.....\$18
Succulent marinated, slightly sweet'n'tangy pork slow-cooked seven hours in banana leaves, served topped with island slaw and mango pineapple salsa on 3 slider buns. Served with French fries.
- Buster's Beach Club Sandwich**.....\$20
Grilled chicken breast, lettuce & tomato, mayonnaise, avocado and crisp bacon on herb focaccia. Served with French fries.
- Veggie Sandwich**.....\$19
Fresh Roma tomato, avocado, roasted red pepper, grilled zucchini, white mushrooms, fresh mozzarella cheese. Served on grilled ciabatta bread lightly spread with basil pesto. Served with French fries.
- Big Beach Burger (1/2 lb)**.....\$20
Fresh ground beef patty on a classic bun, cooked medium to medium well, and served with crisp lettuce, fresh tomato, red onions & Thousand Island dressing. Served with French fries. Add cheese, bacon, avocado or sautéed mushrooms for \$2 each. (A Garden Burger patty may be substituted upon advanced request)

ENTREE SALADS:

- Chicken Caesar Salad**.....\$21
Freshly chopped hearts of romaine lettuce, zesty Caesar dressing, freshly shredded parmesan cheese and surfboard shaped croutons, served with grilled chicken breast. Substitute with Salmon \$4
- Chicken & Pear Salad**.....\$22
Grilled chicken tossed in a honey balsamic vinaigrette with mixed greens, caramelized pears, candied walnuts, feta cheese and dried cranberries.
- California Cobb Salad**.....\$23
Grilled chicken breast, romaine lettuce, bacon, tomatoes, avocado, diced hard-boiled eggs, shredded cheddar and blue cheeses, tossed with balsamic vinaigrette or ranch dressing.
- Tsunami Salad**.....\$25
Seared rare blackened sushi grade ahi tuna thin sliced over mixed greens tossed in a mild sesame dressing, red onion, roma tomato, mango, cucumber and ginger, garnished with wonton strips.

LUNCHEON BANQUET MENU (CONTINUED), PLATED LUNCH ENTREES

START WITH A SALAD:

(Please choose one for the entire party)

Buster's House Salad

Mixed greens, roma tomatoes, red onion, cucumber, with champagne vinaigrette.....\$10

Caesar Salad

Fresh romaine lettuce, "longboard" croutons, shredded parmesan cheese, tossed with zesty Caesar dressing...\$9

LUNCH ENTREE SELECTIONS:

Hawaiian Pork Luau, our House Signature Entree.....\$25

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.

Teriyaki Top Sirloin Steak.....\$26

Top sirloin marinated in teriyaki sauce and topped with a pineapple slice. Served with garlic mashed potatoes & fresh vegetables.

Tempura of Coconut Shrimp.....\$25

Five prawns, coated with tempura coconut batter, lightly fried, and served with a zesty orange Marmalade sauce. Served with French Fries & Buster's slaw.

Fresh Grilled Atlantic Salmon.....\$25

Grilled to perfection, and adorned with the Chef's special lemon caper sauce.
Served with Jasmine coconut rice & fresh vegetables.

Orange Coconut Salmon.....\$25

Sautéed coconut panko crusted salmon, served with ginger soy glaze and beurre blanc sauce.
Served with Jasmine coconut rice & fresh vegetables.

Island Mahi Mahi.....\$25

Grilled to perfection and topped with a creamy lemon dill sauce.
Served with Jasmine coconut rice & fresh vegetables.

Fish & Chips.....\$25

Fresh Mahi-Mahi dipped in beer batter and lightly fried, served with citrus tartar sauce Buster's slaw and French fries.

Macadamia Nut Crusted Chicken.....\$23

A tender, boneless, skinless breast of chicken, coated with panko breading and macadamia nuts, grilled lightly and served with soy ginger glaze, mango pineapple salsa, garlic mashed potatoes & fresh vegetables.

PASTAS:

Capri at Sunset Pasta.....with Shrimp \$25.....with Chicken \$22.....Vegetarian \$20

Fresh pasta, sautéed mushrooms, broccoli, carrots and zucchini mixed in a creamy Alfredo sauce.
Sprinkled with freshly shredded parmesan cheese.

Tomato Basil Pasta.....with Shrimp \$25.....with Chicken \$22.....Vegetarian \$20

Linguini noodles with roma tomatoes, garlic, basil, and olive oil. Sprinkled with freshly shredded parmesan cheese.

Santa Barbara Sunset Pasta.....\$28

Large shrimp manila clams, black mussels, capers, white wine, roma tomato, parsley and garlic served over fresh pasta. Sprinkled with freshly shredded parmesan cheese.

LUNCHEON BUFFET MENU

Requires a minimum of 25 guests
Includes Rolls and Butter, Lemonade and Iced Tea
Pricing is based on the number of entrees you choose
Includes Table cloths for all guest tables

Two Entrées.....\$26 per person

Three Entrées.....\$28 per person

Four Entrées.....\$30 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
- **Hawaiian Pork Luau** served with mango pineapple salsa
- **Balinese Baby Back Pork Ribs** with Hawaiian BBQ sauce
- **Fresh Grilled Salmon** with lemon caper butter sauce
- **Fresh Grilled Mahi Mahi** with creamy lemon dill sauce
- **Tomato Basil Pasta** with roma tomatoes, garlic, basil and olive oil
- Choose from: Vegetarian-style, with Chicken.....add \$2, or with Shrimp.....add \$3
- **Capri at Sunset Pasta** with a creamy Alfredo sauce and grated parmesan cheese
- Choose from: Vegetarian-style, with Chicken.....add \$2, or with Shrimp.....add \$3
- **Busters Chicken Fajitas** with fresh mushrooms, onions and peppers.....add \$2 with beef or Add \$3 with shrimp

Salad Selections (please choose one):

- **Buster's House Salad** with mixed greens, roma tomatoes, red onion, cucumber, served with champagne vinaigrette dressing
- **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 feta cheese, candied walnuts and fresh raspberries, served with raspberry vinaigrette dressing
- **Maui Pasta Salad** Buster's Hawaiian version of the classic
- **Buster's House Cole Slaw**
- **Fresh Fruit Salad** a fresh selection of pineapple, melons, berries & kiwi by seasonal availability

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, mushrooms, zucchini, asparagus & squashes
- **Macaroni & Cheese**

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

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.

Lunch is served between 11:00 a.m. and 4:00 p.m. each day. Upon request, a custom menu can be created by our Chef.

Children ages 4-10 receive 50% off buffet prices or may ask from our children's menu.