

# KUMA TOO

## BREAKFAST

*Toast with fruit compote, cereals, and fresh fruit available daily. Served with coffee, tea, juices, Bloody Marys and Mimosas.*

### Twice-Cooked French Toast

*French bread coated with RumChata® egg batter seared then baked*

### All-American Breakfast

*Start the day with crisp bacon, savory sausage, and eggs your way*

### Breakfast Sandwiches

*English muffin topped with crispy bacon or savory sausage, egg and cheese*

### Classic Eggs Benedict

*Perfectly layered hollandaise sauce, poached egg, and thick-cut bacon on an English muffin*

### Parfait

*Yogurt, strawberry preserve, and granola topped with fresh fruit*

### Breakfast Burritos

*Tortillas packed with sausage, roasted potatoes, mixed veggie, and scrambled eggs*

### Fresh Fruit Dutch-Baby

*A light fluffy pancake topped with powdered sugar and fresh fruit*

## LUNCH

### Grilled Beef Burgers and Bratwurst

*Burgers and brats with all the fixings, served with boatmade sweet potato fries*

### Beef, Chicken or Fish Soft Tacos

*Seasoned meat with crisp vegetables wrapped together with grated cheese, salsa, guacamole and aioli*

### Rice Noodles with Coconut-Lime Dressing

*A sweet and citrusy noodle dish served with your choice of shrimp or chicken*

### Buddha Bowl

*Plate packed with noodles, avocado, roasted chickpeas, tomatoes, zucchini, carrots, cabbage, and pineapple topped with avocado lime dressing*

### Chicken Caesar Salad

*Season grilled chicken served over fresh greens with shredded parmesan cheese and croutons*

### Seared Tuna Salad

*Seared tuna topped with a poached egg over mixed greens and boatmade vinaigrette dressing*

### Thai Red Curry Chicken Noodles

*Sweet and savory chicken tossed with noodles topped with cilantro and green onions*

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## Hors d'oeuvres

### Boatmade Guacamole

*Caribbean avocados with fresh-squeezed lime juice, cilantro, tomatoes, onions, and sour cream served with warm tortilla chips and chilled salsa*

### Crudit  and Fruit Platter

*Crisp vegetables and fresh fruit with hummus on the side*

### Caprese Salad

*Farm-fresh mozzarella over sliced Roma tomatoes with aromatic boat-grown basil and balsamic drizzle*

### Charcuterie

*Assorted meat and a mix of aged, smoked, and sharp cheese*

### Cucumber Canap 

*Crisp cucumber slices topped with goat cheese and a sweet pepper topped with lemon zest*

### Sweet and Savory Canap s

*A mix of fresh fruit, vegetables and herbs over baked baguette slices and puff pastries*

### Twisted Deviled Eggs

*Traditional deviled eggs topped with a sweet pepper wedge*

### Cucumber Sushi Roll

*A play on sushi with a cucumber canap  housing avocado, carrots, and julienned red peppers with sushi rice, soy sauce and spicy aioli*

## DINNER

### Scallops, Steak, and Potatoes

*Delicately seasoned scallops, grilled steak with baked potato*

### Baked Parmesan Fish Fillets

*Fish of the week coated in a creamy parmesan sauce with rice and saut ed vegetables on the side*

### Caribbean Marinated Pork Chops

*Rum and citrus marinade paired with seasoned black beans and rice*

### Pasta Carbonara

*An Italian classic comprised of egg, garlic, aromatic cheeses, bacon and pepper topped with fresh parsley*

### Indian Vegetable Chicken Curry

*Spicy curried vegetables and chicken served in a tortilla bowl with jasmine rice and a Greek yogurt cucumber pur e*

### Mediterranean Eggplant

*Ratatouille roasted in eggplant served with chilled cucumber soup*

### Seafood Risotto

*Creamy risotto packed with fresh seafood and vegetables served with a side salad*

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## DESSERTS

Key Lime Pie

Mini Raspberry Cheesecakes

Sliced Oranges with Thyme

Boat S'mores

*Made by Candlelight*

Dessert Nachos

*Boatmade sweet tortilla chips loaded with chocolate sauce, fresh fruit, powdered sugar and cream*

Cherry Chocolate Cake

*Decadent chocolate cake infused with cherries topped with almonds*

Layered Fruit Dip

*Citrus cream, strawberry jam, and vanilla wafers topped with slices of fresh fruit*

