



**STARTERS**

**DEEP FRIED MAC N CHEESE  
BALLS**

**CUCUMBER CEVICHE  
SHOOTERS**

**SUN DRIED TOMATO  
BRUSCHETTA**



**WHITE BEAN AND GREENS  
CRUSTINI**

**ENDLESS CHIPS AND  
SALSA**

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**ENTREE PLATES**

**BACON WRAPPED FILLET  
MIGNON**

**WILD CAUGHT SALMON**

**VEGAN STUFFED BELL  
PEPPER**



**BAKED POTATO**

**SERVED WITH SEASONAL  
VEGETABLES AND  
ASSORTED DESSERTS**

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# DRINKS

ICED LAVENDER SWEET BLACK  
TEA - \$3

WATERMELON CUCUMBER MINT  
SPA WATER - \$3

ROSEMARY STRAWBERRY SPA  
WATER - \$3

SPIKED SPARKLING CRANBERRY  
MINT - \$9

SEXY CINNAMON APPLE CIDER - \$9



COCONUT PINA COLADA - \$9

SANGRIA - \$9

MANGO MARGARITA - \$9

STRAWBERRY DAIQUIRI - \$9



BLOODY MARY - \$9



**LUPIN LODGE  
NEW YEAR'S  
DAY BRUNCH**

SERVED FROM 9-3

BOTTOMLESS MIMOSA CRAFT COCKTAIL BAR

FRESHLY BREWED COFFEE

EGGS EN COCOTTE  
WITH PICO DE GALLO

BISCUITS AND GRAVY

ROOT VEGETABLE HASH

ASSORTED FRESH FRUIT

ASSORTED BAKED GOODS

PASTA AND POTATO SALAD

DIY BELGIAN WAFFLE STATION  
WITH ROSEMARY-INFUSED SYRUP

COTTAGE CHEESE & VANILLA YOGURT

CHILIQUILAS

**\$30**

