

# THE GALLERY & PUFFIN BAR

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## FIRST TEE BUFFET

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*Includes drip coffee and fresh juice*

*\$22/person*

SCRAMBLED EGGS

SCRAMBLED EGGS WITH CHEESE

ROASTED POTATOES

SEASONAL ROASTED VEGETABLES

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

OATMEAL

CHEF'S DAILY SPECIAL

STEELHEAD LOX

BAGEL CHIPS

SAVORY PASTRIES

SWEET PASTRIES

OVERNIGHT OATS

FRESH FRUIT & MIXED BERRIES

VANILLA YOGURT

HOUSEMADE GRANOLA

CHEF DE CUISINE: LUKE HALL • EXECUTIVE CHEF: RORY BUTTS

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\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NOT EVERY INGREDIENT IS LISTED ON THE MENU. OUR CULINARY TEAM WILL GLADLY ASSIST WITH ANY DIETARY RESTRICTIONS. INDIVIDUAL BILLING AVAILABLE FOR PARTIES OF 8 OR LESS.