

Dining Announcements for the Week of October 8th to October 14th



****Highlights****

Wednesday, October 11th
*Social Hour with "Snacks" from
4:00-5:30 pm in the Main Lounge*

Steve's Quote of the Week:

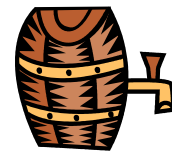
*"Autumn burned brightly,
a running flame through
the mountains, a torch
flung to the trees."
~ Faith Baldwin*

Continuing this week . . .

Kitchen Renovations

We are in our 2nd Week!

Renovations will take approximately 3 weeks. All Dining Rooms remain open, same hours. We will offer 2 buffets (1-Bistro / 1-Terrace Room). Minor alterations to daily menu will occur. No Terrace Room menu for this time period.



Dining Hours & Venue:

Bistro

Monday - Saturday
Breakfast (off menu) 8:00am – 10:30am
(half-hour break to switch-over)
Lunch (off menu) 11:00am – 2:30pm
Lunch Buffet 12 noon – 1:30 pm
Dinner Buffet 4:00 pm – 6:30 pm
Sunday
Buffet Service 11:00 am – 1:30 pm

Wyomissing Cub / Iris Room

Terrace Room

ALL BUFFET

Monday - Saturday
Lunch Buffet 12:00 – 1:30 pm
Dinner Buffet 5:00 – 7:00 pm
Th-Fri-Sat After Hours 7:00 – 9:00 pm

Sunday
Lunch Buffet 11:30 am – 1:30 pm

**No special Terrace Room
menu during renovations.**

Private Dining Rooms
can be reserved as always.

Chef's Specials

will be offered periodically through renovations.

*Watch HTN on TV
for posted specials!*



End of Month...

Dave Cullen 🎵

**Saturday,
October 28th**

*7:00-9:00 pm
in Terrace Room*

This Week ...

Babarianfest

Friday, Oct. 13th
starting at **5:00 pm**

- > Food Stations
- > Dinner Music
- > German Beer
- > Dancing by Edelweiss Schuhplattlers

See flyer for all details!



Coming . . .

Fall-Winter Menu

*will begin Sunday,
November 5th*

For Reservations, Take-Out & Room Service Orders, and Other Questions,
please call the Hostess Desk at **484-628-7646**



Bistro ~ Wyomissing Club
Menu for October 8th to October 14th



Sunday, October 8th

Hearty Beef Steak Soup

♥ Zucchini Garlic Soup

Broccoli Salad



Braised Chicken

*fresh chicken leg & thigh quarter
braised in red wine, rosemary & tomato*

Prime Rib

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

♥ Garlic Ginger Baby Carrots

♥ Roasted Fresh Brussels Sprouts

Twice Baked Potato

♥ Baked or Sweet Potato

Mashed Potatoes

Monday, October 9th

♥ Chicken Tortellini Soup

Cream of French Green Bean Soup

♥ CousCous Salad



Grilled Chicken *with*

watermelon & mango salsa

♥ Tilapia *with lemon & garlic*

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

♥ Red Cabbage

Corn

♥ Baked or Sweet Potato

Mashed Potatoes

Tuesday, October 10th

♥ Beef Barley Soup

Mango Gazpacho

♥ Spinach Salad *with water
chestnuts & sesame ginger dressing*

Barbeque Meatballs *on roll*

Chicken Francaise

finished with lemon-butter sauce

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

Parmesan Roasted Mushrooms

♥ Snap Peas *with red pepper*

♥ Baked or Sweet Potato

Mashed Potatoes

Wednesday, October 11th

Crab & Rice Soup

♥ Smokey Roasted Corn Chowder

♥ Parisian Tomato Cucumber Salad

Herring & Sour Cream

Pot Roast

Turkey Burger *with cranberry chutney*

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

♥ Asparagus

Cauliflower Polonaise

Roasted Potatoes

♥ Baked or Sweet Potato

Mashed Potatoes



Thursday, October 12th

♥ Vegetarian Lentil Soup
Chicken Cacciatore Soup

♥ Romaine Lettuce

with golden raisins & apples



Flank Steak

Roast Turkey

with Potato Filling

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

Green Beans Amandine

♥ Peas

♥ Baked or Sweet Potato

Mashed Potatoes

Friday, October 13th

♥ Lemon Chicken Orzo Soup
Scallop Bisque

♥ Relish Plate

♥ Roasted Beet Salad

with citrus vinaigrette

Baked Ham



Chicken Asiago Prosciutto

Salad *on bed of arugula*

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

Whipped Squash ~ Corn

Scalloped Potatoes

♥ Baked or Sweet Potato

Mashed Potatoes

Saturday, October 14th

♥ Caramelized Onion &
Mushroom Soup

Summer Potato Soup

♥ Greek Salad



Grilled Steak Peperonata

(marinated top sirloin with sautéed peppers)

Pork & Sauerkraut

♥ Baked Salmon *with dill sauce*

Baked Chicken (♥ *without skin*)

Scalloped Apples

Sauerkraut

♥ Baked or Sweet Potato

Mashed Potatoes

Seasonal Dessert Menu

*New Dessert Format:
2 special desserts for next 2 weeks*

~ October 1st – 14th ~



Boston Cream Pie

Carrot Cake



No Sugar-Added

Assortment available ~ Pie & Cake
(ask your server for selections)

Always Available

Angel Food Cake ~ Pound Cake

Home Baked Cookies (2 pack)

Jello & Sugar-Free Jello

Ice Cream ~ Ice Cream Sundae

Fresh Cut Fruit ~ Fresh Whole Fruit

(banana, apple, orange)

♥ *Choose these items as a healthier choice. They are lower in fat and sodium.
For soups – a low sodium version is available upon request.*