

Bistro Buffet and Wyomissing Club Room Menu

To Go orders, Reservations and Room Service call 484-220-8316 or email [diningorders@thehighlands.org](mailto:diningorders@thehighlands.org)



MONDAY, JULY 4  
11:30am-2:30pm Buffet in the Wyomissing Club, Terrace Room & Bistro  
Reservations Required

- Macaroni Salad Coleslaw GF
- Hamburger GF on Roll
- Hot Dogs on Roll
- Fried Chicken
- Potato Chips Baked Beans GF
- Corn on the Cob GF
- Relish Tray with Dip GF
- Watermelon GF Assorted Cookies
- Ice cream Novelties

- TUESDAY, JULY 5
- Strawberry Salad GF
  - Chicken Vegetable Soup GF
  - Beef Orzo Soup GF
  - Seafood Stuffed Sole
  - Meatball Sandwich
  - Pork Loin w/ Gravy GF
  - Scalloped Potatoes
  - Squash Medley GF
  - Green Beans GF
  - Baby Carrots GF
  - Cherry Pie
  - Chocolate Cake

- WEDNESDAY, JULY 6
- Herring in Wine Sauce GF
  - Beef Orzo Soup GF
  - Broccoli Cheese Soup GF
  - Beef Stroganoff GF
  - New Orleans Shrimp Cake
  - Asian Chicken Salad GF
  - Buttered Noodles
  - Ratatouille GF
  - Cauliflower GF
  - Summer Blend GF
  - Coconut Custard Pie
  - Bananas Foster

- THURSDAY, JULY 7
- Spinach with Bacon Dressing GF
  - Broccoli Cheese Soup GF
  - Chicken Corn Noodle Soup GF
  - Shrimp Stir Fry w/ Rice GF
  - Hot Roast Beef (GF) on White
  - Chicken Parmesan w/ Capellini
  - Asparagus GF
  - Stir Fry Blend GF
  - Broccoli GF
  - Cannoli
  - Dutch Apple Pie

- FRIDAY, JULY 8
- German Potato Salad GF
  - Chicken Corn Noodle Soup GF
  - Stuffed Pepper Soup GF
  - BBQ Ribs GF
  - Chicken Cordon Blue GF
  - Tuna Stuffed Tomato Plate GF
  - Curley Fries
  - Wilted Spinach with Bacon GF
  - Squash Medley GF
  - Calico Beans GF
  - Strawberry Crepes
  - Chocolate Chip Bread Pudding

- SATURDAY, JULY 9
- Caesar Salad Steamed Clams GF
  - Penne ala Vodka with Shrimp
  - Grilled Chicken Citrus Salad GF
  - London Broil GF
  - Sides (included with Entrée)
  - Rissole Potatoes, Macaroni Salad or Coleslaw GF
  - French Fries or Onion Rings
  - Green Beans GF
  - Ice cream Peanut Butter Pie

- SUNDAY, JULY 10
- Fresh Fruit GF Assorted Pastries
  - Cheese Blintz
  - Mixed Greens w/ Balsamic GF
  - Mini Bagels and Lox Plate
  - Eggs Benedict GF
  - Roast Turkey GF with Gravy
  - Corn GF Bread Stuffing
  - Creamed Chipped Beef
  - Bacon or Sausage GF
  - Home fries GF

- Always Available
- Applesauce, House Salad, Fresh Fruit
  - Baked Salmon with Dill Sauce
  - Baked Chicken, Chicken Caesar Salad
  - Whipped, Baked & Sweet Potatoes
  - Desserts: Angel Food Cake, Hand Fruit (apple, banana, orange)
  - =Lower Sodium GF= Gluten Free

Week 4

Announcements

Reservations are available for Independence Day, Monday July 4<sup>th</sup>!

Tuesday, July 5, 2022

New reservation process starts!

Reservations are required for Wyomissing Club Room and Terrace Room. Reservations can be made up to 3 days in advance. Guests are welcome back into our dining areas!

Weekend To Gos

To gos are available Saturdays 11:30 am -2:30pm (Bistro menu) or 4:30 – 6:30 p.m. (Shrimp, Clams and More menu)  
Sundays 11:30-2:30 p.m. (Brunch Menu)  
Pick up To Gos in the Bistro area

Please call 484-220-8316 or email [diningorders@thehighlands.org](mailto:diningorders@thehighlands.org) to make or change a reservation.

Dining Hours

- Bistro – No reservations needed or accepted.
- Breakfast: Monday through Saturday 8:00 a.m. – 2:30 p.m.
  - Lunch: Monday through Saturday 11:30 a.m. – 2:30 p.m.
  - Dinner Buffet: Monday through Friday 4:00 p.m. – 6:30 p.m.
  - Closed Sundays.
- Wyomissing Club – Reservations required Monday through Sunday.
- Lunch: Monday through Friday 12:00 p.m. – 1:30 p.m.- No reservations needed.
  - Dinner: Monday through Friday 4:30 – 7:00 p.m.
  - Saturday Evenings: 4:30 – 6:30 p.m. (Shrimp, clams, and more menu)
  - Sunday Brunch: 11:30 a.m. – 2:30 p.m. and Burgers and more 4:30 – 6:30 p.m.
- Terrace Room – Reservations required Monday through Friday & Sundays.
- Dinner: Monday through Friday 5:00 p.m. – 7:00 p.m.
  - Sunday Brunch -11:30 a.m. – 2:30 p.m.
  - Closed Saturdays

To-go & Room Service

To-go and room service orders are available during the following hours:  
Monday - Friday 12:00-1:30 p.m. or 4:00-6:30 p.m.  
Saturday 11:30 am -2:30pm or 4:30 – 5:30 p.m. Sunday 11:30am-2:30 p.m.  
Please call 484-220-8316 or email [diningorders@thehighlands.org](mailto:diningorders@thehighlands.org).

Terrace Room Menu

July 5-8

Terrace Room Menu not available July 4<sup>th</sup>

STARTERS

- Soup du Jour
- Fresh Fruit Cup-GF
- House Salad - GF
- with Balsamic Vinaigrette

- Summer Corn Soup with Fresh Herbs GF
- Local corn simmered chicken stock. Finished with fresh thyme and basil.

ENTREES

Sole Meuniere GF

Sole lightly coated with rice flour, pan seared and finished with butter, lemon, and parsley

Duck Breast with Blood Orange Marmalade GF

Pan seared duck breast topped with blood orange and vanilla bean marmalade

Brown Butter Butternut Squash Ravioli

Brown butter ravioli with butternut squash, sage, and pecans. Garnished with grated parmesan cheese bread.

ACCOMPANIMENTS

- Garlic & Sweet Potato Polenta
- Swiss Chard & Shallots GF
- Vegetable Du Jour GF
- Baked or Sweet Potato GF



Always Available

Pan Roasted Salmon, Grilled Chicken Caesar Salad, Pan Seared Strip Steak.