



Reading Liederkrantz

MAY 2017



Chef Marlis invites everyone to come up to the club and enjoy dinner, refreshments and Gemütlichkeit.

Chef Marlis will prepare a Heart Healthy Dinner Feature each week along with her Full Menu and Features.

Chef Marlis' Full Menu is available Wednesday, Thursday and Friday plus her Chef Features and more. THURSDAY NIGHT she offers some of the best Wings in Berks County; available with 25 of her special sauces.

Wednesday, May 3

Savory Strudel Feature - Chicken and Cranberry with Walnuts Strudel

This is the club favorite Savory Strudel. This warm and savory strudel is filled with Roasted Chicken, Cranberries and a few Walnuts topped with a white Béchamel sauce. Served with 2 Sides.

Friday, May 5

Schweinsbraten

(Roasted Pork) Chef Marlis slow roasts Pork encrusted with her special blend of herbs and spices until fork tender then slices and serves it with its own flavorful Au Jus. Served with 2 Sides.

Wednesday, May 10

Kohlrouladen

(Stuffed Cabbage) Chef Marlis makes these Cabbage Rolls the way she was taught at home. Cabbage Leaves stuffed with beef, pan braised then cooked in brown gravy made from its own Au Jus. A great cabbage taste with a wonderful gravy. Served with 2 Sides.

Friday, May 12

Bayerische Sauerbraten

(Marinated Beef Roast) This recipe has been handed down for generations. Chef Marlis presents our family's Authentic Sauerbraten, Bavarian Style, slow braised marinated Beef Roast. This is so tender that you can cut it with a fork and has that unique sweet and sour flavor. Served with 2 Sides.

Wednesday, May 17

42nd installment of Chef Marlis' Culinary Tour through Germany.

This month Chef Marlis will be serving several delicacies from:

Ingolstadt, Germany.



Ingolstadt is the ancestral home town of her husband's Family, the Reading Liederkrantz General Manager - Robin P. Pritz. Enjoy some of his favorite childhood foods. Ingolstadt is a city in the Free State of Bavaria, in the Federal Republic of Germany. It is located along the banks of the River Danube, in the center of Bavaria in southern Germany.

Chef Marlis will explore this City in Germany and unlock some of their culinary secrets.

(BUFFET WILL BE SERVED 6 - 8 PM - REGULAR FULL MENU WILL ALSO BE AVAILABLE 5 - 9 PM)

Friday, May 19

Pork Rib Eye

Chef Marlis takes a Tender boneless Pork Rib Eye and sears it on the griddle top to seal in all of the good Au Jus and then finishes it with a topping of her own Cherry Reduction. Served with 2 Sides.

Wednesday, May 24

Hackbraten Wellington

(Meatloaf Wellington) This has been the club favorite for 2016!! Chef Marlis' Meatloaf is like no other, juicy and tender. She creates a very special Savory Meatloaf that is encased in a buttery Puff Pastry crust and baked to golden-brown perfection. Once you try it you will be back for more. Served with 2 Sides.

Friday, May 26

Rindsrouladen

(Beef Roulade) Pan braised beef rolls stuffed with bacon, onion and dill pickle and a hint of German style Mustard topped with a hearty sauce. This dinner is one of the all-time favorites at the Reading Liederkrantz. Served with 2 Sides.

(Authentic suggestion: home-made Spätzle and Red Cabbage.)

Wednesday, May 31

Coconut Shrimp

Chef Marlis' Coconut shrimp are breaded including coconut flakes and fried until golden brown. The coconut in the coating gives the shrimp a slightly sweet flavor; she then tops them with her own Pina Colada Sauce.

Served with 2 Sides.