



Reading Liederkrantz

JUNE 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.

Friday, June 2

Beef Stroganov

Pan braised Angus Beef Tenderloin tips with a creamy mushroom, onion, and sour cream sauce, and is served over pasta. Served with 2 Sides.

Wednesday, June 7

Lobster Night



Friday, June 9

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, June 14

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, June 16

Huhn mit Riesling Soße

(Chicken with Riesling Sauce) Tender Locally Raised Chicken Breast, Hormone and Antibiotic Free, smothered in a light sauce made with Imported German Riesling wine. Served with 2 Sides.

Sunday, June 18 - G.T.V. Edelweiss Father's Day Clambake in the Grove

Wednesday, June 21

43rd installment of Chef Marlis' Culinary Tour through Germany.

This month Chef Marlis will be serving delicacies from The Free State of:

Thuringia, Germany

The Free State of Thuringia is a federal state of Germany, located in the central part of the country.

Thuringia has been known by the nickname of "the green heart of Germany" (das grüne Herz Deutschlands) from the late 19th century, due to the dense forest covering the land. Named after the Thuringii tribe who occupied it around AD 300, Johann Sebastian Bach spent the first part of his life (1685–1717) and important further stages of his career in Thuringia.

Chef Marlis will explore this State 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, June 23 WURSTFEST in the Biergarten

Friday, June 23

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, June 28

Thanksgiving Sandwich

Slow-roasted turkey breast topped with homemade herb stuffing, savory turkey gravy, and cranberry sauce served on a Crostini Roll.

Friday, June 30

Savory Strudel Feature - Chicken Asparagus Alfredo Strudel

Tender Chicken breasts with sautéed onions and asparagus add to that a perfect blend of Parmesan and Mozzarella cheese and top it with creamy Alfredo sauce. It is then wrapped in a flakey puff pastry. Served with 2 side dishes.



Thuringia