

152nd Year

Reading Liederkrantz

AUGUST 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, August 2

Schmorbraten

(Roast Beef) Chef Marlis slowly roasts a Beef Top Round in the finest German Lager Beer and then smothers it with hearty gravy made with its own Au Jus from the pan. Served with 2 Sides.

Friday, August 4

Gefüllte Paprikaschoten

(Stuffed Peppers) Sweet bell peppers stuffed with Chef Marlis' very own Sausage and Herb Filling. Served with 2 sides.

Wednesday, August 9

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, August 11

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, August 16

45th installment of Chef Marlis' Culinary Tour through Germany. Fehrbellin, Brandenburg, Germany.



This month Chef Marlis will be serving several delicacies from Fehrbellin, Germany; family recipes from her own home town where she was born. Enjoy many of her favorite childhood foods. Fehrbellin is a municipality in state of Brandenburg, Germany; located 60 km NW of Berlin.

Fehrbellin

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, August 18

Seafood Spätzle

House-made Bavarian Spätzle that are made right here at the Liederkrantz, they are tossed with a creamy Mornay Sauce which includes: Fish, Maryland Crab, Bay Scallops and Edam Cheese. Served with 1 Side.

Wednesday, August 23

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.

Friday, August 25

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, August 30

Savory Strudel Feature - Danish Meatball Strudel

This warm and savory buttery Puffed Pastry Strudel is filled with Meatballs smothered in a creamy Fresh Dill sauce and Swiss Cheese. Served with 2 sides.