



Reading Liederkrantz

OCTOBER 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, October 4 - Friday, October 6 CLOSED OKTOBERFEST CLEAN-UP

Wednesday, October 11

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, October 13

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, October 18

47th installment of Chef Marlis' Culinary Tour through Germany.

Munich, Bavaria

This month she will be serving several delicacies from Munich, Germany. Munich, the capital of Bavaria, is home to centuries-old buildings and numerous museums. The city is known for its annual Oktoberfest celebration and cavernous beer halls, including the famed Hofbräuhaus, founded in 1589.

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

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



München

SPECIAL Schweinshax'n night

Friday, October 20

Knusprige Schweinshax'n

(Roasted Pork Shank) Slow Roasted Pork Shank with Crackling, served with traditional Sauerkraut, Red Cabbage and Parsley Potatoes.

Wednesday, October 25

Southern Style Brisket Dinner

Angus Beef Brisket that is slow roasted until fork tender smothered in Chef Marlis' special homemade sweet BBQ sauce. Served with 2 Sides.

Friday, October 27

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.)