



Reading Liederkrantz

NOVEMBER 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, November 1

Boom-Boom Shrimp

Beer Battered Shrimp are fried then tossed with Chef Marlis' own secret Boom Boom sauce, served on a bed of Rice. A bit spicy but delicious. Served with 2 Sides.

Friday, November 3

Gefüllte Hünchenbrust

(Stuffed Chicken Breast) Tender chicken breasts stuffed with Chef Marlis' special recipe Bread filling. Served with 2 Sides.

SATURDAY NOVEMBER 4 - TITANIC NIGHT - SEE WEBSITE FOR DETAILS

Wendsday, November 8

MAC & CHEESE NIGHT

Friday, November 10

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.

SATURDAY NOVEMBER 11 - WHISKEY PAIRING NIGHT - SEE WEBSITE FOR DETAILS

Wednesday, November 15

48th installment of Chef Marlis' Culinary Tour through Germany.

Hamburg, Germany



This month she will be serving several delicacies from Hamburg, Hamburg, Germany. Hamburg is the second largest city in Germany and the eighth largest city in the European Union. On the river Elbe, the port of Hamburg is the second largest port in Europe. The official name reflects its history as a member of the medieval Hanseatic League, as a free imperial city of the Holy Roman Empire.

Hamburg

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

Friday, November 17

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.

Wednesday, November 22

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.

THURSDAY NOVEMBER 23 - THANKSGIVING DINNER - SEE WEBSITE FOR DETAILS

Friday, November 24

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, November 29

Seafood Spätzle

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