

152nd Year

Reading Liederkrantz



JANUARY 2018

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

Chef Marlis will be introducing a Heart Healthy Dinner Feature each week along with the Full Menu and Features that you have all come to know. 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, JANUARY 3

Smoked Salmon Cakes

Chef Marlis' handmade Smoked Salmon Cakes (2) with a touch of smoke fried to a golden brown served on a bed of greens and finished with a Creamy Dill Sauce. Served with 2 Sides.

FRIDAY, JANUARY 5

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.

WEDNESDAY, JANUARY 10

Hackbraten Wellington

(Meatloaf Wellington) This has been the club favorite for 2017!! 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. Choice of 2 Sides.

FRIDAY, JANUARY 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. Choice of 2 Sides.

WEDNESDAY, JANUARY 17

50th installment of Chef Marlis' Culinary Tour through Germany.

*This month she will be serving several delicacies from: **Berlin, Germany.***



It is only fitting for Chef Marlis to choose the capital of Germany, BERLIN, as the 50th installment of her Culinary Tour through Germany. Berlin is the Capital of Germany with a population of 3.5 million people; it is the second most populous city in the European Union. First documented in the 13th century and situated at the crossing of two important historic trade routes, Berlin became the capital of the Margraviate of Brandenburg (1417-1701), the Kingdom of Prussia (1701-1918), the German Empire (1871-1918), the Weimar Republic (1919-1933) and the Third Reich (1933-1945). Berlin in the 1920s was the third largest municipality in the world.

Chef Marlis will explore this historic 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)

BERLIN

FRIDAY, JANUARY 19

Huhn Cordon Bleu mit Riesling Soße

(Chicken Cordon Bleu) Chef Marlis prepares her Chicken Cordon Bleu with all the detail that was passed down from the Family for generations. She starts with tender locally raised Chicken Breasts, stuffs them full of Black Forest Ham and Swiss Cheese, pan sears each one and bakes them to perfection. They then get topped with a light sauce made with Riesling wine (they are prepared the traditional way, not breaded). Served with 2 Sides.

WEDNESDAY, JANUARY 24

Savory Strudel Feature - Chicken and Cranberry with Pecan Strudel

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

FRIDAY, JANUARY 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, JANUARY 31

LOBSTER NIGHT - Chef Marlis will offer various Lobster Dishes.

Lobster Night

