

132nd Year

Reading Liederkrantz



FEBRUARY 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.

FRIDAY, FEBRUARY 2

Espresso Rubbed Pork Rib Eye

Chef Marlis takes a Tender boneless Pork Rib Eye hand rubs in her own blend of Espresso Rub and sears it on the griddle top to seal in all of the good Au Jus and then finishes it with a topping of her special Whiskey Maple Sauce. Served with 2 Sides.

WEDNESDAY, FEBRUARY 7

Hackbraten Wellington

(Meatloaf Wellington) This was 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.

THURSDAY FEBRUARY 8

CHINESE NEW YEAR

Chinese New Year Buffet.

Chef Marlis teams up with Lin to make an authentic Chinese New Year Buffet. (6 - 8pm)

FRIDAY, FEBRUARY 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. Choice of 2 Sides.

SATURDAY, FEBRUARY 10

♥ **VALENTINE'S DAY DINNER - ROMANTIC CANDLELIGHT 6 COURSE DINNER / DANCE**
MUSIC BY: AFTER ALL BAND - SEE FLYER FOR MORE INFORMATION.

WEDNESDAY, FEBRUARY 14

Heart Shaped Lobster Ravioli

In Honor of Valentine's Day Chef Marlis will be serving Heart Shaped Lobster Ravioli in a creamy Lobster Sauce.

FRIDAY, FEBRUARY 16

Seafood Spätzle

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

WEDNESDAY, JANUARY 21

51st installment of Chef Marlis' Culinary Tour through Germany.

This month she will be serving delicacies from:

Rostock, Germany

Rostock is the largest city in the north German state Mecklenburg is the largest city in the north German state Mecklenburg-Vorpommern. Rostock is on the Warnow river; 7 miles north is the Baltic Sea coast. Rostock is home to one of the oldest universities in the world, the University of Rostock, founded in 1419.

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)

FRIDAY, FEBRUARY 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, FEBRUARY 28

Savory Strudel Feature - Bacon Cheeseburger Strudel

Take our famous 100% Angus Burger, top it with 2 cheeses, add some sautéed onions and stuff it all into our Buttery Puffed Pastry then top it with Applewood Smoked Bacon...Voilà! A Bacon Cheeseburger Strudel is born! Chef Marlis then smothers it in Jäger Sauce to create the ultimate strudel taste sensation...OMG. Served with 2 Sides.



ROSTOCK