



Reading Liederkrantz

MARCH 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, MARCH 2

Fish Feature - Geräucherte Forelle im Blätterteig

(Smoked Trout Strudel) Trout smoked to perfection then wrapped in our famous buttery Puff Pastry and topped with homemade horseradish cream. Served with 2 side dishes.

WEDNESDAY, MARCH 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.

FRIDAY, MARCH 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, MARCH 10

A bit of Irish all WEEK!

ST PADDY'S DAY CELEBRATION - ENTERTAINMENT: The Marlakey Brothers

THIS EVENT SOLD OUT THE PAST 3 YEARS!! - SEE FLYER FOR MORE INFORMATION. -

WEDNESDAY, MARCH 14

Bangers and Mashed

Also known as sausages and mash, is a traditional dish of the British Isles made of sausages and mashed potatoes. Served with 2 Sides.

FRIDAY, MARCH 16

Corned beef and Cabbage

Corned beef and cabbage is probably the most traditional St. Paddy's Day dish there is. Slow simmered corned beef, so tender you can cut it with your fork, served with Irish Potatoes and 1 side.

WEDNESDAY, MARCH 21

52nd installment of Chef Marlis' Culinary Tour through Germany.

This month she will be serving delicacies from

Bonn, Germany



The Federal City of Bonn is a city on the banks of the Rhine, in the German state of North Rhine-Westphalia, Founded in the 1st century BC as a Roman settlement, Bonn is one of Germany's oldest cities. Composer Ludwig van Beethoven was born in Bonn in 1770. Bonn was the provisional capital of West Germany, following WWII, 1949 -1990, and served as the seat of government. Because of a political compromise following German reunification the seat of Germany again became Berlin but the German state maintains a substantial presence in Bonn.

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

FRIDAY, MARCH 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, MARCH 28

EGGS BENEDICT NIGHT

Original Eggs Benedict, Chesapeake Crab Benedict, Bavarian Benedict and others.

FRIDAY, MARCH 30

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.