

152nd Year

Reading Liederkrantz



APRIL 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, APRIL 4

Hackbraten Wellington

(Meatloaf Wellington) This was 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, APRIL 6

Gefüllte Schweinerippchen

(Stuffed Pork Chops) Chef Marlis takes large juicy pork chops and stuffs them with a savory bread and herb filling, then breads and fries them until golden brown. Served with 2 Sides.

WEDNESDAY, APRIL 11

LOBSTER NIGHT - Chef Marlis will offer various Lobster Dishes.

Lobster Night



FRIDAY, APRIL 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. Choice of 2 Sides.

WEDNESDAY, APRIL 18

53rd installment of Chef Marlis' Culinary Tour through Germany.

Bad Boll, Germany

This month she will be serving several delicacies from the ancestral home town of our Vice President Fritz Allmendinger.

Enjoy some of his favorite childhood foods. Bad Boll is a municipality in the district of Göppingen in Baden-Württemberg in southern Germany. (near Stuttgart, Germany)

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

(A.Y.C.E. BUFFET WILL BE SERVED 6 - 8 PM - REGULAR FULL MENU WILL ALSO BE AVAILABLE 5 - 9 PM)



Bad Boll

FRIDAY, APRIL 20

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, APRIL 25

Savory Strudel Feature - Black Forest Ham and Swiss Cheese Strudel

Black Forest Ham mounded on top of sautéed onions and mushrooms topped with Swiss Thinly sliced Cheese all wrapped and baked in a buttery Puffed Pastry. Served with 2 Sides.

FRIDAY, APRIL 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.)