

152nd Year

Reading Liederkrantz

MAY 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, MAY 2

Gefüllte Paprikaschoten

(Stuffed Peppers) Sweet bell peppers stuffed with Chef Marlis' very own Sausage and Herb Filling.
Served with 2 sides.

FRIDAY, MAY 4

Chicken Divan

Tender Cubed Chicken breast fillets over spears of cooked Broccoli smoothed in a creamy Mornay sauce topped with shredded aged Cheddar Cheese, served with our own fresh baked puff pastry.
Served with 2 Sides.

WEDNESDAY, MAY 9

Hackbraten Wellington

(Meatloaf Wellington) This was a club favorite in 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 come back for more. Served with 2 Sides.

FRIDAY, MAY 11

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, MAY 16

54th installment of Chef Marlis' Culinary Tour through Germany. Ingolstadt, Germany.



Ingolstadt

This month Chef Marlis will be serving several delicacies from Ingolstadt; the ancestral home town of her husband's Family, the Reading Liederkrantz General Manager - Robin P. Pritz. Enjoy some of his favorite childhood foods. Ingolstadt is a city in the Free State of Bavaria, in the Federal Republic of Germany. It is located along the banks of the River Danube, in the center of Bavaria in southern 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)

FRIDAY, MAY 18

Hünchenrouladen mit Senfkräuterkruste

(Chicken Roulade) Chicken breast rolls filled with Black Forest Ham, Spinach and Goat Cheese, encrusted with mustard and herbs then pan fried. Served with 2 Sides.

WEDNESDAY, MAY 23

Curry Wurst

This dish is particularly popular in the metropolitan areas of Berlin, Hamburg and the Ruhr Area. Two (2) Sausages cut into bite sized pieces and drenched in a curry-tomato sauce. Served with French Fries.

FRIDAY, MAY 25

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.

WEDNESDAY, MAY 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.