

152nd Year

Reading Liederkrantz



JUNE 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, JUNE 1

Gefüllte Hünchenbrust

(Stuffed Chicken Breast) Tender chicken breasts stuffed with Chef Marlis' special recipe Bread filling. Served with 2 Sides.

WEDNESDAY, JUNE 6

BOOM - BOOM IT ALL

Boom - Boom Schnitzel / Boom - Boom Shrimp / Boom - Boom Chicken Breast

One of Chef Marlis' most enjoyed sauces will be available on a number of entrees. Enjoy her spicy unique sauce on you favorite foods. Served with 2 Sides.

FRIDAY, JUNE 8

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, JUNE 13

Käsespätzle

(Cheese Spätzle) Our very own Homemade tiny German dumplings, mixed with freshly melted Imported cheeses, sautéed onions and topped with frizzled onions. Served with garden greens, tomato and cucumber slices drizzled with a Balsamic glaze.

FRIDAY, JUNE 15

Schmorbraten

(Roast Beef) Chef Marlis slowly roasts a Beef Top Round in the finest German Lager Beer and then smothers it with hearty gravy made with its own Au Jus from the pan. Served with 2 Sides.

WEDNESDAY, JUNE 20

55th Installment of Chef Marlis' Culinary Tour through Germany.

This month Chef Marlis will be serving delicacies from The Free State of:

Thuringia, Germany



Thuringia

The Free State of Thuringia is a federal state of Germany, located in the central part of the country. Thuringia has been known by the nickname of "the green heart of Germany" (das grüne Herz Deutschlands) from the late 19th century, due to the dense forest covering the land. Named after the Thuringii tribe who occupied it around AD 300, Johann Sebastian Bach spent the first part of his life (1685–1717) and important further stages of his career in Thuringia.

Chef Marlis will explore this State in Germany 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, JUNE 22

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, JUNE 27

Seafood Spätzle

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

FRIDAY, JUNE 29

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.