

130 Year Celebration

Reading Liederkrantz

September Dining



Chef Marlis invites everyone to come up to the club and enjoy dinner.

Marlis' Full Menu is available Wednesday, Thursday and Friday plus the Chef Features and more.

THURSDAY NIGHT she offers some of the best Wings in Berks County; available with 25 of her special sauces.

Feature Menu preview for September 2015

Wednesday September 2

Savory Strudel Feature - Chicken and Cranberry with Pecan Strudel

This warm and savory strudel is filled with Roasted Chicken, Cranberries and a few Pecans topped with a white Béchamel sauce.

Friday September 4

Hackbraten Wellington

(*Meatloaf Wellington*) Chef Marlis' very special Savory Meatloaf encased in a buttery Puff Pastry crust and baked to golden-brown perfection.

Wednesday September 9

Fish and Chips

Perfectly crisp and golden deep-fried

Haddock that has been breaded with a beer batter made with Yuengling Lager Beer served on a bed of our seasoned crispy French Fries. Served with Tarter Sauce.

This evening we "Put on our British" as we join with our friends in the UK celebrating the reign of Her Majesty Queen Elizabeth II, who on this date will become the longest reigning British Monarch in history. English food and drink specials will be available.

Shepherds Pie

Chef Marlis' version of this classic starts with Choice ground Sirloin lightly seasoned and pan seared then layered with creamy mashed Potatoes and then baked to a light Potato Crust.

Friday September 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.

Saturday September 12 - 1st Annual Reading Liederkrantz Golf Outing at Reading Country Club with Dinner and Awards to follow at the Reading Liederkrantz.



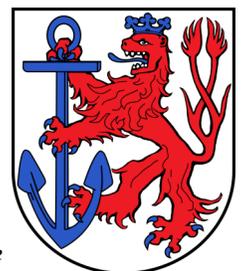
Wednesday September 16

A-Y-C-E Wednesday BUFFET - "Culinary Tour of Germany" - Düsseldorf, Germany.

22th installment of Chef Marlis' Culinary Tour through Germany.

This month she will be serving delicacies from Hamburg, Hamburg, Germany.

Düsseldorf is the capital city of the German state of North Rhine-Westphalia and center of the Rhine-Ruhr metropolitan region with a population of 11 million people. Düsseldorf is an international business and financial center and renowned for its fashion and trade fairs. As a city by the river Rhine, Düsseldorf is a stronghold for Rhenish Carnival celebrations. Every year in July more than 4.5 million people visit the city's Largest Fair on the Rhine.



Buffet 6:00 - 8:00 pm - Regular Menu selections will also be available 5:00 - 9:00 pm

Friday September 18

Kassler Rippchen

(*Smoked Pork Chops*) Lightly Smoked and charbroiled center cut Pork Chops.

Wednesday September 23

Savory Strudel Feature - Danish Meatball Strudel

This warm and savory strudel is filled with Meatballs smothered in a creamy Fresh Dill sauce and Swiss Cheese.

Friday September 25

Rindsrouladen

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.