



Reading Liederkrantz



APRIL 2019

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 3

Pizza Night



A.Y.C.E. Pizza and Pasta Buffet

Buffet includes Authentic Handmade Italian Pizza with various toppings, Pasta with Red and Alfredo Sauce, Handmade Garlic Sticks, Caesar Salad and Dessert.

FRIDAY, APRIL 5

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 10

Lobster Night

LOBSTER NIGHT - Chef Marlis will offer Lobster Tails & Little Neck Clams.

FRIDAY, APRIL 12

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 17

65th installment of Chef Marlis' Culinary Tour through Germany.

Stuttgart, Germany



Stuttgart

Stuttgart is the capital and largest city of the state of Baden-Württemberg in southwest Germany. The eighth largest city in Germany, Stuttgart is spread across a variety of hills (many of them vineyards), valleys and parks – unusual for a German city and often a source of surprise to visitors who primarily associate the city with its industrial reputation as the 'cradle of the automobile'. Stuttgart lies about an hour from the Black Forest and a similar distance from the Swabian Jura mountains. The first known settlement of Stuttgart was around the end of the 1st century AD with the establishment of a Roman fort on the banks of the river Neckar. It was in origin a site for breeding cavalry horses as is depicted in its coat of arms. Stuttgart is nicknamed the Schwabenmetropole (Swabian metropolis), because of the city's location in the center of Swabia, and as a reference to the Swabian dialect spoken by its native inhabitants.

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

FRIDAY, APRIL 19

Fish Feature - Tuscan Salmon

Salmon Fillets that are Oven Roasted with Herbs, Garlic, Grape Tomatoes & fresh Spinach and then served topped with a Creamy Parmesan Cheese Sauce. Served with 2 side dishes.

WEDNESDAY, APRIL 24

Hackbraten Wellington

(Meatloaf Wellington) *This was the club favorite for 2018!!* 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 26

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.)