

vicki lee's

THANKSGIVING 2018

STARTERS

arancini \$26.00 dz

roasted corn and smoked cheddar with fresh basil lightly coated with panko and pan fried

sausage stuffed mushrooms \$24.00 dz

cremini mushrooms lightly sautéed in evoo and lemon then stuffed with Italian sausage, parmesan, thyme and panko. ready to heat and serve

buffalo chicken meatballs \$24.00 dz

glazed with spicy sriracha and honey, served with a cool blue cheese sauce

cranberry orange relish \$15.00 lb

fresh cranberries, oranges, pecans, and apples

SIDES and SALADS

sausage and walnut stuffing \$13.00 lb

made with seasoned bread, rich turkey stock, fresh, all natural, locally made sausage, celery, onions and walnuts

sweet potato soufflé \$13.50 lb

from our dear friend Marjory! topped with a pecan brown sugar streusel and ready to heat and serve. watch it disappear

creamy mashed potatoes \$11.50 lb

made with a hint of cream cheese, butter, and garlic

maple roasted brussels sprouts \$14.00 lb

roasted until tender and glazed with VT maple syrup

green bean casserole \$15.50 lb

a reinvented 1950's classic by executive chef Jason Reed. wild mushroom gravy, rich turkey stock, crispy fried onions

gravy, gravy, gravy \$18.00 qt

traditional pan style gravy made from our own roasted turkey drippings. do you really want to make your own?

SOUPS

wild mushroom and fennel soup \$14.00 qt

slow cooked onions, fennel and wild mushrooms in a rich beef stock and finished with sherry

DESSERTS

rustic apple galette \$28.00

piled high with local Macoun apples and a flaky pastry crust serves 8-10

pumpkin ginger pie \$26.00

our "gingersnap" crust filled with creamy pumpkin mousse and garnished with a ginger crisp leaf serves 8-10

jack daniels pecan tarte \$26.00

spiked with the real stuff, loaded with pecans, and garnished with decorative fall leaves serves 6-8

walnut tarte \$25.00

from my dear friend Nancy all the way from Readsboro, VT. made with walnuts, brown sugar, a touch of vanilla and lots of love serves 6-8

white chocolate pumpkin mousse cake \$40.00

layers of light spice cake with a white chocolate pumpkin mousse center. decorated with marzipan pumpkins serves 10-12

sweet potato bourbon cake \$23.00 ea

a moist spiced bundt cake, encased with chopped pecans and laced with a bourbon syrup serves 10-12

**ordering deadline is Friday, November 16th
by 7:00 p.m.**

all orders require a 50% deposit

vicki lee's is open 8:00 am – 5:00 pm Wednesday
November 21st for all your holiday needs!

closed all day Thanksgiving Day and the day after

We re-open Saturday, November 24th 9:00 - 4:00,
for our "after the holiday" lunch.
Serving from 9:00 -3:00 only

some items from our standard menu are available
with ample notice

**Happy Thanksgiving to all our friends & longtime
customers, we are grateful for you every day**