

vicki lee's

HOLIDAY MENU 2018

STARTERS

- miniature crab cakes**
everyone loves these, so we had to offer them!
served with a jalapeño lime aioli
- chicken & arugula strudel**
mediterranean chicken sausage rolled in puff pastry
and baked until golden
- swedish meatballs**
traditional swedish meatballs, lightly spiced and
simmered in a brown gravy
- italian wedding soup**
A delicious clear chicken broth, pork & beef meatballs,
acini de pepe, escarole and grated parmesan
- butternut squash bisque**
vegetarian, garnished with toasted almonds

SIDES & SALADS

- roasted cauliflower mashed potatoes**
with a hint of cream cheese, butter, garlic,
caramelized shallots and roasted cauliflower
- cumin & coriander tri-color carrots**
tossed in olive oil, cumin, coriander, and fennel seed.
roasted and finished with pomegranate molasses
and chopped pistachios
- creamed spinach**
baby spinach, cream, shaved parmesan. Wow!
- roasted brussels sprouts**
grilled red onions, golden raisins, pancetta and mint.
topped with a creamy greek yogurt honey dressing
- sweet potatoes with kale – vegan**
sweet potatoes slow cooked in cider, mustard seeds,
cinnamon and baby kale. Finished with a touch of lemon

ENTREES

- beef tenderloin** 265.00 ea
herb roasted, served with a green peppercorn
cream sauce.
serves 10-12
- pecan & dill crusted salmon** 65.00 ea
hidden fjord atlantic salmon crusted with ground
pecans, fresh dill and a touch of butter
serves 4-5
- boneless turkey roulade** 95.00 ea
koch all-natural, antibiotic free, turkey breast,
leek stuffing, traditional pan style gravy.
serves 6-8
- vegetarian wellington** 45.00 ea
wild mushrooms, baby spinach, roasted carrots,
caramelized onions wrapped in puff pastry
and baked until golden. served with a vegetarian gravy.
serves 4-6

**HAPPY HOLIDAYS FROM ALL OF US
AT VICKI LEE'S !**

DESSERTS

- 26.00 dz **bûche de Noël** 90.00
our signature yuletide dessert with meringue
mushrooms and snowmen, french ribbons & a
decorative "joyeux Noël" banner
serves 14-16.
- 18.00 dz **french walnut cake** 40.00
three layers of a moist walnut cake and filled
with rich chocolate parisienne cream and
finished with dark chocolate ganache
serves 12-14
- 16.00 qt **apple cranberry galette** 28.00
flaky pastry crust piled high
with local macoun apples and cranberries
serves 8-10
- 14.50 qt **naked gingerbread cake** 38.00
spiced gingerbread cake, mascarpone cream,
flowering rosemary and sugared cranberry wreath
serves 8-10
- 12.50 lb **chocolate pecan tart** 26.00
brown sugar, maple syrup, and vanilla.
loaded with pecans and latticed with chocolate
serves 6-8
- 14.50 lb **rum cake** 18.50
a caribbean style rum cake with just the right
amount of dark meyers rum.
serves 10-12
- 14.50 lb **cookie platters** 55.00
4 dz specialty cookies wrapped in cello and
tied with french ribbons. personalized gift card
included. serves 12-15

**ordering deadline is Tuesday
December 18th at 5:00 p.m.
don't get left out, order early!**

**vicki lee's is open 8:00 a.m – 4:00 p.m
on Monday, December 24th
for all your last-minute holiday needs!**

**closed all day Christmas & the day after
we re-open Thursday, December 27th
9:00 a.m. – 5:00 p.m.**

**Stop in and check out our HOLIDAY giftware
while it lasts**