

vicki lee's is pleased to personalize your selections with inscriptions and artful designs in the colors of your choice. additional charges may apply. tastings and consultations by appointment. custom designed cakes and wedding cakes are hand crafted with style.

not all products are always available. please allow ample notice to ensure availability of your favorites.

CAKES / EAT CAKE / CELEBRATE

- strawberry charlotte** small serves 6-8 35.00, large serves 12-14 52.00
fresh strawberry mousse finished with a brilliant strawberry glaze.
- amaretto cheesecake** gluten free small serves 4-6 16.00, large serves 12-14 45.00
ricotta cream cheese custard baked with amaretto di saronno.
cheesecakes available topped with fresh fruit for an additional 5.00 small, 8.00 large
- chocolate genoise** small serves 8-10 35.00, large serves 14-16 55.00
light chocolate cake laced with kahlua and filled with chocolate buttercream and fresh whipped cream. iced with an italian meringue buttercream, drizzled with chocolate ganache and finished with fresh raspberries.
- chocolate symphony** small serves 6-8 35.00, large serves 12-14 50.00
a rich, dense chocolate torte finished with a dark chocolate ganache and our handmade chocolate flowers.
- mazarin au chocolat** gluten free serves 6-8 35.00, large serves 10-12 48.00
crunchy, hazelnut-almond dacquoise filled with chocolate mousse. finished with our handmade chocolate designs.
- lemon love** small serves 6-8 35.00, large serves 10-12 45.00
citrus sponge cake layered with our own lemon curd, fresh cream and italian meringue buttercream. finished with handmade fondant flowers.
- winter white** small serves 6-8 35.00, large serves 12-14 48.00
an old fashioned white cake laced with grand mariner and filled with strawberries, pastry cream, and whipped cream. finished with a floral fondant design.
- framboise** small serves 6-8 35.00, large serves 12-14 48.00
a rich silver white cake made with almond paste and layered with seedless raspberry preserves and italian meringue buttercream.
- strawberry dacquoise** gluten free individual 6.00, small serves 8-10 40.00
crunchy almond meringue filled with fresh strawberry whipped cream. garnished with toasted sliced almonds and glazed berries.
- carrot cake** small serves 6-8 35.00, large serves 12-14 45.00
our moist spiced carrot cake made with pecans, filled with cream cheese icing and finished with italian meringue buttercream.
- red velvet cake** one size only serves 3-4 20.00
petite sized red velvet cake layered and iced with cream cheese frosting, and an all natural beet-based red food coloring. finished with delicate red flowers.
- medium rare cake** individual only 6.00
rich but not sweet. pop this in your oven for 15 minutes for a gooey center. serve warm with berries and whipped cream.
- sheet cakes** serves 50-60 people 150.00
all of our custom made sheet cakes are single tier, two-layer cakes. available in chocolate genoise, framboise, lemon love, carrot pecan, or winter white.
please allow at least 7 days advance notice.
- large specialty cakes** serves from 20-50 5.00 per person
made-to-order single tier cakes, available in all varieties.
please allow at least 7 days advance notice.

COOKIES / BARS / SMALL TREATS

boss bars 3.25 each / miniature 2.00 each
classic lemon square, fudge nut brownie, maple walnut, hermits, blondies, caribbean coconut, & seasonal favorites.

good cookies 2.50 each
30.00 baker's dz / miniature 15.00 baker's dz
delicious oversized cookies baked fresh daily including anzac, toll house, ginger snaps, chocolate street, amaretti, cherry pecan, and peanut butter blowouts (seasonal).

mini specialty cookies 12.00 baker's dz
chocolate mint hearts, raspberry sable, lemon stars, diamant, hazelnut lace, linzer, & triple ginger crisps (seasonal).

coconut macaroons 30.00 baker's dz / miniature 15.00 baker's dz
our special recipe made with shaved callebaut chocolate makes a soft coconut cloud that melts in your mouth, and they just happen to be gluten-free!

cupcakes 3.50 each / miniature 2.50
red velvet, white velvet, devil's food, & lemon love. assorted festive finishes.

éclairs 3.50 each / miniature 2.50 each
homemade éclair shells filled with pastry cream, dipped in chocolate ganache and dusted with colorful sanding sugar.

ask us about creating custom individual 'small treats' for your next event!

PIES / TARTES / EAT PIES

walnut pie one size 6-8 25.00
flaky pate brisés filled with walnuts, brown sugar, maple syrup, pure vanilla and a decorative leaf design.

jack daniel's pecan tarte one size serves 6-8 26.00
flaky pate brisée loaded with pecans and spiked with the real stuff. adorned with a decorative leaf design.

seasonal galette one size serves 6-8 28.00
rustic free-form tarte made with our flaky galette dough dusted with sanding sugar and baked until golden. tuscan apple-pear or peach-plum-berry.

lemon meringue tarte individual 6.00
small serves 4-5 24.00 / large serves 6-8 30.00
flaky pate brisés filled with homemade lemon curd and topped with mile-high toasted meringue.

fruit tarte individual 6.00
small serves 4-5 22.00 / large serves 6-8 30.00
our signature fruit tarte made with pate sablee and almond rum custard. topped with fresh seasonal fruits and finished with an apricot orange glaze.

boston cream pie individual 6.00
small serves 3-4 20.00
three layers of a delicate milk sponge laced with grand mariner and layered with a mousseline cream. topped with chocolate ganache and gold leaf.

we also offer an ever changing selection of fine cakes and pastries, including chocolate grand manier roulades, tiramisu, austrian walnut torte, parisienne squares, classic petite fours, seasonal pies, cobblers, galettes, bread pudding & more. please remember to pick up our seasonal and holiday menus, or view them online at www.vickilees.com our tiny tastes include hand dipped truffles, nut clusters, baby cream puffs, éclairs, petite fruit tartes and other pastry whims from our kitchens.

MUFFINS / BISCUITS / TEA CAKES

muffins	2.75 each, miniature 1.50 each
selections vary and may include lemon poppy, blueberry, cranberry orange, bran & morning glory. ask about our gluten-free selections!	
biscuits	3.75 each, miniature 2.00 each
our version of the english scone. blueberry lemon, apple pecan, raspberry & apricot corn cream and assorted savory varieties.	
lemon tea bread	serves 3-4 9.00
made with fresh lemon zest, walnuts & a tart lemon glaze.	
apricot almond tea cake	serves 6-8 16.50
rich & buttery made with almond paste & sliced almonds.	
italian lemon torta	serves 8-10 17.50
a light lemony almond tea cake filled with our own lemon curd and dusted with toasted almonds.	
apple sour cream coffee cake	one size serves 8-10 17.50
filled with cinnamon tossed granny smith apples. no nuts.	

DANISH / CROISSANTS / HEAVEN

our danish & croissants are all rolled and cut by hand, and are available friday through sunday while they last. a two day advance notice is required for all special orders.

croissant plain	2.75 each, miniature 1.50 each
chocolate/ raspberry/ almond	3.50 each, miniature 2.00 each
spinach & feta / tomato & feta	3.50 each, miniature 2.00 each
smoked ham & gruyère	3.75 each, miniature 2.00 each

VLB BREAKFAST PLATTER

10 person minimum, \$4.00 per person. sample an array of our freshly baked morning pastries, including muffins, biscuits, and tea cakes. served with fresh fruit toppings and sweet cream butter.

a 50% deposit is required on all orders placed in advance. not all products are always available. please allow ample notice to ensure availability of your favorites.