

PASTRY MENU

vicki lee's

bakeshop
catering
take-away

CAKES / EAT CAKES / CAKES

strawberry charlotte

small serves 6-8 \$28.00, large serves 12-14 \$40.00

fresh strawberry mousse finished with a brilliant strawberry glaze.

the carmen miranda

small serves 6-8 \$28.00, large serves 12-14 \$40.00

homemade ladyfingers surrounding a delicate pear bavarian and topped with seasonal fruits.

amaretto cheesecake

small serves 4-6 \$16.00, large serves 12-14 \$38.00

ricotta cream cheese custard baked with amaretto di saronno.

cheesecakes available topped with fresh fruit at an additional charge.

chocolate genoise

small serves 8-10 \$28.00, large serves 14-16 \$42.00

a 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.

triple espresso torte

small serves 8-10 \$30.00, large serves 12-14 \$45.00

toasted chocolate wafer base topped with layers of chocolate, espresso and white chocolate ganache. finished with black and white chocolate shavings.

chocolate symphony

small serves 6-8 \$26.00, large serves 12-14 \$42.00

a rich, dense chocolate torte finished with a dark chocolate ganache and our handmade chocolate flowers.

mazarin au chocolat

small serves 6-8 \$25.00, large serves 10-12 \$40.00

crunchy hazelnut almond dacquoise filled with a valhrona chocolate mousse.

finished with our delicate chocolate designs. 

lemon love **small serves 6-8 \$26.00, large serves 10-12 \$38.00**

citrus sponge cake layered with our own lemon curd, fresh cream & italian meringue buttercream. finished with handmade buttercream flowers.

winter white **small serves 6-8 \$28.00, large serves 12-14 \$38.00**


an old fashioned white cake laced with grand marnier and filled with strawberries, pastry cream and whipped cream. finished with a floral fondant design.

framboise **small serves 6-8 \$26.00, large serves 12-14 \$38.00**

a rich silver white cake made with almond paste and layered with seedless raspberry preserves and italian meringue buttercream.

strawberry dacquoise

small serves 6-8 \$28.00, large serves 12-14 \$38.00

crunchy almond meringue filled with a fresh strawberry whipped cream. garnished with toasted sliced almonds and glazed berries. 

carrot cake **small serves 6-8 \$26.00, large serves 12-14 \$38.00**

a moist and spicy carrot cake made with vegetable oil and pecans. filled with our cream cheese frosting and iced with italian meringue buttercream.

sheet cakes **serves 50-60 people \$120.00**

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.

large specialty cakes **serves from 20 to 50 \$4.00 per person**

made-to-order single tier cakes, available in all varieties. please allow at least three days advance notice.

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

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

COOKIES / BARS / SMALL TREATS

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

boss bars **\$2.75 each, miniature \$1.50 each**


classic lemon square, fudge nut brownie, maple walnut, hermits, caribbean coconut & seasonal favorites.

good cookies **\$24.00 bakers dz, miniature \$13.00 bakers dz**

delicious oversized cookies baked fresh daily including anzac, toll house, ginger snaps , chocolate street, amaretti  , and cherry pecan. occasional favorites: diamant, hazelnut lace, linzer, peanut butter blowouts & triple ginger crisps.

coconut macaroons

\$24.00 bakers dz, miniature \$13.00 bakers dz

our special recipe makes these soft coconut clouds that melt in your mouth, and they just happen to be gluten free! 

cupcakes **\$3.50 each, miniature \$2.00 each**

fun loving devil's food, red velvet, lemon love, and carrot. assorted festive finishes.

éclairs **\$3.50 each, miniature \$2.00 each**

homemade eclair shells filled with a delicate pastry cream, dipped in chocolate ganache and dusted with colorful sanding sugar.

dacquoise **\$5.00 each, miniature \$2.00 each**

crunchy almond meringues filled with fresh strawberry whipped cream, toasted almonds and finished with a glazed strawberry.

PIES / TARTES / EAT PIES

walnut pie **small serves 4-5 \$14.00, large serves 6-8 \$21.00**

flaky pate brisee filled with walnuts, brown sugar, maple syrup and pure vanilla. heaven!

jack daniels pecan tarte

small serves 4-5 \$15.00, large serves 6-8 \$23.00

flaky pate brisee loaded with pecans and spiked with the real stuff. adorned with a decorative leaf design.

apple galette **one size serves 6-8 \$24.00**

rustic free-form tarte made with our flaky galette dough and only the best local apples. dusted with sanding sugar and baked until golden.

fruit tarte

individual \$5.00, small serves 4-5 \$16.50, large serves 6-8 \$25.00

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 \$5.00, small serves 3-4 \$20.00**

three layers of a delicate milk sponge laced with grand marnier and layered with a mousseline cream. topped with chocolate ganache and gold leaf.

frangipane tarte

individual \$5.00, small serves 4-5 \$14.00, large serves 6-8 \$20.00

our shortbread crust with a homemade frangipane filling and seasonal fruits, including pear, apple, cherry & plum.

 gluten free  dairy free

we also offer an ever changing selection of fine cakes and pastries, including chocolate grand marnier 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 creampuffs, eclairs, petite fruit tartes and other pastry whims from our kitchens.

MUFFINS / BISCUITS / TEA CAKES

muffins \$2.50 each, miniature \$1.50 each

selections vary and may include lemon poppy, blueberry, cranberry orange, bran & morning glory.

biscuits \$3.00 each, miniature \$1.75 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 \$8.00

made with fresh lemon zest, walnuts & a tart lemon glaze.

apricot almond tea cake serves 6-8 \$15.00

rich & buttery made with almond paste & sliced almonds.

italian lemon torta serves 8-10 \$16.50

a light lemony almond tea cake filled with our own lemon curd and dusted with toasted almonds.

cherry pecan coffee cake

small serves 4-6 \$13.00, large serves 12-14 \$24.00

a sour cream cake batter filled with cherry almondine and pecan streusel.

apple cinnamon coffee cake one size serves 8-10 \$16.50

filled with cinnamon tossed granny smith apples. no nuts.

VLB BREAKFAST PLATTER 10 person minimum, \$3.50 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.

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.

danish \$3.00 each, miniature \$1.50 each

danish like it should be. light, flaky, and not too sweet. fresh fruit and traditional cheese filled danish.

croissant

plain

chocolate, raspberry, almond

spinach and feta

black forest ham & gruyere

\$2.75 each, miniature \$1.50 each

\$3.50 each, miniature \$1.75 each

\$3.50 each, miniature \$1.75 each

\$3.75 each, miniature \$2.00 each

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.

vicki lee's

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hours

mon - fri

8am - 7pm

saturday

8am - 6pm

sunday

9am - 3pm

continental breakfast

8:00 - 2:30

daily lunch

11:30 - 2:30

sunday brunch

9:00 - 2:30

throwing a party? want someone else to do the work? vicki lee's does full service, off-premise catering as well as beautifully prepared take-away platters.

email vicki@vickilees.com for any and all inquiries.

ask about hosting your next private event or function at vicki lee's bakeshop.

we are pleased to platter and garnish any of our menu items for an additional \$8.00 per platter.

custom gift baskets available all year long.