



SABRINA'S DELICACIES



ARTISAN CAFE

CHARCUTERIE & CHEESE

CATERING

SABRINA'S DELICACIES

**4610 Cleveland Heights Blvd
Lakeland, FL
33813**

863-337-6439





ICED TEAS

\$3.75/\$5.25

All made to order! Fresh herbs, fruit, & veggies. Can make all drinks less sweet.

Pretty in Peach

Black Tea, peach puree, lemon, & honey drizzle.

Ruby Red

Black Tea, strawberry puree, cucumbers, & mint.

Berry Bliss

Black Tea & raspberry puree.

Tango

Black Tea, mango/peach puree, mint, & lemons.

Passion Brew

Black Tea, passion Fruit puree, & lemons.

Strawkissed

Black Tea, kiwi/strawberry puree, lemons, & strawberries.

Old South

Housemade Sweet Tea & Lemonade.

Half gallon & gallon drinks available.

LEMONADES

\$4.50/\$6

All made to order! Fresh herbs, fruit, & veggies. Can make all drinks less sweet.

Melon Me Crazy

Watermelon puree, mint, cucumbers & lemons.

Midnight Mint

Blueberry puree, mint, & lemons.

Strawbabe

Strawberry puree, strawberries, & lemons.

Lavender Haze

Lavender syrup & lemons.

Tart Heart

Apple puree, mint, & lemons.

Passion Lemonade

Passion Fruit puree & lemons.

Kiwi Kiss

Kiwi puree, cucumbers, & lemons.

Beach Please

Guava/Pineapple puree & lemons.



Sweet & Unsweet Tea

\$2.75/3.75

House-made Lemonade

\$2.75/3.75

Poppi (flavors vary)

\$4.50

Pellegrino Sparkling Water

\$3

ASK US ABOUT CATERING YOUR NEXT EVENT!



CHEESE & CHARCUTERIE

Served with toasted bread or crackers! GF options are available.

Meat & Cheese \$6.5

1 cured meat & 1 artisan cheese.

Itty Bitty Box \$8.5

1 cured meat, 1 artisan cheese, fresh fruit, dried fruit, fresh veggies, chocolate, & nuts.



Snack Size \$15

1 cured meat, 1 artisan cheese, fresh fruit, dried fruit, fresh veggies, chocolate, & nuts.

Mini Size \$22

2 cured meats, 2 artisan cheeses, fresh fruit, dried fruit, fresh veggies, chocolate, jam & nuts.

Cheese Flight \$25

4 artisan cheeses. Accompanied with jam or honey, olives, cornichons, dried fruit, fresh fruit, nuts, & chocolate.

Charcuterie Flight \$28

4 cured meats. Accompanied by marinated veggies, a leafy green, grain mustard, olives, cornichons, & fresh fruit.




Date Board \$60

3 cured meats, 2 artisan cheeses, fresh fruit, dried fruit, fresh veggies, chocolate, jam & nuts. Great for 2-3 people to share.

Small Board \$85

4 cured meats, 3 artisan cheeses, fresh fruit, dried fruit, fresh veggies, chocolate, jam & nuts. Great for 3-5 people to share.



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Artisan Sandwiches

GF bread available. Includes your choice of one side.

The Grizzly \$11.50 (vegetarian)

Our Cheese Blend of Gouda, Gruyere, Havarti, & Provolone. Our take on a grilled cheese. Other meat options are available as an add-on.

Mama Mia \$12

Pepperoni, Mozzarella, Our 4 Cheese Blend, Marinara Sauce, & Garlic Butter.

The Money Maker \$12 (vegetarian)

Mozzarella, Tomato, Pesto, Arugula, & Balsamic Glaze. Other meat options are available as an add-on.



Beana's BLT \$13

Six Slices of Hickory Smoked Bacon, Garlic Aioli, Tomatoes, and Arugula.

The Earl \$13

Oven Roasted Herb Coated Turkey. House-made Honey Mustard, Tomato, Arugula, & Havarti.

The Holiday \$13

Black Forest Ham, Our Own Cheese Blend of Gouda, Gruyere, Provolone, Havarti, & Freshly Chopped Rosemary. Served with a Fruit Jam on the side.

The Tumulty \$14

Corned Beef, Sauerkraut, House-made Russian Dressing, Swiss Cheese. Served on Toasted Marbled Rye Bread.



The Matador \$14

Manchego Cheese, Sliced Chorizo, Arugula, Olive Muffuletta, & Tomato.

The Torres \$15

Burrata, Prosciutto, Seasoned Arugula, Olive Oil.

The Fresh One \$15

Black Forest Ham, Prosciutto, Mozzarella, Tomato, Balsamic Glaze & Olive Muffuletta.

The Florence \$15

Mortadella, Burrata, Ricotta, Crushed Pistachios, Honey Drizzle.

SIDES

SEASONED ARUGULA
KETTLE CHIPS

MIXED FRUIT
MIXED VEGGIE W/ DIP

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SMALL PLATES

Served with toasted bread or crackers. GF options are available.

Ricotta Dip **\$10**

Whipped ricotta topped with sundried tomatoes & balsamic glaze.

Caprese Salad **\$10**

Sliced mozzarella & tomatoes. Topped with balsamic glaze, salt, pepper & olive oil. Served with seasoned arugula. Add cured meat for \$4.

Goat Cheese Dip **\$12**

Whipped goat cheese topped with fresh strawberries. Drizzled with your choice of honey or balsamic glaze.

Burrata Plate **\$17**

Burrata is topped with olive oil, salt and pepper. Comes with your choice of one fruit, a leafy green & one cured meat.



SALADS

Served with toasted bread. GF options are available.

The TBC **\$14.75**

Oven roasted turkey, chopped hickory smoked bacon, shredded parmesan, romaine lettuce & our house-made caesar dressing.

Spring Fling **\$13.75**

Strawberries, blueberries, crushed pistachios, crumbled goat cheese, arugula, & our house made fruit vinaigrette. Prices vary for additional meat.

Castillo's Salad **\$14.75**

Chorizo, Black Forrest Ham, Manchego, Olive Muffuletta, Arugula, and Balsamic Glaze.

The 2015 **\$13.75**

Blue cheese crumbles, dried cranberries, chopped pecans, & our house-made honey mustard. Prices vary for additional meat.



Desserts

Fruit Plate \$8

Mixed fruit, served with a side of nutella, and graham crackers.

Cannoli Dip \$6

Our house-made cannoli filling. Served with graham crackers.

Cannoli Crumble \$8

Our house-made cannoli filling, topped with chopped strawberries & graham cracker dust. Served with graham crackers.

Dessert Dates \$6

Chilled dates stuffed with creamy peanut butter. Topped with milk chocolate and flaky salt.



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