

Welcome to The Whistle Stop at Zellwood Station. From weddings and receptions to rehearsal dinners, birthday parties, class reunions, corporate dinners, holiday events, and beyond—our professional event planning staff will work with you to plan every last detail of your event, ensuring that your vision becomes a reality. We believe every detail affects the guest experience, that’s why we provide the best food, staff and planning possible. What are the things we remember most about an event? The people and the food service. As the host, you know your guests, and we know catering. You provide the guests and we will guarantee the food and services will be delicious and talked about for months to come.



STARTERS

REFRESHMENTS

Coffee, Tea, Decaf
\$2.00

Assorted Sodas
Ice Tea
Lemonade
Bottled Water
\$2.00

Protein Bars
\$3.75

Assorted Granola Bars
Chip Bags or Cookies
\$1.75

Whole Fruit
Apples, Oranges, Bananas
\$1.50



The Whistle Stop Bar has a wide selection of wines, beer and liquors. We will be glad to help you select your cocktails, wine pairings, after dinner drinks or cordials. Please ask us for assistance. All alcoholic beverages must be purchased through our bar.

LUNCH

All wraps or sandwiches include potato chips

Sandwich or Vegetarian Wrap:
Chicken, Turkey, Ham, Roast Beef, Tuna \$12.95

Pulled Pork Sandwich \$14.00

Chef, Chicken or Cobb Salad
with choice of dressing and roll \$12.95

Soup by the Cup
served with crackers. \$4.25
Clam or Corn Chowder, Tomato Basil, Chicken Noodle, Broccoli & Cheese, Split Pea & Ham, Chicken Gumbo, Cream of Potato, Minestrone, Chili

SALADS

Per Serving

Salad Dressings and Vinaigrettes Choices: Fat Free Italian, Ranch Dressing, 1000 Island, Balsamic Low Fat Citrus, Honey Mustard, Sweet Onion Poppy Seed, Low Fat Zinfandel, Greek Citrus Vinaigrette Lite Blood Orange, French, Fat Free Raspberry

Cole Slaw, Macaroni Salad, Potato Salad \$3.75

Tossed Salad, Caesar Salad \$4.95

Kale Salad
Cranberries, Sunflower Seeds Apples, Tomato \$6.95

Mixed Field Greens \$6.95

Basil Pesto Pasta Salad, Greek Salad, Caprese Salad, Fresh Fruit Salad

Watermelon Salad, Multi-Grain Salad \$7.95

APPETIZERS

price is per serving / each

Cocktail Shrimp \$1.75

Spring Rolls \$1.50

Chicken Wings Naked or Breaded
(choice of sauce: hot, mild, sweet spicy, garlic, Asian) \$1.25

Pot Stickers, Chicken or Pork \$1.50

Chicken or Beef Empanada \$3.85

Mozzarella Stix \$1.25

Spinach Artichoke Dip \$8.95

Buffalo Chicken Dip \$9.95

Meatballs, Swedish or BBQ \$1.00

Chicken Tenders \$1.75

Potato Skins \$1.50

Crab Stuffed Mushrooms \$2.75

Domestic or Imported
Cheese Tray and Crackers
starting at \$2.75

Avocado Crab Salad
(1/2 avocado filled with lump crab meat) Market Price

Cauliflower Flat bread Bruschetta
(Vegetarian) \$6.50

Spanakopita \$1.50

Whistle Stop at
Zellwood Station
2728 Cayman Circle
Zellwood, Florida 32798

407.814.7005
zellwoodstation.info

Where the good life begins...

ENTREES

All Entrées are served with a classic vegetable, classic starch, side tossed salad, rolls, butter and include ice water and ice tea

Chicken Breast, grilled, baked or sautéed <i>Suggested toppings and sauces are Basil Pesto, Marsala Pomodoro Vodka Sauce, Alfredo, and Mushroom Cream Sauce</i>	\$19	Braised Pork Osso Bucco	\$28
Roasted ½ Cornish Hen	\$19	Glazed Pork Belly ~ <i>with Ginger BBQ Sauce</i>	\$24
Chicken Cordon Blue	\$24	Seared Pork Loin	\$18
Chicken Parmesan	\$20	Pork Chop	\$19
Fried Chicken	\$16	Salmon ~ <i>baked or grilled</i>	\$22
		Fried Cod, Battered	\$19
		Swai, Baked or Fried	\$17
Black Angus NY Strip Steak 10 oz.	\$28	Seared Grouper Filet	\$25
Rib Eye Steak 10 oz.	\$30	Shrimp & Grits	\$26
Braised Beef Short Rib	\$27	Crab Cakes	\$30
Prime Rib, Slow Roasted <i>(50 people. minimum)</i>	\$32	Lobster Tail	Market Price
Beef Tenderloin	Market Price	Lamb Chops	Market Price
Pepper Steak <i>Suggested Steak Toppings Herb Butter, Pepper Corn Sauce, Chimichurri</i>	\$19	Meat Lasagna	\$16
		Meatballs	\$15
Beef & Bean Burritos	\$16	Cheese Tortellini w/ Cheddar Bacon Sausage	\$18

VEGETARIAN ENTRÉES

Cheese Stuffed Pasta Shells	\$15	Butternut Squash Tortellini	\$18
Vegetable Lasagna	\$15	Mushroom Truffle Ravioli	\$19
Eggplant Parmesan	\$16	Lobster Ravioli	\$29
Cheese Tortellini with Mushrooms	\$17	Jack-fruit Crab Cake	\$19

SIDES

CLASSIC VEGETABLES

Mixed Medley: Peas and Carrots, Broccoli Bean Medley Zucchini, Squash Blend, Baby Carrots, Corn, Corn on the Cob Collard Greens

PREMIUM VEGETABLES *add \$1.25 per serving*
Asparagus, Caulilini *(Broccolini/Cauliflower)*

Roasted Root Vegetables: sweet potatoes, carrots, parsnips peppers, onion, and kale

Gourmet Pacific Blend: sugar snap peas, bias-cut carrots, yellow bias-cut carrots, broccoli florets

Gourmet Key Largo Blend: green beans, bias cut sliced carrots, bias cut sliced orange and yellow carrots and red pepper strips

Mushroom Blend: Shiitake, Cremini, Port Caps and Oyster Mushrooms

Confetti Vegetables: Combination of 5 different confetti sized vegetables included Cauliflower, Yellow Carrot, Orange Carrot, Broccoli and Zucchini, *gluten free, non gmo*, Tricolor Cauliflower

CLASSIC STARCHES

Baked Potato, Mashed Potato, Rice, Fried Rice, Au Gratin Potato Penne Pasta, Bow Tie Pasta, Spaghetti, Fettuccini, Corn Bread, Mac n Cheese, Red Beans & Rice, Cheese Grits

PREMIUM STARCHES *add \$1.25 per serving*

Five Grain Blend: *Red Quinoa, White Quinoa, Barley, Wild Rice and Wheat Berries*

Twice Baked Potato; Mushroom Risotto, Wild Rice Pilaf

Purple Peruvian Potatoes, Fingerling Potatoes; Gnocchi

Fresh Pasta Papardelle Nest

Menus are planned to match the cuisine to the event, and to your tastes. We will consider ethnic and dietary needs and personal tastes (favorites, vegetarian, heart healthy, etc.). We can style the cuisine and presentation to set the mood and fit a theme, to explore the latest trends or work with your traditions.

All catering is buffet style with a 25 person minimum.

DESSERTS

(per serving except where indicated)

PIES

Apple
Pecan
Sweet Potato
Banana Cream
Lemon Cream
\$3.00

Chocolate Fudge Cake, German Chocolate Cake, Cheese Cake
Raspberry Cheese Cake, Tiramisu
Apple, Peach or Berry Cobbler
\$4.00

DESSERT BARS

Oreo Dream
Chocolate Raspberry
Lemon or Lemon Berry Toffee Cream Cheese
(2x2) \$3.00

Brownie or Blondie
\$2.50

Vanilla Ice Cream
\$1.75 per scoop

PREMIUM DESSERTS

Mango Guava Cheesecake, Chocolate Trilogy
Chocolate Tuxedo Bombe, Red Velvet Treat
Peanut Butter Explosion, Key Lime KeyWest
Pineapple Coconut Princess
\$7.00

Cake Cutting / Serving Fee \$1.25 per person

BREAKFAST

Muffin, Danish or Croissants	\$1.95	Oatmeal or Grits	\$2.95
Assorted Bagel <i>with Cream Cheese</i>	\$1.50 \$2.50	Scrambled Eggs	\$2.95
White or Wheat Bread	\$1.00	Sausage	\$1.85
Peanut Butter & Jelly Cups	\$1.50	Hash brown	\$1.75
Fresh Fruit Medley <i>Assorted Melons, Berries, Pineapple</i>	\$3.50	Bacon	\$1.95
Assorted Yogurts	\$2.25	Cheese Omelet	\$3.50
Orange Juice <i>10 oz.</i>	\$2.75	Spinach-Bacon Quiche	\$4.95
Milk <i>(2%) 8oz.</i>	\$2.00	Egg Burrito	\$4.25
Assorted Cereal Bowls	\$2.95	Pancakes, Waffles or Biscuits	\$2.50
		Stuffed French-Toast	\$5.95

FINE FOOD → ← EVENTS → ← CATERING

