

The Belleville Fish and Game Club And Banquet Facility

Serving the Belleville and Quinte area for over 30 years, providing friendly and professional service. Our private location is conveniently located on the outskirts of Belleville with easy access to Highways 2 and 401. This spacious facility offers easy wheelchair access with ample parking to suit your needs.



Perfect for Weddings, Anniversaries, Christmas Parties and Corporate Events. Our facility can accommodate your needs from a small private gathering to the larger formal event, with a capacity to seat up to 280 guests comfortably.



With over 20 years of culinary experience, our Executive Chef Cheryl Fisher has prepared the following menus as a guideline. Should you wish to discuss alternate choices, our Chef would be happy to meet with you and create a menu that will be sure to impress your guests.



Please inform us in advance of any allergies or special dietary needs so we may provide your guests with a suitable option.



All buffet prices are based on a minimum of 100 guest. We can also accommodate smaller groups and would be happy to provide a quote based on your numbers.

Please contact The Belleville Fish & Game Club's Executive Chef Cheryl Fisher at 613-403-3259

Buffet Menu

Standard Buffet

(Minimum 100)

Fresh Breads and Rolls

Choice of One Hot Entrée

Additional Entrées Available

Appropriate Starch and Vegetable

Choice of 3 Salads

Choice of Dessert

Coffee and Tea

The Carvery

(Minimum 100)

Fresh Breads and Rolls

Carved Roast Beef with Choice of Sauce

Choice of 1 Hot Entrée

Additional Entrées Available

Appropriate Starch and Vegetable

Choice of 3 Salads

Choice of Dessert

Coffee and Tea

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Menu Selections

Carvery

Sauces: Au Jus, Red Wine sauce, Peppercorn sauce, Mushroom sauce

Carved Ham with Pineapple Sauce or Pineapple Salsa

Carved Ham with Honey Mustard Glaze

Carved Prime Rib

Carved Beef Tenderloin (*additional charge based on market price*)

Entrées

Bruschetta Chicken (*chicken breast topped with fresh bruschetta and melted mozzarella cheese*)

Chicken Santa Fe (*Chicken breast topped with zesty salsa and a cheese blend*)

Chicken Chasseur (*chicken breast in a brown sauce with cherry tomatoes, mushrooms and pearl onions*)

Chicken with Lemon Chive Sauce (*chicken breast in a creamy lemon sauce and chives*)

Chicken with a Alfredo Sauce (*chicken in a cream sauce and parmesan cheese*)

Roasted Pork Loin with Applesauce

Roasted Pork Loin with Mushroom Sage Sauce

Steamed Salmon with a Dill or Lemon Cream Sauce (*Atlantic salmon in a creamy sauce infused with lemon or dill*)

Classic Italian Lasagna (*rich tomato sauce, cheeses, spinach and lasagna noodles*)

Pasta Primavera (*pasta with a medley of sweet peppers, mushrooms, broccoli and cauliflower with a cream sauce*)

Starches

Buttered Mini Potatoes (*boiled baby potatoes tossed in butter and herbs*)

Seasoned Roast Potato (*oven roasted potatoes seasoned with herbs*)

Creamy Mashed Potato

Rice Pilaf

Salads

Garden Salad with House Dressing

Classic Caesar

Thai Salad

Baby Spinach with Egg and Garlic Vinaigrette

Coleslaw

Creamy Potato Salad

Greek Salad

Greek Pasta Salad

Marinated Mushroom Salad

Macaroni Salad

Broccoli Salad

German Potato Salad

Vegetables

Carrot, Broccoli and Cauliflower Blend

Green Beans

Glazed baby carrots

Dessert Options

New York Cheesecake with topping (*choice of raspberry, blueberry, cherry or chocolate sauce*)

Black Forest Trifle (*chocolate cake, sour cherries, chocolate custard and whipped cream*)

Lemon Blueberry Trifle (*lemon pound cake, blueberry sauce and whipped cream*)

Chocolate Fudge Torte (*layered cake with a fudge filling*)

Pecan Flan (*sweet dough base with pecans, brown sugar and honey*)

Turtle Flan (*brownie base smothered with pecans and caramel sauce*)

Fruit Cup (*mix of fresh berries and melon*)

Dessert Buffet (*variety of desserts including cheesecakes, tortes, pie, squares and mini tarts*)

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Hors D'Oeuvres

Hot Selections

Cajun Chicken Skewers
Brufetta on Naan Bread
Bacon Wrapped Jalapenos
Brie and Preserves in a Pastry Shell
Spanakopita

Cold Selections

Stuffed Peppado Peppers
Mexican Dip in a Shooter Cup
Smoked Salmon on Pumpernickel
Shrimp Cocktail
Curried Chicken

Platter Options

Cheese Platter *(40-50 people)*
Fresh Fruit Platter *(35-40 people)*
Vegetable and Dip Platter *(30-40 people)*
Pickle Platter *(25-30 people)*
Spinach Dip and Breads *(25-35 people)*
Hot Beef Nacho Dip *(20-25 people)*
Sandwiches/Wraps

Our goal at the Belleville Fish and Game Club is to provide all of our guests with professional service and a memorable meal.

Our Executive Chef would be happy to meet with you and help design the perfect menu.

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