

CURBSIDE PICKUP

Friday January 28 12:00pm-6:30pm

Armoury beef burger \$19

House-made buns & cured bacon, cheddar, pickled onions, mayo, house-cut fries

Sweet & sour BBQ pork ribs \$21/half rack

House-cut fries

Armoury Special \$25

Sweet & sour BBQ pork ribs (half-rack) & Tiramisu

9" Mushroom spinach pie (serves 2-3) \$27

Ontario mushrooms, celeriac, garlic, gruyere, spinach

*Sold uncooked with cooking instructions

9" Beef stew pie (serves 2-3) \$29

House-made crust, beef, carrots, celery, onion, NC red wine

*Sold uncooked with cooking instructions

9" Chicken pot pie (serves 2-3) \$29

Organic chicken breast and peas, carrots, onions, herbs

*Comes frozen with heating instructions

Smashed potatoes \$6 GF DF

Tzatziki sauce, paprika

Tiramisu \$8

Lady fingers, mascarpone, coffee

ADD your favorite LOCAL Wine & Beer

Red Thread Beer Mustard \$5.75

All-natural beer mustard made with our own lager

BEER 101: Lager, Pale Ale, Bitter \$3.95 each or 6 @ @21.00

BEER 101: Pilsner, Stout \$4.95 each or 6 @ @25.00

RED THREAD: Make Tracks \$3.80, RedX \$3.95, Levelution Marzen \$4.25

WHITE

Balance Unoaked Chardonnay
Balance Semi Dry Riesling
Balance Pinot Grigio
Balance Semillon-Sauvignon Blanc

\$19.95
\$19.95
\$19.95
\$21.95

RED

Balance Merlot
Balance Gamay Noir
Balance Cabernet Franc
Balance Cabernet Sauvignon
Dean's List President's Red

\$21.95
\$21.95
\$22.95
\$25.95
\$34.95

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