



## Catering Menu

**based on our simple, handmade and wholesome vegetarian menu, in which we strive to incorporate the local vegetables and organic produce that Scotland offers us seasonally**

### meals

special of the day with leafy greens & vinaigrette £3.50/person  
special of the day with seasonal slaw, leafy greens & vinaigrette £5.50/person  
special of the day, seasonal slaw, cooked salad, leafy greens & vinaigrette £7.50/person  
seasonal soup of the day £2.70/person  
add some dip +50p/person  
add some organic sourdough bread or oatcakes +80p/person

### nibbles

local cheese & oatcakes £2.25/person  
freedom bakery organic sourdough bread 50p/person  
selection of dips and paté £1/person  
seasonal canapés £3/person

### cakes

single portions of cake from £2/person  
whole round cake £25 (serves 12)  
traybake cake £36 (serves 24-30)  
round options; vegan chocolate & berry / GF apple almond & coconut / GF lemon polenta  
traybake options; vegan carrot cake / beetroot brownie / lemon drizzle

### tea/coffee

organic black tea £1/person - organic filter coffee £1.50/person - herbal teas £1.50/person

these prices do not include VAT

please contact us with any dietary requirements or if you require on-site catering for a special event

we provide an optional delivery service from £5+

plates, cutlery & napkins can be included at additional cost

all our take-away products are from Vegware and are completely compostable

discounts can be negotiated for larger groups of 30+

**suppliers:** Freedom Bakery, Locavore, Pillars of Hercules, Organic World, Greencity Co-operative, Graham's Dairy, Papercup Coffee, The Wee Tea Co.

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