



The Project Café is a not for profit community resource. We aim to provide a shared platform, holding the interests of the people, the community and the environment at the heart.

Catering Menu

based on our simple and wholesome vegetarian menu served in the cafe, 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 £4.25/person
special of the day with raw seasonal salad, leafy greens & vinaigrette £6.50/person
special of the day, raw seasonal salad, grain salad & leafy greens £8/person
seasonal soup of the day £3/person
+ organic sourdough bread or oatcakes £1/person
+ dip 50p/person

nibbles

local cheese & oatcakes £2.50/person
freedom bakery organic sourdough bread £1/person
selection of dips and paté £1/person
seasonal canapés £3/person

cakes

single portions of cake from £2/person
whole round cake £30 (serves 12)
traybake cake £45 (serves 24)

tea/coffee

fairtrade organic black tea £1/person – fairtrade organic filter coffee £1.50/person
loose-leaf herbal teas £1.50/person

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 a small additional cost - please ask

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

these prices do not include VAT which will be charged in the invoice

discounts can be negotiated for larger groups of 30+

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Further Information - please read before you make your order:

The menu that we offer is based on the wholesome menu that we serve in the café, in which we strive to incorporate the local vegetables and organic produce that Scotland offers us seasonally.

Suppliers: Freedom Bakery, Locavore, Pillars of Hercules, Organic World, Greencity Co-operative, Mossgiel Dairy, Papercup Coffee, The Wee Tea Co.

- We offer a lunchbox service and a buffet service for larger groups.
- There is a delivery charge of £5 for the city centre and £10 outwith the centre.
- Catering incurs VAT that we will include in the quote.
- We rent out the café space for meals and functions in which the same catering menu applies.
- We are also open to discussing catering on-site for larger events.
- For any enquiries that are over 30 people we need at least 2 weeks notice.
- The food will be delivered and set up, and service is not included.
- Included in the delivery we can provide a list of the ingredients and allergens if this is something that you require, so please let us know.
- All the food we made is vegetarian, and we offer gluten-free and vegan options too. The ingredients we use are almost always organic and the fruit and vegetables we source are local or organic.
- The 'specials' can be items such as parcels, pies, traybakes, patties, pizza slices and depend on which vegetables are in season and what the chef/baker is cooking that day in the kitchen.
- We can supply bio-degradable and compostable Vegware items such as lunchboxes, plates, bowls, napkins and cutlery for your event, so please be sure to ask for this. There is a small additional charge for these items.

We are very willing and happy to work with clients to create a wholesome and satisfying experience, so please get in touch with any enquires you may have.