

Thank you for your interest in our off site catering service. This brochure contains all the information needed with regards to dishes and pricing.

For any further questions, please email us at info@cafevangogh.co.uk





ABOUT US



First and foremost we are a social enterprise with a mission to train participants with learning disabilities for jobs in hospitality.



By choosing us to cater your event or special occasion, you are directly supporting our social mission. Please note, because we are a small non-profit, we do not have our own delivery service. If you would like to go ahead with our catering services we can arrange a delivery by taxi to your desired location (delivery costs by taxi and will need to be paid for along with the catering costs).





SUSTAINABILITY...



As well as being 100% plant based, we are committed to sustainable practices across all areas of our café. Eco-friendly, compostable packaging is used in all of our catering. We also compost and recycle all our food waste and source products from other local independent companies.

What do we offer...



Depending on the style, size and type of food you would like for your catering, our prices vary depending on any specific requests or needs.

Item:	Price Per Head:
Vegan Sausage Roll + Salad	£10
Sandwich + Salad	£13
Sandwich + Salad + Plate	£22
Sandwich + Salad + Plate + Dessert	£26

Sample Menu



Sample Sandwiches:

- Tofu banh mi
 - Gochujang-glazed tofu, mushroom paté, pickles, cucumber and chilli mayo in a French baguette
- BBQ Sub
 BBQ Tempeh Ribs with Apple Slaw in a soft sub
- Veg Sandwich
 Smashed butterbeans, Rocket and Pesto

Sample Salads:

- Beetroot, Bulgur Wheat, Oak Leaf Lettuce, Radishes with Orange Vinaigrette
- Fennel, Green Beans and Herb Dressing
- Puy lentils, Roast Parsnips, Watercress and Mustard Vinaigrette

Sample Plates:

- Courgette and Tahini Dip, Pine Nuts, Herbs and Flatbread
- Szechuan Tofu with Shredded Chinese Cabbage
- Beetroot Borani, Yoghurt, Hazelnuts, New Potatoes

Sample Menu



Sample Desserts:

- Double Chocolate and Caramel Brownie
- Lemon Pot, Boozy Cherry, Shortbread
- Sticky Toffee Cake Bites and Creme Fraiche

We require any catering bookings to pay a 20% deposit of the total bill before we can confirm your order



- We love to keep our menus seasonal, fresh and exciting. This is the same with our catering service.
 If you are interested in ordering food for an event or party, our kitchen will be able to provide options on what we can offer you for your catering experience.
- Please let us know in advance if any guests have any allergies so our kitchen has enough time to prepare for your catering needs.





Please note, we are unable to provide cutlery or plates for your catering. We also do not have any food thermoses or heat saving packaging for any items that are collected/delivered.





www.cafevangogh.co.uk



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