

# FIELD PEA

CATERING

*sur tout, faites simple.*

**DROP OFF &  
PICK UP MENU**





# SANDWICHES

## CHICKEN CAESAR WRAP

ROTISSERIE CHICKEN, BABY KALE, CAESAR AIOLI, PARMIGIANO,  
FLOUR TORTILLA

## SMOKED TURKEY BLT

BACON, CRUSHED AVOCADO, SWISS, DUKE'S, TOMATO, BABY  
LETTUCES, SEEDED BREAD

## GRILLED VEGETABLE WRAP (v)

HUMMUS, GRILLED VEGETABLES, BABY LETTUCES, ROASTED RED  
PEPPER AIOLI, FLOUR TORTILLA

## NOBLE'S CHICKEN SALAD

BABY LETTUCES, TOMATO, DUKE'S, SEEDED BREAD

## HAM AND CHEESE

COUNTRY HAM, BRIE, APPLE BUTTER, ARUGULA,  
COPAIN CROISSANT

## ROAST BEEF\*

PROVOLONE, ARUGULA, PICKLED RED ONION,  
HORSERADISH AIOLI, BAGUETTE

# SIDES

PER PERSON

## SIDE SALAD \$7 (gf) (v)

LOCAL LETTUCE, SHAVED FARM VEGETABLES, CHAMPAGNE  
VINAIGRETTE

## ORZO PASTA SALAD \$6 (v)

CUCUMBER, TOMATO, OLIVES, FETA

## CUCUMBER SALAD \$5 (gf) (v)

RADISH, ONION, DILL YOGURT

## HOUSE-MADE SEA SALT CHIPS \$4

## SEASONAL FRUIT \$5

CHEF'S SELECTION

*Menu 24 (5.11.14)  
after to vom temp.  
Cream together - add flour  
Chick for 1 hr  
ent menu  
1 cup  
lean  
1 cup chopped pecan  
fresh. low into sandwich  
crumble C - d - f*

# LUNCH BUFFET

**gf** GLUTEN FREE

**v** VEGETARIAN

PRICED PER PERSON \$26  
INCLUDES ONE SALAD, TWO ENTREES, TWO SIDES,  
AND A COOKIE PLATTER

## SALADS

### LITTLE GEM LETTUCE **gf**

TOMATO, RADISH, BACON, PICKLED RED ONION,  
ROQUEFORT DRESSING

### BABY KALE CAESAR

BABY KALE, BOQUERONES, CAESAR DRESSING,  
SOURDOUGH CROUTON, PARMIGIANO

### ARUGULA **gf v**

STRAWBERRIES, CHEVRE, ALMONDS, WHITE  
BALSAMIC VINAIGRETTE

### LOCAL LETTUCES **gf v**

SHAVED FARM VEGETABLES, TOMATOES,  
CHAMPAGNE VINAIGRETTE

## SIDES

PAN FRIED CORN **gf v**

SUCCOTASH **gf**

SEASONAL VEGETABLE **gf v**

ROASTED POTATO **gf v**

ROASTED BEETS **gf v**

POMME PURÉE **gf v**

MAC AND CHEESE **v**

CAROLINA GOLD RICE **gf**

## ENTREES

### ROTISSERIE CHICKEN **gf**

NATURAL JUS, BEURRE MONTE

### WOOD-GRILLED SALMON\* **gf**

CUCUMBER RADISH SALAD,  
DILL YOGURT

### GRILLED NEW YORK STRIP\* **gf**

SALSA VERDE

### SMOKED TURKEY BLT

BACON, CRUSHED AVOCADO, SWISS, DUKE'S,  
TOMATO, BABY LETTUCES, SEEDED BREAD

### ROAST BEEF SANDWICH\*

PROVOLONE, ARUGULA, PICKLED RED ONION,  
HORSERADISH AIOLI, BAGUETTE

### SHRIMP & GRITS **gf**

NDUJA, ROASTED PEPPERS

### CHICKEN SALAD SANDWICH

BABY LETTUCES, TOMATO, DUKE'S, SEEDED BREAD

### ANSON MILLS GRAIN BOWL **v**

FARRO, ROASTED FARM VEGETABLES, VINAIGRETTE

# GRAZING

## CHEESE AND CHARCUTERIE

\$10/PERSON

PICKLES, FRUIT, JAM, OLIVES,  
COPAIN BREAD

## MEZZE BOARD

\$8/PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI,  
OLIVES, VEGETABLES

## BALSAMIC GLAZED LAMB MEATBALLS

\$2.5/EACH

## PICKLED NC SHRIMP <sup>gf</sup>

\$39/POUND

CITRUS AND SPICES, COCKTAIL SAUCE

## SMOKED WINGS <sup>gf</sup>

\$20/POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

## GREEN GODDESS DIP <sup>v</sup> <sup>gf</sup>

\$5/PERSON

SEA SALT POTATO CHIPS

## BURRATA PLATTER <sup>v</sup>

\$9/PERSON

GREENS CHARRED VEGETABLES, FRUIT,  
CROSTINI, OLIVE OIL, BALSAMIC VINEGAR

## TEA SANDWICHES

\$28/DOZEN

CUCUMBER, EGG SALAD, PIMENTO CHEESE

## PETITE COPAIN POTATO ROLLS

\$4/EACH

-BLT-DUKE'S, ARUGULA,  
GREEN TOMATO CHOW CHOW  
-NOBLE'S ROTISSERIE CHICKEN SALAD,  
BABY LETTUCES  
-RIB ROAST, HORSERADISH AIOLI,  
PICKLED ONION, ARUGULA

## PROSCIUTTO TARTINE <sup>gf</sup>

\$3/EACH

CROSTINI, CHEVRE, SEASONAL JAM

## COUNTRY HAM BISCUIT

\$3.5/EACH

SEASONAL JAM

## PIMENTO CHEESE CROSTINI <sup>v</sup>

\$2.5/EACH

CHIVES

## BRUSCHETTA <sup>v</sup>

\$2.5/EACH

BURRATA, PESTO, ROASTED TOMATO

## TOMATO PIE <sup>v</sup>

\$2.5/EACH

CHEDDAR, FINE HERBS

## BEEF TENDERLOIN CROSTINI\*

\$4/EACH

ROQUEFORT, CARAMELIZED ONION,  
VINCOTTO



*Handwritten notes:*  
 Pimento Sauté 2 1/2 cups  
 steak olive (marinated) } soft to some temp.  
 1 3oz pkg cream cheese } Cream together add flour  
 keep flour } chill for 1 hr  
 12 or 14 balls. Press into sauce <sup>gf</sup> GLUTEN FREE  
<sup>v</sup> VEGETARIAN

# A LA CARTE

## SALADS

\$59 EACH (SERVES 7-10)

### LITTLE GEM LETTUCE <sup>gf</sup>

TOMATO, RADISH, BACON, PICKLED  
RED ONION, ROQUEFORT DRESSING

### BABY KALE CAESAR

BABY KALE, BOQUERONES, CAESAR  
DRESSING, SOURDOUGH CROUTON,  
PARMIGIANO

### ARUGULA <sup>gf</sup> <sup>v</sup>

STRAWBERRIES, CHEVRE, ALMONDS,  
WHITE BALSAMIC VINAIGRETTE

### LOCAL LETTUCES <sup>gf</sup> <sup>v</sup>

SHAVED FARM VEGETABLES,  
TOMATOES, CHAMPAGNE VINAIGRETTE

## SIDES

PRICED PER HALF PAN  
(SERVES 12-15)

SEASONAL VEGETABLE \$60	<sup>gf</sup> <sup>v</sup>
MAC AND CHEESE \$80	<sup>v</sup>
ROASTED BEETS \$65	<sup>gf</sup> <sup>v</sup>
POTATO AU GRATIN \$80	<sup>v</sup>
PAN FRIED CORN \$70	<sup>gf</sup> <sup>v</sup>
COLLARD GREENS \$70	<sup>gf</sup> <sup>v</sup>
SUCCOTASH \$70	<sup>gf</sup> <sup>v</sup>
ROASTED POTATOES \$65	<sup>gf</sup> <sup>v</sup>
CAROLINA GOLD RICE \$65	<sup>gf</sup> <sup>v</sup>
ANSON MILLS GRITS \$70	<sup>gf</sup> <sup>v</sup>
POMME PURÉE \$70	<sup>gf</sup> <sup>v</sup>
ROASTED CARROTS, VINCOTTO \$70	<sup>gf</sup> <sup>v</sup>

## COPAIN BREAD

BY THE LOAF

SIGNATURE LOAF \$9.5

COPAIN RYE \$9

BAGUETTE \$4.5



*peas taste 2. Make 24-30 min  
stir oleo (margarine) } Soften to room temp.  
1 3oz pkg. Cream cheese } Cream together - add flour  
1 cup flour } Chill for 1 hr  
12 or 24 balls. Press into pan*

<sup>gf</sup> GLUTEN FREE

*1 1/2 cups brown sugar  
2 Tbs. Malted margarine  
2 eggs  
1 egg  
1 cup sifted flour  
Beat egg & sugar to thick & shiny. Pour into pan & spread.*

<sup>v</sup> VEGETARIAN



## ENTREES

**ROTISSERIE CHICKEN** <sup>gf</sup>

\$16/PERSON

NATURAL JUS OR BBQ

**WOOD-GRILLED SALMON\*** <sup>gf</sup>

\$18/PERSON

CUCUMBER RADISH SALAD,  
DILL YOGURT

**NEW YORK STRIP\*** <sup>gf</sup>

\$16/PERSON

SALSA VERDE

**ROTISSERIE CHESHIRE  
PORK LOIN\*** <sup>gf</sup>

\$16/PERSON

APPLE AND FENNEL SALAD

**SHRIMP & GRITS** <sup>gf</sup>

\$18/PERSON

NDUJA, ROASTED PEPPERS

# DESSERTS

## CAKES

### RED VELVET

CREAM CHEESE ICING

### NOBLE'S COCONUT CAKE

COCONUT CREAM, CREAM CHEESE ICING

### CHOCOLATE DREAM

DEVIL'S FOOD CAKE, CHOCOLATE BUTTERCREAM, CHOCOLATE GANACHE, CHOCOLATE SHORTBREAD

### PEANUT BUTTER CUP

DEVIL'S FOOD CAKE, PEANUT BUTTER BUTTERCREAM, CHOCOLATE PEANUT BUTTER CUPS

### VANILLA BIRTHDAY

VANILLA CAKE, VANILLA BUTTERCREAM, SPRINKLES

### BANANA PUDDING

VANILLA CAKE, PASTRY CREAM, BANANAS, VANILLA WAFERS

### STRAWBERRY LEMON

STRAWBERRY CAKE, LEMON CURD, STRAWBERRIES, STRAWBERRY BUTTERCREAM

### CANDIED ALMOND RASPBERRY

ALMOND CAKE, ALMOND BUTTERCREAM, RASPBERRY COMPOTE, CANDIED ALMONDS

### SALTED CARAMEL CRUNCH

VANILLA CAKE, CARAMEL BUTTERCREAM, CARAMEL, CARAMEL FLAKES

**6" CAKE \$65**

SERVES 6 - 10

**8" CAKE \$85**

SERVES 10 - 16

**TWO TIER CAKE (6" + 8") \$175**

SERVES 16-30

**MINI CUPCAKES \$30**

DOZEN

**CUPCAKES \$48**

DOZEN

 GLUTEN FREE

 VEGETARIAN





## SWEETS

PER DOZEN

**CHOCOLATE COVERED CHEESECAKE BITES \$36**

**FUDGE BROWNIES \$42**

**CUSTOM SUGAR COOKIES \$72**

**TRIFLES \$72**

MIXED BERRY CHEESECAKE, MISSISSIPPI MUD PIE,  
BANANA PUDDING

**HANDPIES \$48**

MIXED BERRY

**VANILLA CAKE TRUFFLES \$36**

**COOKIES \$36**

PEANUT BUTTER, STRAWBERRY WHITE CHOCOLATE, RED VELVET CRINKLE,  
SALTED CHOCOLATE CHUNK, GLUTEN-FREE VEGAN CHOCOLATE CHUNK

**MINI COOKIES \$27**

PEANUT BUTTER, STRAWBERRY WHITE CHOCOLATE, RED VELVET CRINKLE,  
SALTED CHOCOLATE CHUNK, GLUTEN-FREE VEGAN CHOCOLATE CHUNK

**PETITE TARTS \$42**

SALTED CARAMEL CHOCOLATE, FRESH FRUIT TART,  
STRAWBERRY ALMOND, RASPBERRY CREAM

**MACARONS <sup>gf</sup> \$30**

CHOCOLATE, VANILLA, PISTACHIO, COFFEE, STRAWBERRY SHORTCAKE <sup>NOT GF</sup>  
RASPBERRY, LAVENDER, RED VELVET

**VANILLA BEAN CREAM PUFFS <sup>gf</sup> \$30**

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**9" PIE \$32**

BLUEBERRY CRUMBLE OR LEMON MERINGUE

*Please inquire regarding custom cakes + seasonal  
flavors. Flavors may change based on seasonal availability.*

# FIELD 19 83 PE A NF &P

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**Book an event**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. These items are served raw or undercooked*

