

FIELD PEA

CATERING

sur tout, faites simple.

**DROP OFF &
PICK UP MENU**



BOXED OPTIONS

MINIMUM OF 10 REQUIRED

gf

GLUTEN FREE

v

VEGETARIAN

SANDWICH BOXED LUNCHES

\$20 / BOX

INCLUDES HOUSE-MADE SEA SALT CHIPS,
DILL PICKLE, AND AN INDIVIDUALLY WRAPPED COOKIE

SALAD BOXED LUNCHES

\$17 / BOX

INCLUDES AN INDIVIDUALLY WRAPPED COOKIE

SANDWICH & SALAD PLATTERS

SALAD (FEEDS 7-10) \$59

SANDWICH* (10 HALVES) \$80

*ONE SANDWICH TYPE PER 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

BERRIES, CHEVRE, ALMONDS, WHITE
BALSAMIC VINAIGRETTE

LOCAL LETTUCES gf v

SHAVED FARM VEGETABLES, TOMATOES,
CHAMPAGNE VINAIGRETTE

ADDITIONAL PROTEINS

WOOD-GRILLED SHRIMP \$10

GREEN CIRCLE ROTISSERIE PULLED CHICKEN \$7

WOOD-GRILLED SALMON \$12



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

VEGETABLE WRAP (v)

CARROTS, CUCUMBER, HUMMUS, PICKLED RED ONION,
BABY LETTUCES, FETA, 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

LOCAL LETTUCE, SHAVED FARM VEGETABLES, CHAMPAGNE
VINAIGRETTE (gf) (v)

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

GRAZING

CHEESE AND CHARCUTERIE

\$12/PERSON

PICKLES, FRUIT, JAM, OLIVES,
COPAIN BREAD

MEZZE BOARD (v) (gf)

\$8/PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI,
PICKLES, VEGETABLES

BALSAMIC GLAZED MEATBALLS

\$30/DOZEN

PICKLED NC SHRIMP (gf)

\$39/POUND

CITRUS AND SPICES, COCKTAIL SAUCE

SMOKED WINGS (gf)

\$20/POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

GREEN GODDESS DIP (v) (gf)

\$5/PERSON

SEA SALT POTATO CHIPS

BURRATA PLATTER (v)

\$9/PERSON

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

TEA SANDWICHES

\$28/DOZEN

CUCUMBER, EGG SALAD, PIMENTO CHEESE

GOUGÈRES (v)

\$36/DOZEN

CHEESE + CHIVE FILLED PUFFS

ROASTED STRAWBERRY (v)

BRUSCHETTA

\$30/DOZEN

WHIPPED FETA

PETITE COPAIN POTATO ROLLS

\$48/DOZEN

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

PROSCIUTTO TARTINE

\$36/DOZEN

CROSTINI, CHEVRE, SEASONAL JAM

COUNTRY HAM BISCUIT

\$42/DOZEN

SEASONAL JAM

PIMENTO CHEESE CROSTINI (v)

\$30/DOZEN

CHIVES

BRUSCHETTA (v)

\$30/DOZEN

BURRATA, PESTO, ROASTED TOMATO

SPRING PEA TARTELETTES

\$30/DOZEN

WHIPPED FETA

BEEF MEDALLION CROSTINI*

\$48/DOZEN

ROQUEFORT, CARAMELIZED ONION,
VINCOTTO

QUINOA STUFFED PEPPERS (vegan)

\$30/DOZEN

LOX CROSTINI

\$36/DOZEN

CAPER CREAM CHEESE, CUCUMBER

GRILLED CHICKEN SKEWERS

\$42/DOZEN

TZATZIKI

A LA CARTE

SALADS

\$59 EACH (SERVES 7-10)

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

BERRIES, CHEVRE, ALMONDS, WHITE
BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



SIDES

PRICED PER HALF PAN
(SERVES 12-15)

SEASONAL VEGETABLE \$60	^{gf} ^v
MAC AND CHEESE \$80	^v
ROASTED BEETS \$65	^{gf} ^v
POTATO AU GRATIN \$80	^v
PAN FRIED CORN \$70	^{gf} ^v
COLLARD GREENS \$70	^{gf} ^v
SUCCOTASH \$70	^{gf} ^v
ROASTED POTATOES \$65	^{gf} ^v
CAROLINA GOLD RICE \$75	^{gf} ^v
ANSON MILLS GRITS \$70	^{gf} ^v
POMME PURÉE \$60	^{gf} ^v
ROASTED CARROTS, \$70	^{gf} ^v
SLOW-COOKED GREEN BEANS, \$60	^{gf}

COPAIN BREAD

BY THE LOAF

SIGNATURE LOAF \$11
COPAIN RYE \$11
PAN AU LEVAIN \$11
BAGUETTE \$5.5

PARKERHOUSE ROLLS \$15/8 ROLLS

Handwritten notes:
Peanut butter 1/2 cup
stake olive (marginal) } After to room temp.
1 3oz pkg cream cheese } Cream together - add for
1 cup flour } Chill for 1 hr
12 or 14 balls. Press into...
^{gf} GLUTEN FREE

Handwritten notes:
1 1/2 cups brown sugar
2 Tbs. Malted milk
2 eggs
1 up...
^v VEGETARIAN



ENTREES

PER HALF PAN, EACH PAN IS 40oz

GREEN CIRCLE ROTISSERIE CHICKEN

\$160/PAN

NATURAL JUS OR BBQ

WOOD-GRILLED SALMON*

\$180/PAN

CUCUMBER RADISH SALAD,
DILL YOGURT

ROASTED NEW YORK STRIP*

\$160/PAN

SALSA VERDE

ROTISSERIE CHESHIRE PORK LOIN*

\$160/PAN

SEASONAL ACCOMPANIMENTS

ANSON MILLS GRAIN BOWL

\$150/PAN

FARRO, ROASTED SEASONAL VEGETABLES, VINAIGRETTE

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

ESPRESSO MARTINI

DEVIL'S FOOD CAKE, IRISH CREAM, MILK
CHOCOLATE CHANTILLY, ESPRESSO
BUTTERCREAM

VANILLA BIRTHDAY

VANILLA CAKE, VANILLA BUTTERCREAM,
SPRINKLES

COOKIE BUTTER

COOKIE BUTTER CAKE, SPECULOOS COOKIE
PIECES, COOKIE BUTTER SAUCE

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 \$75

SERVES 6 - 10

8" CAKE \$95

SERVES 10 - 16

TWO TIER CAKE (6" + 8") \$195

SERVES 16-30

MINI CUPCAKES \$36

DOZEN

CUPCAKES \$54

DOZEN



GLUTEN FREE



VEGETARIAN



SWEETS

PER DOZEN

BARS \$45

RED VELVET, SMORES, CAKE BATTER BLONDIES, DOUBLE FUDGE

CUSTOM SUGAR COOKIES \$75

TRIFLES \$72

BANANA PUDDING, STRAWBERRY SHORTCAKE, TIRAMISU, CHEESECAKE

HANDPIES \$48

APPLE CINNAMON

COOKIES Large \$42 / Mini \$30

SALTED CHOCOLATE CHUNK, PEANUT BUTTER, LEMON CRINKLE, CHOCOLATE
CARAMEL COCONUT, GF-VEGAN CHOCOLATE CHUNK (+\$6 OR +\$3 PER DOZEN)

PETITE TARTS \$42

SALTED CARAMEL CHOCOLATE, LEMON BLUEBERRY, KEY LIME,
CHOCOLATE RASPBERRY

MACARONS \$34

CHOCOLATE, VANILLA, PISTACHIO, COFFEE, LEMON LIME, PEACH MELBA, PIÑA
COLADA, ORANGE CREAM

PUFFS \$36

VANILLA, CHOCOLATE, PISTACHIO, LEMON

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

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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*

