

FIELD PEA

CATERING

sur tout, faites simple.



FIELD PEA

ADHERE TO TIMELESS STANDARDS

Make your next gathering
a Noble tradition.



FIELD PEA

LUNCH

PRICED PER PERSON \$26

AVAILABLE BUFFET, FAMILY STYLE,
OR PLATED

CHOICE OF TWO SALADS,
TWO ENTREES, AND TWO SIDES





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

ROASTED PEARS, MANCHEGO,
WALNUT VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



Lebanese Lentil Soup 24 (5-10 min)
1/2 cup olive oil (margarine) } Adapt to room temp.
1/2 cup panko breadcrumbs } Cream together - add flour
1 cup flour } Cook for 1 hr
12 or 14 balls. Pour into sauce.

1 1/2 cups brown sugar 1 cup
2 Tbs. melted margarine 1 cup
2 eggs 1 cup chopped pecans
Butter and ingredients together. Pour into parchment
pan. Bake 30 min. Sprinkle with
sugar. Bake 25 min.

^{gf} GLUTEN FREE

^v VEGETARIAN

ENTREES

ROTISSERIE CHICKEN ^(gf)

NATURAL JUS, OR BBQ

WOOD-GRILLED SALMON* ^(gf)

CUCUMBER RADISH SALAD, DILL YOGURT

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 AND GRITS ^(gf)

NDUJA, ROASTED PEPPERS

NOBLE'S CHICKEN SALAD SANDWICH

BABY LETTUCES, TOMATO, DUKE'S,
SEEDED BREAD

BUTTERNUT SQUASH PASTA ^(v)

PECAN GREMOLATA

SIDES

PAN FRIED CORN ^(gf) ^(v)

SUCCOTASH ^(gf)

SEASONAL VEGETABLE ^(gf) ^(v)

ROASTED POTATOES ^(gf) ^(v)

ROASTED BEETS ^(gf) ^(v)

POTATO SALAD ^(gf) ^(v)

MAC AND CHEESE ^(v)

FIELD PEAS ^(gf)

POTATO AU GRATIN ^(gf) ^(v)
+\$4/PERSON

CREAMY POLENTA ^(gf) ^(v)

CAROLINA GOLD RICE ^(v)



a Noble Tradition.

FIELD PEA

HORS D'OEUVRES

PASSED OR DISPLAYED
CHEF ON SITE
A LA CARTE PRICING





HORS D'OEUVRES

PASSED OR DISPLAYED
CHEF ON SITE
A LA CARTE PRICING

PROSCIUTTO TARTINE \$3
CROSTINI, CHEVRE, SEASONAL JAM

OYSTERS ON 1/2 SHELL* (gf) \$5.50
SEASONAL MIGNONETTE

GRILLED CHICKEN SKEWERS (gf) \$3.50
SPICED MAPLE

COUNTRY HAM BISCUIT \$3.50
SEASONAL JAM

PIMENTO CHEESE CROSTINI (v) \$2.50
CHIVES

BRUSCHETTA (v) \$2.50
BURRATA, PESTO, ROASTED TOMATO

BAKED BRIE CUPS (v) \$2.50
CRANBERRY APPLE CHUTNEY

DEVILED FARM EGG \$3
CANDIED BACON

GOUGÈRES (v) \$3
SAVORY CHEESE PUFFS

STEAK TARTARE* \$3.50
TRUFFLE AIOLI, PARMIGIANO

BALSAMIC GLAZED MEATBALLS \$2.50

SALMON CAKES \$3
PRESERVED LEMON, DILL

BEEF MEDALLION CROSTINI* \$4
ROQUEFORT, CARAMELIZED ONION,
VINCOTTO

AVOCADO TARTINE (VEGAN) \$2.50
PEPITA, POMEGRANATE

CAVIAR & CREME FRAICHE* (gf) \$4
HOUSE MADE POTATO CHIP, CHIVES

TEA SANDWICHES \$28/dozen
CUCUMBER, EGG SALAD, PIMENTO CHEESE

CHÈVRE STUFFED DATES (v) (gf) \$2.50
PECANS

MUSHROOM ARANCINI (v) \$3
GARLIC AIOLI



FIELD PEA

GRAZING

CHEF ON SITE
PRICED PER PERSON/POUND





\$10 / PERSON

PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

\$8 / PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI, OLIVES, VEGETABLES

\$39 / POUND

CITRUS AND SPICES, COCKTAIL SAUCE

\$20 / POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

\$5 / PERSON

SEA SALT POTATO CHIPS

\$4/EACH

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

\$9 / PERSON

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

\$7 / PERSON

\$8 / PERSON

ASSORTED SEASONAL BUTTERS AND DIPS

A warm, rustic dining scene featuring a wooden table. In the foreground, a large, round, textured metal bowl holds several loaves of crusty, golden-brown bread. To the left, a white bowl contains a yellow soup garnished with green herbs. Behind the bread, a glass of amber-colored liquid and a glass of red wine are visible. In the background, a wooden cutting board and a basket of bread are partially seen. The lighting is soft and warm, creating a cozy atmosphere.

FIELD PEA

STATIONS

STAND ALONE OR ADD TO DINNER PACKAGE
PRICED PER PERSON

FIELD PEA

19
83

NF
&P

CHEESE AND CHARCUTERIE

\$10/PERSON

PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

OYSTER ROAST*

\$MP/PERSON

CONDIMENTS

POLENTA BAR ^{gf}

\$18/PERSON

ANSON MILLS POLENTA, BRAISED SHORT RIB, GRILLED
VEGETABLES, ROASTED BONE MARROW, MEATBALLS, SALSA VERDE

LOW COUNTRY SEAFOOD BOIL ^{gf}

\$MP/PERSON

NC SHRIMP, SAUSAGE, CORN, POTATOES

CARVING STATION

PRICED/PERSON

SERVED WITH PARKERHOUSE ROLLS

SMOKED TURKEY WITH GARLIC AIOLI \$28

NY STRIP WITH HORSERADISH AIOLI \$30

PRIME RIB WITH HORSERADISH AIOLI \$34

BEEF TENDERLOIN WITH HORSERADISH AIOLI \$42

COPAIN BREAD SERVICE

\$3/PERSON

FRESH SIGNATURE LOAF, BAGUETTE,
PARKERHOUSE ROLLS, OR CORNBREAD

CREPE STATION

\$10/PERSON

MADE TO ORDER CREPES WITH A VARIETY OF
SWEET AND SAVORY FILLINGS





FIELD PEA

PLATED DINNER

\$65/PERSON



sur tout, faites simple.

SALADS

CHOICE OF TWO, ADDITIONAL SALAD
+\$3/PERSON

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

ROASTED PEARS, MANCHEGO,
WALNUT VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



*1/4c sugar 1/2c milk
3/4 T flour 3 eggs (separated)
1/4 + salt 1/2 + vanilla
1c pecans.
Mix dry ingred. Combine
egg yolks + milk. Cook til
thick. Add vanilla & pecans*

ENTREES

CHOICE OF TWO,
ADDITIONAL OPTION +\$8/PERSON

ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, BEURRE MONTE

WOOD-GRILLED SALMON* ^{gf}

CUCUMBER RADISH SALAD, DILL YOGURT

GRILLED HANGER STEAK* ^{gf}

VEAL JUS, BEURRE MONTE

SLOW ROASTED PORK LOIN ^{gf}

SEASONAL ACCOMPANIMENTS

NC MARKET FISH* ^{gf}

BEURRE BLANC, FINE HERBS

BUTTERNUT SQUASH PASTA ^v

PECAN GREMOLATA

BRAISED BELUGA LENTILS ^{gf} ^v

CAROLINA GOLD RICE

HARMONY RIDGE DUCK BREAST* ^{gf}

MADIERA JUS

ANSON MILLS GRAIN BOWL ^v

FARRO, ROASTED FARM

VEGETABLES, VINAIGRETTE

BRAISED BEEF SHORT RIB +\$10 ^{gf}

RED WINE JUS, BEURRE MONTE

WOOD FIRED ROTISSERIE RIBEYE +\$8 ^{gf}

PORCINI RUB, AGRO DOLCE

BEEF TENDERLOIN* +\$10 ^{gf}

VEAL JUS

SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN ^{gf} ^v

SUCCOTASH ^{gf}

SEASONAL VEGETABLE ^{gf} ^v

ROASTED POTATO ^{gf} ^v

ROASTED BEETS, CHEVRE, HERBS ^{gf} ^v

POMME PURÉE, HERB BUTTER ^{gf} ^v

MAC AND CHEESE ^v

POTATO AU GRATIN ^{gf} ^v

COLLARD GREENS, BOURBON, BACON ^{gf}

SLOW COOKED GREEN BEANS ^{gf} ^v

FIELD PEAS ^{gf}

CREAMY POLENTA ^{gf} ^v

CAROLINA GOLD RICE ^v

ROASTED CARROTS, VINCOTTO ^{gf} ^v



a Noble Tradition.

FIELD PEA

FAMILY STYLE/ BUFFET DINNER

PRICED PER PERSON \$59





F
P

SALADS

CHOICE OF TWO, ADDITIONAL SALAD
+\$3/PERSON

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

ROASTED PEARS, MANCHEGO,
WALNUT VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



ENTREES

CHOICE OF TWO,
ADDITIONAL OPTION +\$8/PERSON

ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, BEURRE MONTE

WOOD-GRILLED SALMON* ^{gf}

CUCUMBER RADISH SALAD, DILL YOGURT

GRILLED NY STRIP* ^{gf}

SALSA VERDE

SLOW ROASTED PORK LOIN* ^{gf}

SEASONAL ACCOMPANIMENTS

GRILLED SHRIMP* ^{gf}

VER JUS BUTTER, FINE HERBS

HANDMADE FRESH PASTA

SHORT RIB RAGU, PARMIGIANO

ANSON MILLS GRAIN BOWL ^v

FARRO, ROASTED FARM
VEGETABLES, VINAIGRETTE

BRAISED BEEF SHORT RIB +\$10 ^{gf}

RED WINE JUS, BEURRE MONTE

SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN ^{gf} ^v

SUCCOTASH ^{gf}

SEASONAL VEGETABLE ^{gf} ^v

ROASTED POTATO ^{gf} ^v

ROASTED BEETS, CHEVRE, HERBS ^{gf} ^v

POMME PURÉE, HERB BUTTER ^{gf} ^v

MAC AND CHEESE ^v

POTATO AU GRATIN ^{gf} ^v

COLLARD GREENS, BOURBON, BACON ^{gf}

SLOW COOKED GREEN BEANS ^{gf} ^v

FIELD PEAS ^{gf}

CREAMY POLENTA ^{gf} ^v

CAROLINA GOLD RICE ^v

ROASTED CARROTS, VINCOTTO ^{gf} ^v



a Noble Tradition

FIELD PEA

DESSERTS

STAND ALONE OR ADD TO DINNER PACKAGE
PRICED PER PERSON



CAKES



RED VELVET

CREAM CHEESE ICING

NOBLE'S COCONUT CAKE

COCONUT CREAM, CREAM CHEESE
FROSTING

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

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





SWEETS

PER DOZEN

CHOCOLATE COVERED CHEESECAKE BITES \$40

FUDGE BROWNIES \$45

CUSTOM SUGAR COOKIES \$75

TRIFLES \$72

STICKY TOFFEE PUDDING, CARAMEL APPLE CHEESECAKE

HANDPIES \$48

APPLE CINNAMON

VANILLA CAKE TRUFFLES \$40

COOKIES \$42

SALTED CHOCOLATE CHUNK, PEANUT BUTTER, WHITE CHOCOLATE
CRANBERRY, CHOCOLATE CRINKLE, GLUTEN-FREE VEGAN CHOCOLATE CHUNK

MINI COOKIES \$30

SALTED CHOCOLATE CHUNK, PEANUT BUTTER, WHITE CHOCOLATE
CRANBERRY, CHOCOLATE CRINKLE

PETITE TARTS \$42

SALTED CARAMEL CHOCOLATE, WHITE CHOCOLATE RASPBERRY,
GINGERBREAD CREAM, PISTACHIO PANNA COTTA

MACARONS ^{gf} \$34

CHOCOLATE, VANILLA, PISTACHIO, COFFEE, PEPPERMINT BARK, SUGAR
COOKIE, BUTTERBEER, GINGERBREAD

VANILLA BEAN CREAM PUFFS ^{gf} \$35

9" PIE \$32

SEASONAL FRUIT CRUMBLE, PUMPKIN MASCARPONE SWIRL

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

— ENDURING CLASSICS —

FIELD PEA

— CATERING —

LAUREN CAMPFIELD

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ALLISON PAGE

CATERING AND EVENTS MANAGER

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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*