

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,
THREE 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 & FRISEE ^{gf} ^v

STRAWBERRY, CHEVRE, ALMONDS,
WHITE BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES, TOMATO,
CHAMPAGNE VINAIGRETTE



Handwritten notes:
Korean Sauté 2020 March 24 (E...)
stir fry (Miso-ginger) } Adapt to room temp.
1 3oz pkg. cream cheese } Cream together - add flour
1 cup flour } Cook for 1 hr...
12 oz art. balls. Pour into sauce

Handwritten notes:
1/2 cup brown sugar 1...
2 Tbs. melted margarine 2oz...
2 eggs 1 cup chopped pecan
Butter on ingredients topped with flour into...
pastry shells. Sprinkle...
Bake 25...

^{gf} GLUTEN FREE
^v VEGETARIAN

ENTREES

**JOYCE FARMS
ROTISSERIE CHICKEN** (gf)
NATURAL JUS OR BBQ

WOOD-GRILLED SALMON (gf)
CUCUMBER RADISH SALAD, DILL YOGURT

GRILLED FLANK STEAK (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, HORSRADISH AIOLI, BAGUETTE

BURRATA CAPRESE SANDWICH
OVEN DRIED TOMATO, BASIL PESTO,
BURRATA, ARUGULA, VINCOTTO, BAGUETTE

CHICKEN SALAD SANDWICH
BABY LETTUCES, TOMATO, DUKE'S,
SEEDED BREAD

ANSON MILLS GRAIN BOWL (v)
FARRO, ROASTED FARM VEGETABLES,
VINAIGRETTE



a Noble Tradition.

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

*1/2 cup brown sugar
2 Tbs. melted margarine
2 eggs
white together. Pour into envelope*

*1 cup chopped pecan
low into envelope*

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

PROSCUITTO & FIG TARTINE \$3

CHEVRE

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

SEASONAL MIGNONETTE

GRILLED CHICKEN SKEWERS (gf) \$3.50

ESPLETTE HONEY

COUNTRY HAM BISCUIT \$3.50

SEASONAL JAM

PIMENTO CHEESE CROSTINI (v) \$2.50

CHIVES

BRUSCHETTA (v) \$2.50

BURRATA, PESTO, ROASTED TOMATO

TOMATO PIE (v) \$2.50

CHEDDAR, FINE HERBS

DEVILED FARM EGG (gf) (v) \$3

ALEPPO PEPPER

STEAK TARTARE \$3.50

TRUFFLE AIOLI, PARMIGIANO

LAMB MEATBALLS \$2.50

HERB CRÈME FRAICHE

SALMON CAKES \$3

PRESERVED LEMON, DILL

BEEF TENDERLOIN CROSTINI \$4

ROQUEFORT, CARAMELIZED ONION, VINCOTTO

CUCUMBER HUMMUS BITES (gf) (v) \$2.50

SLICED CUCUMBER, SEASONAL HUMMUS, CRUDITE

Pecan Pie

*1/2c sugar
1/2c flour
1/2c salt
1/2c milk
3 eggs
1/2c vanilla
1/2c pecans
Mix dry ingred. Combine
Add vanilla & pecans*

*Pecan Tart \$2.75
steak tartare \$3.50
Burrata Pesto Roasted Tomato
Cream together - add flour
keep flour
1/2c balls. Cream into spec*

FIELD PEA

GRAZING

CHEF ON SITE
PRICED PER PERSON/POUND



FIELD 19 83 PEAS NF & P

CHEESE AND CHARCUTERIE

\$10/PERSON

PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

SOUTHERN MEZZE (v)

\$8/PERSON

HUMMUS, PIMENTO CHEESE, WHIPPED FETA, OLIVES,
VEGETABLES, COPAIN BREAD

PICKLED NC SHRIMP (gf)

\$39/POUND

CITRUS AND SPICES, COCKTAIL SAUCE

SMOKED JOYCE FARMS WINGS (gf)

\$20/POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

SMOKED TROUT DIP (gf)

\$5/PERSON

PICKLED VEGETABLES, SEA SALT POTATO CHIPS

PETITE COPAIN POTATO ROLLS

\$4/EACH

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



*1 cup chopped pecan
1 cup chopped green
olive oil together. low into lard
roll. Sprinkle E
the 25- - -*

*Butter substitute together low into the
partly. well. Sprinkle E
the 25- - -*

FIELD PEA

STATIONS

STAND ALONE OR ADD TO DINNER PACKAGE
PRICED PER PERSON



FIELD 19 83 PE A 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

SMOKED SLIDER BAR

\$18/PERSON

CHOPPED PORK, SMOKED TURKEY, BRISKET, SLAW,
PICKLED VEGETABLES, BBQ SAUCES, PETITE COPAIN ROLLS

LOW COUNTRY SEAFOOD BOIL ^{gf}

\$MP/PERSON

NC SHRIMP, SAUSAGE, CORN, POTATOES

CARVING STATION

+\$5/PERSON

CHEF PROVIDED TO CARVE AND SERVE ANY OF THE

BUFFET/SEATED

DINNER ENTRÉE SELECTIONS

COPAIN BREAD SERVICE

\$3/PERSON

ARTISANAL BREAD BASKETS



*1 cup chopped pecan
1 cup chopped pecan
low into envelope
sprinkle*

*Butter...
partly...
low...*

FIELD PEA

PLATED DINNER

\$59/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 & FRISEE ^{gf} ^v

STRAWBERRY, CHEVRE, ALMONDS,
WHITE BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES, TOMATO,
CHAMPAGNE VINAIGRETTE



*1/2c 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

JOYCE FARMS 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} CALABRIAN PEPPER JAM

NC MARKET FISH ^{gf} VER JUS BUTTER, FINE HERBS

HARMONY RIDGE DUCK BREAST ^{gf}

MADIERA JUS

ANSON MILLS GRAIN BOWL ^v FARRO, ROASTED FARM VEGETABLES, VINAIGRETTE

BRAISED BEEF SHORT RIB +\$5 ^{gf} RED WINE JUS, BEURRE MONTE

WOOD FIRED ROTISSERIE ^{gf} RIBEYE +\$8 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 PUREE,
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 & RICE ^{gf}



a Noble Tradition.

FIELD PEA

FAMILY STYLE/ BUFFET DINNER

PRICED PER PERSON \$49



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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 & FRISEE ^(gf) ^(v)

STRAWBERRY, CHEVRE, ALMONDS,
WHITE BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^(gf) ^(v)

SHAVED FARM VEGETABLES, TOMATO,
CHAMPAGNE VINAIGRETTE



ENTREES

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

JOYCE FARMS ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, BEURRE MONTE

WOOD-GRILLED SALMON ^{gf}

CUCUMBER RADISH SALAD, DILL YOGURT

GRILLED FLANK STEAK ^{gf}

SALSA VERDE

SLOW ROASTED PORK LOIN ^{gf}

CALABRIAN PEPPER JAM

NC MARKET FISH ^{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 +\$5 ^{gf}

RED WINE JUS, BEURRE MONTE

WOOD ROASTED NY STRIP +\$6 ^{gf}

PORCINI RUB, AGRO DOLCE

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 PUREE,
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 & RICE ^{gf}



a Noble Tradition.

*1/2 cup brown sugar
2 Tbs. melted margarine
2 eggs
combine together. pour into envelope
1 cup chopped pecan
and*

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 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

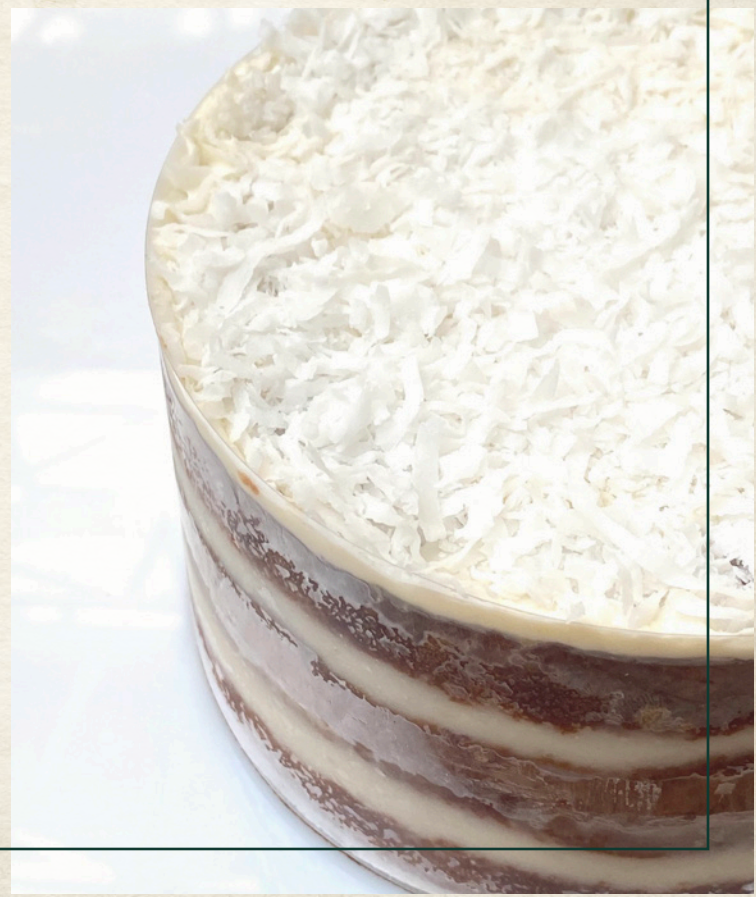
SERVES 16-30

MINI CUPCAKES \$30

DOZEN

CUPCAKES \$48

DOZEN





SWEETS

PER DOZEN

CHOCOLATE COVERED CHEESECAKE BITES \$36

FUDGE BROWNIES \$42

CUSTOM SUGAR COOKIES \$72

TRIFLES \$72

LEMON MERINGUE, COOKIE BUTTER,
STRAWBERRY SHORTCAKE

HANDPIES \$48

MIXED BERRY

VANILLA CAKE TRUFFLES \$36

COOKIES \$36

CHOCOLATE CHUNK, TRIPLE CHOCOLATE NUT, CONFETTI, STRAWBERRY
WHITE CHOCOLATE, ORANGE CREAMSICLE, GLUTEN FREE VEGAN
CHOCOLATE CHIP, PEANUT BUTTER

MINI COOKIES \$27

CHOCOLATE CHUNK, TRIPLE CHOCOLATE NUT, CONFETTI, STRAWBERRY
WHITE CHOCOLATE, ORANGE CREAMSICLE, GLUTEN FREE VEGAN
CHOCOLATE CHIP, PEANUT BUTTER

PETITE TARTS \$42

LEMON MERINGUE, BERRIES AND CREAM, STRAWBERRY RHUBARB CRUMBLE

MACARONS ^{gf} \$30

CHOCOLATE, VANILLA, PISTACHIO, COFFEE, MARGARITA, ORANGE CREAM,
CAKE BATTER, STRAWBERRY LEMON

VANILLA BEAN CREAM PUFFS ^{gf} \$30

9" PIE \$32

SEASONAL FRUIT CRUMBLE, LEMON MERINGUE

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

— ENDURING CLASSICS —

FIELD PEA

— CATERING —

LAUREN CAMPFIELD

CATERING AND EVENTS MANAGER

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www.FieldPeaCatering.com



Book an event