

FIELD PEA

CATERING

sur tout, faites simple.

**DROP OFF &
PICK UP MENU**



BOXED OPTIONS

MINIMUM OF 20 REQUIRED

gf

GLUTEN FREE

v

VEGETARIAN

SANDWICH BOXED LUNCHES

\$22 / BOX

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

SALAD BOXED LUNCHES

\$18 / BOX

INCLUDES AN INDIVIDUALLY WRAPPED COOKIE

SANDWICH & SALAD PLATTERS

SALAD (FEEDS 7-10) \$65

SANDWICH* (10 HALVES) \$90

*ONE SANDWICH TYPE PER PLATTER

SALADS

BABY ROMAINE ^{gf}

BACON, PICKLED RED ONION,
SWEETGRASS ASHER BLUE

LITTLE GEM CAESAR

SOUSDOUGH CROUTON, GRANA
PADANO

LOCAL LETTUCES ^v

SEASONAL FRUIT. CHEVRE, CRISPY BITS,
WHITE BALSAMIC VINAIGRETTE

ADDITIONAL PROTEINS

WOOD-GRILLED SHRIMP \$10

ALL-NATURAL ROTISSERIE PULLED CHICKEN \$7

WOOD-GRILLED SALMON \$12



SANDWICHES

CHICKEN CAESAR WRAP

ROTISSERIE CHICKEN, GEM LETTUCE, CAESAR DRESSING, PARMIGIANO,
FLOUR TORTILLA

SMOKED TURKEY BLT

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

VEGETABLE WRAP (V)

ROASTED & PICKLED VEGETABLES, HUMMUS, BABY LETTUCES,
FETA, FLOUR TORTILLA

NOBLE'S CHICKEN SALAD

BABY LETTUCES, TOMATO, DUKE'S, SEEDED BREAD

HAM AND CHEESE

COUNTRY HAM, BRIE, SEASONAL JAM, 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 \$6 (gf) (V)

RADISH, ONION, DILL YOGURT

HOUSE-MADE SEA SALT CHIPS \$4

SEASONAL FRUIT \$7

CHEF'S SELECTION

FIELD PEA

LUNCH BUFFET

PRICED PER PERSON \$28

CHOICE OF ONE SALAD, TWO
ENTREES, AND TWO SIDES





SALADS

BABY ROMAINE

BACON, PICKLED RED ONION,
SWEETGRASS ASHER BLUE



LITTLE GEM CAESAR

SOURDOUGH CROUTON, GRANA
PADANO

LOCAL LETTUCES

SEASONAL FRUIT, CHEVRE,
CRISPY BITS, WHITE BALSAMIC VINAIGRETTE



Handwritten notes:
Lemon Juice 2 Tbsp. More 24 (1/2 cup)
sliced olive (mignonette) } Adapt to room temp.
1 1/2 cup pkg. cream cheese } Cream together - add flour
1 cup flour } Chill for 1 hr in fridge
12 or 14 balls. Press into sauce

1/2 cup brown sugar 1 cup
2 Tbs. melted margarine 1 cup
2 eggs 1 cup chopped pecans
Butter and ingredients topped with flour into sealable
gastropack. Sauté in skillet & serve
dinner. Bake at 350°F



GLUTEN FREE



VEGETARIAN

ENTREES

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, OR ROOSTER'S
BARBECUE SAUCE

WOOD-GRILLED SALMON* ^{gf}

SEASONAL ACCOUTREMENTS

ANSON MILLS GRAIN BOWL ^{vegan}

FARRO, ROASTED SEASONAL
VEGETABLES, VINAIGRETTE

NOBLE'S CHICKEN SALAD SANDWICH

BABY LETTUCES, TOMATO, DUKE'S,
COPAIN BREAD

ROAST BEEF SANDWICH*

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

SMOKED TURKEY BLT

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

SHRIMP AND GRITS ^{gf}

NDUJA, ROASTED PEPPERS

ROASTED NEW YORK STRIP* ^{gf} +\$10/PERSON

SALSA VERDE



SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN

^{gf} ^v

SUCCOTASH

^{gf}

SEASONAL VEGETABLE

^{gf} ^v

ROASTED FINGERLING POTATOES

^{gf} ^v

ROASTED BEETS, CHEVRE, HERBS

^{gf} ^v

MAC AND CHEESE

^v

POTATO AU GRATIN +\$4/PERSON

^{gf} ^v

COLLARD GREENS, BOURBON, BACON

^{gf}

SLOW COOKED GREEN BEANS

^{gf}

FIELD PEAS

^{gf}

CAROLINA GOLD RICE

^{gf}

ROASTED CARROTS, SPICED HONEY, BENNE

^{gf} ^v

GRAZING

PETITE POTATO ROLLS

BLT \$60/DOZEN

DUKE'S, ARUGULA, GREEN TOMATO CHOW CHOW

NOBLE'S CHICKEN SALAD \$60/DOZEN

LOCAL LETTUCES

RIB ROAST \$72/DOZEN

HORSERADISH AIOLI, PICKLED ONION, PROVOLONE, ARUGULA

CHILLED SHRIMP \$72/DOZEN

FENNEL AIOLI, CELERY, CITRUS

ON A CROSTINI

BEEF MEDALLION*

\$48/DOZEN

ROQUEFORT, CARAMELIZED ONION, VINCOTTO

BRUSCHETTA (v)

\$30/DOZEN

BURRATA, PESTO, ROASTED TOMATO

PROSCIUTTO

\$36/DOZEN

CHEVRE, FIG JAM

PIMENTO CHEESE (v)

\$30/DOZEN

CHIVES, ALEPPO

BOARDS

CHEESE AND CHARCUTERIE

\$12/PERSON

PICKLES, JAM, FRUIT, OLIVES, COPAIN BREAD

MEZZE (gf) (v)

\$9/PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI, PICKLES,
FRESH VEGETABLES

BURRATA (v)

\$10/PERSON

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

LIGHT BITES

COUNTRY HAM BISCUITS

\$42/DOZEN

SEASONAL JAM

MUSHROOM TARTELETTE (v)

\$45/DOZEN

CARAMELIZED ONION, GRUYERE

PEPPER JELLY-GLAZED MEATBALLS

\$30/DOZEN

SALMON CAKES

\$30/DOZEN

PRESERVED LEMON, DILL

GRILLED CHICKEN SKEWERS (gf)

\$42/DOZEN

SPICED HONEY, ALMOND DUKKAH

CHEVRE-STUFFED DATES (gf) (v)

\$30/DOZEN

SICILIAN PISTACHIO

DEVEILED FARM EGGS

\$42/DOZEN

ALEPPO, CHIVES

SMOKED WINGS

\$20/LB

ROQUEFORT DRESSING, DILL BUTTERMILK DRESSING

PICKLED NC SHRIMP

\$39/LB

CITRUS & SPICES, COCKTAIL SAUCE (gf)

GREEN GODDESS DIP (gf) (v)

\$5/PERSON

HOUSE-MADE CHIPS

TEA SANDWICHES

\$30/DOZEN

CUCUMBER, EGG SALAD, PIMENTO CHEESE
ONE FLAVOR PER DOZEN

A LA CARTE

SALADS

\$59 EACH (SERVES 7-10)

BABY ROMAINE ^{gf}

BACON, PICKLED RED ONION,
SWEETGRASS ASHER BLUE

LITTLE GEM CAESAR

SOURDOUGH CROUTON, GRANA
PADANO

LOCAL LETTUCES ^v

SEASONAL FRUIT, CHEVRE, CRISPY
BITS, WHITE BALSAMIC VINAIGRETTE



GLUTEN FREE



VEGETARIAN

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 ^{gf} ^v

PAN FRIED CORN \$70 ^{gf} ^v

COLLARD GREENS \$70 ^{gf}

SUCCOTASH \$70 ^{gf}

ROASTED POTATOES \$65 ^{gf} ^v

CAROLINA GOLD RICE \$75 ^{gf}

ANSON MILLS GRITS WITH BACON \$70 ^{gf}

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/DOZEN



ENTREES

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

\$96/PAN

TWO WHOLE CHICKENS DIVIDED, NATURAL JUS OR BBQ

WOOD-GRILLED SALMON* ^{gf}

\$180/40 OZ

SEASONAL ACCOUTREMENTS

ROASTED NEW YORK STRIP* ^{gf}

\$200/40 OZ

SALSA VERDE

ROTISSERIE CHESHIRE ^{gf} PORK LOIN*

\$160/40 OZ

SEASONAL ACCOMPANIMENTS

ANSON MILLS GRAIN BOWL ^v

\$120/80 OZ

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, LEMON, CAKE BATTER BLONDIES, DOUBLE FUDGE

CUSTOM SUGAR COOKIES \$75

TRIFLES \$72

STRAWBERRY SHORTCAKE, DARK CHOCOLATE, TIRAMISU,
RASPBERRY CHEESECAKE

HANDPIES \$48

APPLE CINNAMON

COOKIES Large \$42 / Mini \$30

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

PETITE TARTS \$42

CHOCOLATE CREAM, PISTACHIO RASPBERRY, FRESH FRUIT,
PINK GRAPEFRUIT

MACARONS \$34

CARAMEL MACCHIATO, VANILLA, PISTACHIO, DARK CHOCOLATE, LEMON POPPYSEED,
LAVENDER HONEY, STRAWBERRY SHORTCAKE, RASPBERRY

PUFFS \$36

VANILLA, CHOCOLATE, PISTACHIO, STRAWBERRY

*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*

