

FIELD PEA

CATERING

sur tout, faites simple.

**DROP OFF &
PICK UP MENU**



BOXED OPTIONS

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

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

ADDITIONAL PROTEINS

WOOD-GRILLED SHRIMP \$10

PULLED ROTISSERIE CHICKEN \$7

WOOD-GRILLED SALMON \$12

*pearl salt
steak slow (marinated)
1 3oz pty. caesar chicken
1 cup flour
12 or 20 halves*

*1/2 cup brown sugar
2 Tbs. melted butter
2 eggs
Butter is important
part of recipe
don't. Cook*

*1/2 cup brown sugar
2 Tbs. melted butter
2 eggs
Butter is important
part of recipe
don't. Cook*

*pearl salt
steak slow (marinated)
1 3oz pty. caesar chicken
1 cup flour
12 or 20 halves*



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 (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 (5.00)
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

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**

ROASTED PEARS, MANCHEGO,
WALNUT 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**

N'DUJA, TOMATO BUTTER

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 (v) (gf)

\$8/PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI,
OLIVES, VEGETABLES

BALSAMIC GLAZED MEATBALLS

\$2.5/EACH

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)

\$3/EACH

SAVORY CHEESE PUFFS

CHÈVRE STUFFED DATES (v) (gf)

\$2.50/EACH

PECANS

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 (gf)

\$3/EACH

CROSTINI, CHEVRE, SEASONAL JAM

COUNTRY HAM BISCUIT

\$3.5/EACH

SEASONAL JAM

PIMENTO CHEESE CROSTINI (v)

\$2.5/EACH

CHIVES

BRUSCHETTA (v)

\$2.5/EACH

BURRATA, PESTO, ROASTED TOMATO

BAKED BRIE CUPS (v)

\$2.5/EACH

CRANBERRY APPLE CHUTNEY

BEEF TENDERLOIN CROSTINI*

\$4/EACH

ROQUEFORT, CARAMELIZED ONION,
VINCOTTO

AVOCADO TARTINE (Vegan)

\$2.50/EACH

PEPITA, POMEGRANATE

Handwritten notes:
Pecan Tarts - 24 (300) -
steak olive (margherita) } soft to some top.
1 3oz pkg cream cheese } Cream together add flour
keep flour } Chill for 1 hr
12 or 14 balls. Press into shells (v) (gf) GLUTEN FREE
(v) VEGETARIAN

Handwritten notes:
1/2 cup brown sugar
2 - 1/2 melted margarine
1 - 1/2
1 - 1/2
1 - 1/2

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

ROASTED PEARS, MANCHEGO,
WALNUT VINAIGRETTE

LOCAL LETTUCCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE

ENTREES

ROTISSERIE CHICKEN ^{gf}

\$16/PERSON
NATURAL JUS OR BBQ

WOOD-GRILLED SALMON* ^{gf}

\$18/PERSON
CUCUMBER RADISH SALAD,
DILL YOGURT

NEW YORK STRIP* ^{gf}

\$16/PERSON
SALSA VERDE

ROTISSERIE CHESHIRE PORK LOIN* ^{gf}

\$16/PERSON
SEASONAL ACCOMPANIMENTS

SHRIMP & GRITS ^{gf}

\$18/PERSON
N'DUJA, TOMATO BUTTER

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 \$65	^{gf} ^v
ANSON MILLS GRITS \$70	^{gf} ^v
POMME PURÉE \$70	^{gf} ^v
ROASTED CARROTS \$70	^{gf} ^v
CREAMY POLENTA \$80	^{gf} ^v

COPAIN BREAD

BY THE LOAF
SIGNATURE LOAF \$9.5
COPAIN RYE \$9
BAGUETTE \$4.5
PARKERHOUSE ROLLS \$15/8 ROLLS

Handwritten notes:
 Pearls...
 steak oleo (margin) } 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...
 1 1/2 cups brown sugar
 2 Tbs. Malted milkpin
 2 eggs
 Beat egg...
 1 ^v VEGETARIAN
 1 cup...
^{gf} GLUTEN FREE

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**

PUMPKIN CHEESECAKE, CARAMEL APPLE

HANDPIES **\$48**

APPLE CINNAMON

VANILLA CAKE TRUFFLES **\$36**

COOKIES **\$36**

SALTED CHOCOLATE CHUNK, PEANUT BUTTER, PUMPKIN WHITE CHOCOLATE,
BROWN BUTTER PECAN, GLUTEN-FREE VEGAN CHOCOLATE CHUNK

MINI COOKIES **\$27**

SALTED CHOCOLATE CHUNK, PEANUT BUTTER, PUMPKIN WHITE CHOCOLATE,
BROWN BUTTER PECAN, GLUTEN-FREE VEGAN CHOCOLATE CHUNK

PETITE TARTS **\$42**

SALTED CARAMEL CHOCOLATE, BUTTERSCOTCH,
PECAN, BLACKBERRY PANNA COTTA

MACARONS ^{gf} **\$30**

CHOCOLATE, VANILLA, PISTACHIO, COFFEE, PUMPKIN SPICE,
APPLE PIE, MAPLE PECAN, CINNAMON ROLL

VANILLA BEAN CREAM PUFFS ^{gf} **\$30**

9" PIE **\$32**

SEASONAL FRUIT CRUMBLE, BUTTERSCOTCH CHEESECAKE

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

FIELD 19 83 PE A NF &P

LAUREN CAMPFIELD

CATERING AND EVENTS MANAGER

lcampfield@noblefoodandpursuits.com

ALLISON PAGE

CATERING AND EVENTS MANAGER

allisonpage@noblefoodandpursuits.com

980-356-1410

www.FieldPeaCatering.com



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*

