

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



Leaven lacte 2 1/2 cups 24 (5 min)
starch (margarine) } adapted to room temp.
1 3oz pkg cream cheese } Cream together - add flour
1 cup flour } Chilled for 1 hr
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 pecan
Butter on ingredients topped. Press into parchment
pan. Bake 25 min. Sprinkle with
powder. 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



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 (gf)

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

CREAMY POLENTA (gf) (v)

CAROLINA GOLD RICE (v)

Handwritten notes at the bottom of the page:
1/2 cup brown sugar
2 Tbs. Malted Mergain
2 eggs
...
1 cup chopped pecan
...
... into ...

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



FIELD PEA

STATIONS

STAND ALONE OR ADD TO DINNER PACKAGE
PRICED PER PERSON



FIELD 19 83 PEAS 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



Handwritten notes on the right side of the page:
1/2 cup brown sugar
2 Tbs melted margarine
2 eggs
Beat all ingredients together. Pour into parchment-lined pan. Sprinkle with brown sugar.
1 cup chopped pecans
brown sugar
etc

Handwritten notes on the left side of the page:
1 cup brown sugar
2 Tbs melted margarine
2 eggs
1 cup chopped pecans
Beat all ingredients together. Pour into parchment-lined pan. Sprinkle with brown sugar.
etc

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



*1/2c 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

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) (gf)
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)



1 cup brown sugar
2 Tbs. Malted Mergain
2 eggs
combine together. Pour into envelope

1 cup chopped pecan
low into envelope

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

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

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**

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.*

— 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*