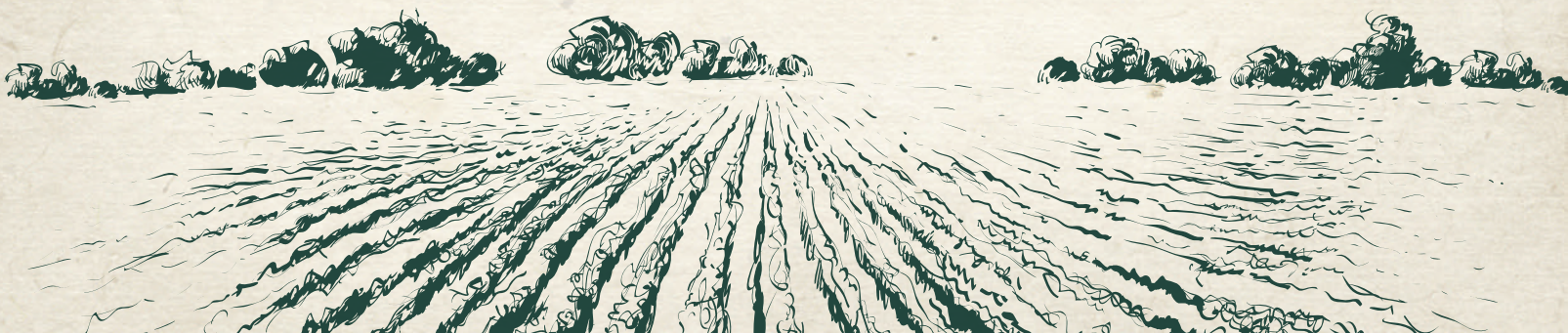


# FIELD PEA

CATERING

*sur tout, faites simple.*





FIELD PEA

---

# ADHERE TO TIMELESS STANDARDS

Make your next gathering  
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

### ON A SKEWER

**PORCINI-RUBBED BEEF\*** (gf) \$5.50  
ROOT VEGETABLES, GASTRIQUE

**BACON-WRAPPED PORK PINWHEEL** \$4.50  
PORCHETTA SEASONING, BOURBON HONEY, ALEPPO

**GRILLED PRAWN** (gf) \$5  
SPECK-WRAPPED, OLD BAY RED PEPPER AIOLI

**MAPLE GLAZED CHICKEN** (gf) \$3.50  
ALMOND DUKKAH

### ON A CROSTINI

**PROSCIUTTO** \$3  
CHEVRE, SEASONAL JAM

**PIMENTO CHEESE** (v) \$2.50  
CHIVES

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

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

### LIGHT BITES

**COUNTRY HAM BISCUIT** \$3.50  
SEASONAL JAM

**SORGHUM SWEET POTATO TART** (v) \$3.50  
NUTS AND SEEDS

**DEVEILED FARM EGG** (gf) \$3.50  
PICKLED JALAPENO, GUANCIALE  
\*ALSO AVAILABLE VEGETARIAN

**BUTTERNUT SQUASH SHOOTER** (gf) \$3  
CITRUS CREMA, PISTACHIO

**BEEF TARTARE\*** \$4.50  
TRUFFLE AIOLI, PARMIGIANO, TOASTED BRIOCHE

**BALSAMIC GLAZED MEATBALLS** \$2.50

**SALMON CAKES** \$3  
PRESERVED LEMON, DILL

**CREAMY ROASTED RED PEPPER** \$3  
**POLENTA** (gf) (v)  
ANSON MILLS POLENTA, SICILIAN CAPONATA,  
BASIL OIL

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

**CHEVRE-STUFFED DATES** (gf) (v) \$2.50  
PECAN GREMOLATA

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

**MUSHROOM ARANCINI** (v) \$3  
GARLIC AIOLI





FIELD PEA

# GRAZING

CHEF ON SITE  
PRICED PER PERSON/POUND



Make 24 (3) 1/2 hr  
to come stage  
together - all plan  
together for  
FIELD PE





\$12/PERSON

## PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

\$8 / PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI, PICKLED CRUDITÉ,  
FRESH SEASONAL VEGETABLES

\$39 / POUND

## CITRUS AND SPICES, COCKTAIL SAUCE

\$20 / POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

\$5 / PERSON

## HOUSE-MADE CHIPS

\$4/EACH

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

\$6/EACH

-CHILLED SHRIMP - FENNEL AIOLI, CELERY, CITRUS

\$9 / PERSON

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

\$7 / PERSON

in paper  
ted margin  
1 cup chopped pecan  
ingulate together. Pour into envelope  
fill. Sprinkle  
the 25 - -



FIELD PEA

# STATIONS

STAND ALONE OR ADD TO DINNER PACKAGE  
PRICED PER PERSON





# FIELD PEA

19  
83

NF  
&P

## CHEESE AND CHARCUTERIE

\$12/PERSON

PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

## OYSTER ROAST\*

\$MP/PERSON

CONDIMENTS

## LOW COUNTRY SEAFOOD BOIL <sup>gf</sup>

\$MP/PERSON

NC SHRIMP, SAUSAGE, CORN, POTATOES

## CARVING STATION

PRICED/PERSON, 6OZ PORTIONS

SERVED WITH PARKERHOUSE ROLLS

SMOKED TURKEY WITH GARLIC AIOLI \$28

NY STRIP WITH SALSA VERDE \$36

PRIME RIB WITH HORSERADISH AIOLI \$38

BEEF TENDERLOIN WITH FENNEL AGRODOLCE \$80

## 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 <sup>gf</sup>

TOMATO, RADISH, BACON, PICKLED  
RED ONION, ROQUEFORT DRESSING

### BABY KALE CAESAR

BABY KALE, BOQUERONES, CAESAR  
DRESSING, SOURDOUGH CROUTON,  
PARMIGIANO

### ARUGULA <sup>gf</sup> <sup>v</sup>

ROASTED PEAR, CHEVRE,  
WALNUT VINAIGRETTE

### LOCAL LETTUCES <sup>gf</sup> <sup>v</sup>

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

## ALL-NATURAL ROTISSERIE CHICKEN <sup>gf</sup>

NATURAL JUS, BEURRE MONTE

## WOOD-GRILLED SALMON\* <sup>gf</sup>

CUCUMBER RADISH SALAD, DILL YOGURT

## GRILLED HANGER STEAK\* <sup>gf</sup>

VEAL JUS, BEURRE MONTE

## SLOW ROASTED PORK LOIN <sup>gf</sup>

SEASONAL ACCOMPANIMENTS

## BUTTERNUT SQUASH PASTA <sup>v</sup>

PECAN GREMOLATA

## ROHAN DUCK BREAST\* <sup>gf</sup>

MADIERA JUS

## NC MARKET FISH\* <sup>gf</sup>

BEURRE BLANC, FINE HERBS

## BRAISED BEEF SHORT RIB +\$10 <sup>gf</sup>

RED WINE JUS, BEURRE MONTE

## ROASTED NEW YORK STRIP +\$10 <sup>gf</sup>

SALSA VERDE

## BEEF TENDERLOIN\* +\$20 <sup>gf</sup>

VEAL JUS

# SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN <sup>gf</sup> <sup>v</sup>

SUCCOTASH <sup>gf</sup>

SEASONAL VEGETABLE <sup>gf</sup> <sup>v</sup>

ROASTED POTATO <sup>gf</sup> <sup>v</sup>

ROASTED BEETS, CHEVRE, HERBS <sup>gf</sup> <sup>v</sup>

POMME PURÉE, HERB BUTTER <sup>gf</sup> <sup>v</sup>

MAC AND CHEESE <sup>v</sup>

POTATO AU GRATIN <sup>gf</sup> <sup>v</sup>

COLLARD GREENS, BOURBON,  
BACON <sup>gf</sup>

SLOW COOKED GREEN BEANS <sup>gf</sup>

FIELD PEAS <sup>gf</sup>

CAROLINA GOLD RICE <sup>v</sup>

ROASTED CARROTS, VINCOTTO <sup>gf</sup> <sup>v</sup>



*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 <sup>gf</sup>

TOMATO, RADISH, BACON, PICKLED  
RED ONION, ROQUEFORT DRESSING

### BABY KALE CAESAR

BABY KALE, BOQUERONES, CAESAR  
DRESSING, SOURDOUGH CROUTON,  
PARMIGIANO

### ARUGULA <sup>gf</sup> <sup>v</sup>

ROASTED PEAR, CHEVRE,  
WALNUT VINAIGRETTE

### LOCAL LETTUCES <sup>gf</sup> <sup>v</sup>

SHAVED FARM VEGETABLES,  
TOMATOES, CHAMPAGNE VINAIGRETTE





# ENTREES

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

**ALL-NATURAL  
ROTISSERIE CHICKEN** (gf)  
NATURAL JUS, BEURRE MONTE

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

**ROASTED NEW YORK STRIP\* +\$10** (gf)  
SALSA VERDE

**SLOW ROASTED PORK LOIN\*** (gf)  
SEASONAL ACCOMPANIMENTS

**BEEF TENDERLOIN\* +\$20** (gf)  
VEAL JUS

**HANDMADE FRESH PASTA**  
SHORT RIB RAGU, PARMIGIANO

**BUTTERNUT SQUASH PASTA** (v)  
PECAN GREMOLATA

**BRAISED BEEF SHORT RIB +\$10** (gf)  
RED WINE JUS, BEURRE MONTE

**GRILLED SHRIMP\*** (gf)  
VER JUS BUTTER, FINE HERBS

**NC MARKET FISH +\$5** (gf)  
BEURRE BLANC, FINE HERBS

# 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)

FIELD PEAS (gf)

CAROLINA GOLD RICE (v)

ROASTED CARROTS, VINCOTTO (gf) (v)



1/2 cup brown sugar  
2 Tbs. Malted Mergain  
2 eggs  
combine together. Pour into casserole  
1 cup chopped pecan  
low into casserole





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 <sup>gf</sup>

TOMATO, RADISH, BACON, PICKLED  
RED ONION, ROQUEFORT DRESSING

### BABY KALE CAESAR

BABY KALE, BOQUERONES, CAESAR  
DRESSING, SOURDOUGH CROUTON,  
PARMIGIANO

### ARUGULA <sup>gf</sup> <sup>v</sup>

ROASTED PEAR, CHEVRE,  
WALNUT VINAIGRETTE

### LOCAL LETTUCES <sup>gf</sup> <sup>v</sup>

SHAVED FARM VEGETABLES,  
TOMATOES, CHAMPAGNE VINAIGRETTE



*Handwritten notes:*  
Lemon Juice 1/2 cup  
stale olive (margarine) } Adapt to room temp.  
1/2 cup pkg. cream cheese } Cream together - add flour  
1 cup flour } Chill for 1 hr  
12 or 14 balls. Press into sauce.  
  
1 1/2 cups brown sugar  
2 Tbs. melted margarine  
2 eggs  
Butter can ingredients together. Press into cookie sheet.  
garden. Sprinkle with  
dough. Bake 20-25 min.

<sup>gf</sup> GLUTEN FREE

<sup>v</sup> VEGETARIAN



## ENTREES

### ALL-NATURAL ROTISSERIE CHICKEN <sup>gf</sup>

NATURAL JUS, OR ROOSTER'S  
BARBECUE SAUCE

### WOOD-GRILLED SALMON\* <sup>gf</sup>

CUCUMBER RADISH SALAD, DILL YOGURT

### ANSON MILLS GRAIN BOWL <sup>vegan</sup>

FARRO, ROASTED SEASONAL  
VEGETABLES, VINAIGRETTE

### NOBLE'S CHICKEN SALAD SANDWICH

BABY LETTUCES, TOMATO, DUKE'S,  
CROISSANT

### 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 <sup>gf</sup>

NDUJA, ROASTED PEPPERS

### ROASTED NEW YORK STRIP\* <sup>gf</sup> +\$10/PERSON

SALSA VERDE



## SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN <sup>gf</sup> <sup>v</sup>

SUCCOTASH <sup>gf</sup>

SEASONAL VEGETABLE <sup>gf</sup> <sup>v</sup>

ROASTED POTATO <sup>gf</sup> <sup>v</sup>

ROASTED BEETS, CHEVRE, HERBS <sup>gf</sup> <sup>v</sup>

POMME PURÉE, HERB BUTTER <sup>gf</sup> <sup>v</sup>

MAC AND CHEESE <sup>v</sup>

POTATO AU GRATIN <sup>gf</sup> <sup>v</sup>

COLLARD GREENS, BOURBON,  
BACON <sup>gf</sup>

SLOW COOKED GREEN BEANS <sup>gf</sup>

FIELD PEAS <sup>gf</sup>

CAROLINA GOLD RICE <sup>v</sup>

ROASTED CARROTS, VINCOTTO <sup>gf</sup> <sup>v</sup>



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

### BARS \$45

RED VELVET, SMORES, CAKE BATTER BLONDIES, DOUBLE FUDGE

### CUSTOM SUGAR COOKIES \$75

### TRIFLES \$72

SUGAR COOKIE, HOT COCOA, TIRAMISU, GINGERBREAD CHEESECAKE

### HANDPIES \$48

APPLE CINNAMON

### COOKIES Large \$42 / Mini \$30

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

### PETITE TARTS \$42

PISTACHIO WHITE CHOCOLATE, CHOCOLATE ORANGE,  
CRANBERRY MERINGUE, GINGERBREAD CHEESECAKE

### MACARONS \$34

CARAMEL MACCHIATO, VANILLA, PISTACHIO, HOT COCOA, SUGAR COOKIE,  
PEPPERMINT BACK, MULLED WINE, GINGERBREAD

### PUFFS \$36

VANILLA, CHOCOLATE, PISTACHIO, CARAMEL

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



A glass of dark beverage with an orange slice and a silver tray with other drinks in the background.

FIELD PEA

---

# BEVERAGES

PRICED PER PERSON



# BEVERAGE PACKAGES

## TIER 1 STANDARD PACKAGE

**\$30 / person**

**3 HOURS**

*Each additional hour +\$8 per person*

### BEER

SUFFOLK PUNCH BLUE DAISY PILSNER  
SUFFOLK PUNCH PULP PRESCRIPTION IPA  
SEASONAL CRAFT BEER OR CIDER  
*(based on availability)*

### WINE

EVOLUTION WHITE BLEND  
EVOLUTION RED BLEND  
ERIC LOUIS ROSÉ  
LE CONTESSE PROSECCO

### LIQUOR

TITO'S VODKA  
BACARDI RUM  
TANQUERAY GIN  
CORAZON TEQUILA  
JIM BEAM BOURBON  
JACK DANIEL'S WHISKEY  
DEWAR'S SCOTCH

## TIER 2 PREMIUM PACKAGE

**\$40 / person**

**3 HOURS**

*Each additional hour +\$10 per person*

### BEER

SUFFOLK PUNCH BLUE DAISY PILSNER  
SUFFOLK PUNCH PULP PRESCRIPTION IPA  
SEASONAL CRAFT BEER OR CIDER  
*(based on availability)*

### WINE

NOVELLUM CHARDONNAY  
TORRESELLA PINOT GRIGIO  
EVOLUTION PINOT NOIR  
LE PREMIER MIRACLE CABERNET SAUVIGNON  
ERIC LOUIS ROSÉ  
LE CONTESSE PROSECCO

### LIQUOR

KETEL ONE VODKA  
BACARDI RUM  
CAPTAIN MORGAN SPICED RUM  
HENDRICK'S GIN  
ESPOLON BLANCO TEQUILA  
BULLEIT BOURBON  
MAKER'S MARK BOURBON  
REDEMPTION RYE WHISKEY  
JOHNNY WALKER BLACK SCOTCH

#### *Both Packages Include:*

COKE, DIET COKE, SPRITE, TONIC WATER, SODA WATER  
GINGER BEER, GINGER ALE, GRAPEFRUIT/PINEAPPLE/CRANBERRY JUICES,  
LEMON/LIME JUICE, ORANGES, LEMONS, LIMES, CHERRIES, OLIVES

*Ask about adding specialty cocktails!*

*We would love to curate cocktails specifically for your event.*



# BEVERAGE PACKAGES

## BEER & WINE PACKAGE

**\$28 / person**

**3 HOURS**

*Each additional hour +\$6 per person*

### BEER

SUFFOLK PUNCH BLUE DAISY PILSNER  
SUFFOLK PUNCH PULP PRESCRIPTION IPA  
SEASONAL CRAFT BEER OR CIDER  
*(based on availability)*

### WINE

EVOLUTION WHITE BLEND  
EVOLUTION RED BLEND  
ERIC LOUIS ROSÉ  
LE CONTESSE PROSECCO

### *Includes:*

COKE, DIET COKE, SPRITE, GINGER ALE

## PROSECCO TOAST *or* PASSED PROSECCO

**\$8 / person**

## CORKAGE FEE

**\$10 / person**

*All alcohol must be provided.  
No Alcohol Included*

SODA & JUICES, GARNISHES, ICE,  
BAR TOOLS, COOLERS, COCKTAIL NAPKINS,  
WATER PITCHERS, ALCOHOL INSURANCE

## NON-ALCOHOLIC STATION

**\$3.50 / person**

**3 HOURS**

*Each additional hour +\$1 per person*

### SWEET & UNSWEET TEA

LEMONADE  
COKE  
DIET COKE  
SPRITE  
WATER



*Ask about adding specialty cocktails!  
We would love to curate cocktails specifically for your event.*



— ENDURING CLASSICS —

# FIELD PEA

— CATERING —

**LAUREN CAMPFIELD**

CATERING AND EVENTS MANAGER

[lcampfield@noblefoodandpursuits.com](mailto:lcampfield@noblefoodandpursuits.com)

**ALLISON PAGE**

CATERING AND EVENTS MANAGER

[allisonpage@noblefoodandpursuits.com](mailto:allisonpage@noblefoodandpursuits.com)

980-356-1410

[www.FieldPeaCatering.com](http://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*