

FIELD PEA

CATERING

sur tout, faites simple.

**DROP OFF &
PICK UP MENU**



BOXED OPTIONS

MINIMUM OF 10 REQUIRED

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

*ONE SANDWICH TYPE PER 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 PEAR, CHEVRE,
WALNUT VINAIGRETTE

LOCAL LETTUCES gf v

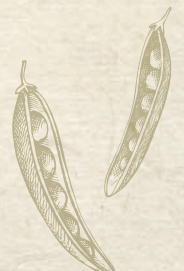
SHAVED FARM VEGETABLES, TOMATOES,
CHAMPAGNE VINAIGRETTE

ADDITIONAL PROTEINS

WOOD-GRILLED SHRIMP \$10

ALL-NATURAL ROTISSERIE PULLED CHICKEN \$7

WOOD-GRILLED SALMON \$12



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

var. Sauté \$2
(Margarine) } Sauté
Crispy chicken } Crispy
all. Fresh entrees

was sugar
the margarine

put in together
all. Sprinkle
the top

2. More 24 (2...)
Sauté to warm temp.
Cream together - add flour
Cook for 1 hr
entrees

1. ...
than ...
1 cup chopped pecans
together. Pour into confection
bowl. Sprinkle ...
...

FIELD PEA

LUNCH BUFFET

PRICED PER PERSON \$26

CHOICE OF ONE SALAD,
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 PEAR, CHEVRE,
WALNUT VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

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 25-30 min.

^{gf} GLUTEN FREE

^v VEGETARIAN

ENTREES

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, OR ROOSTER'S
BARBECUE SAUCE

WOOD-GRILLED SALMON* ^{gf}

CUCUMBER RADISH SALAD, DILL YOGURT

ANSON MILLS GRAIN BOWL ^{vegan}

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 ^{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 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

GRAZING

ON A SKEWER

PORCINI-RUBBED BEEF* (gf)

\$66/DOZEN

ROOT VEGETABLES, GASTRIQUE

GRILLED PRAWN (gf)

\$60/DOZEN

SPECK-WRAPPED, OLD BAY RED PEPPER

MAPLE-GLAZED CHICKEN (gf)

\$42/DOZEN

ALMOND DUKKAH

ON A CROSTINI

PROSCIUTTO

\$36/DOZEN

CHEVRE, SEASONAL JAM

PIMENTO CHEESE (v)

\$30/DOZEN

CHIVES

BEEF MEDALLION* (gf)

\$48/DOZEN

ROQUEFORT, CARAMELIZED ONION, VINCOTTO

BRUSCHETTA (v)

\$30/DOZEN

BURRATA, PESTO, ROASTED TOMATO

BOARDS

CHEESE AND CHARCUTERIE

\$12/PERSON

PICKLES, JAM, FRUIT, OLIVES, COPAIN BREAD

MEZZE (gf) (v)

\$12/PERSON

HUMMUS, OLIVE TAPENADE, TZATZIKI, PICKLES,
FRESH VEGETABLES

BURRATA (v)

\$9/PERSON

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

LIGHT BITES

COUNTRY HAM BISCUITS

\$42/DOZEN

SEASONAL JAM

SORGHUM SWEET POTATO TART (v)

\$42/DOZEN

NUTS AND SEEDS

BALSAMIC-GLAZED MEATBALLS

\$30/DOZEN

SALMON CAKES

\$30/DOZEN

PRESERVED LEMON, DILL

CHEVRE-STUFFED DATES (gf) (v)

\$30/DOZEN

PECAN GREMOLATA

TEA SANDWICHES

\$28/DOZEN

CUCUMBER, EGG SALAD, PIMENTO CHEESE

RAPINI PESTO DIP (gf) (v)

\$5/PERSON

HOUSE-MADE CHIPS

PETITE COPAIN POTATO ROLLS

\$48/DOZEN

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

\$72/DOZEN

-CHILLED SHRIMP - FENNEL AIOLI, CELERY, CITRUS

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 PEAR, CHEVRE,
WALNUT VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE 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	^v
PAN FRIED CORN \$70	^{gf} ^v
COLLARD GREENS \$70	^{gf} ^v
SUCCOTASH \$70	^{gf} ^v
ROASTED POTATOES \$65	^{gf} ^v
CAROLINA GOLD RICE \$75	^{gf} ^v
ANSON MILLS GRITS \$70	^{gf} ^v
POMME PURÉE \$60	^{gf} ^v
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

Handwritten notes:
Peanut butter 1/2 cup
stale bread (brioche) } After to room temp.
1 3oz pkg. cream cheese } Cream together - add
1 cup flour } Chill for 1 hr
12 or 24 balls. Press into shape
1 1/2 cups brown sugar
2 Tbs. melted margarine
2 eggs
1 cup chopped pecans
Butter cream frosting too thick. Pour into bowl



ENTREES

PER HALF PAN, EACH PAN IS 40oz

ALL-NATURAL ROTISSERIE CHICKEN

\$160/PAN

NATURAL JUS OR BBQ

WOOD-GRILLED SALMON*

\$180/PAN

CUCUMBER RADISH SALAD,
DILL YOGURT

ROASTED NEW YORK STRIP*

\$200/PAN

SALSA VERDE

ROTISSERIE CHESHIRE PORK LOIN*

\$160/PAN

SEASONAL ACCOMPANIMENTS

ANSON MILLS GRAIN BOWL

\$120/PAN

FARRO, ROASTED SEASONAL VEGETABLES, VINAIGRETTE

BUTTERNUT SQUASH PASTA

\$120/HALF PAN

PECAN GREMOLATA

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, 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.*

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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*

