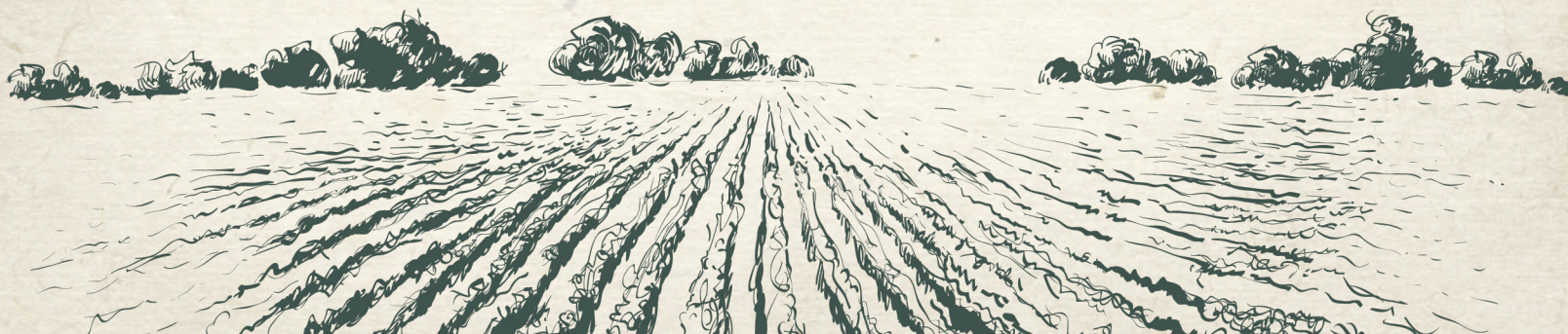


FIELD PEA

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





HORS D'OEUVRES

PASSED OR DISPLAYED

LIGHT BITES

OYSTERS ON THE HALF SHELL* \$48/dozen (gf)
CHAMPAGNE MIGNONETTE, COCKTAIL SAUCE
MINIMUM OF 4 DOZEN

PEPPER JELLY GLAZED MEATBALLS \$30/dozen

ARANCINI \$36/dozen
CAROLINA GOLD RICE, CACIO E PEPE

CHEVRE-STUFFED DATES \$30/dozen (gf) (v)
SICILIAN PISTACHIO

CAVIAR & CREME FRAICHE* \$48/dozen (gf)
HOUSE-MADE POTATO CHIP, CHIVES

SALMON CAKES \$30/dozen
PRESERVED LEMON, DILL

COUNTRY HAM BISCUIT \$42/dozen
SEASONAL JAM

MUSHROOM TARTELETTE \$45/dozen (v)
CARAMELIZED ONION, GRUYERE

DEVILED FARM EGG \$42/dozen (gf) (v)
ALEPPO PEPPER, CHIVES

SHORT RIB CROQUETTES \$42/dozen
HORSERADISH AIOLI, PICKLED RED ONION

GRILLED CHICKEN SKEWERS \$42/dozen (gf)
SPICED HONEY, ALMOND DUKKAH

TEA SANDWICHES \$30/dozen
CUCUMBER, EGG SALAD, PIMENTO CHEESE
ONE FLAVOR PER DOZEN

ON A CROSTINI

PIMENTO CHEESE \$30/dozen (v)
ALEPPO PEPPER, CHIVES

BEEF MEDALLION* \$48/dozen
ROQUEFORT, CARAMELIZED ONION, VINCOTTO

BEEF TARTARE* \$54/dozen
TRUFFLE AIOLI, PARMIGIANO

PROSCIUTTO \$36/dozen
CHEVRE, FIG JAM

BRUSCHETTA \$30/dozen (v)
BURRATA, PESTO, ROASTED TOMATO

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, ARUGULA

CHILLED SHRIMP \$72/dozen
FENNEL AIOLI, CELERY, CITRUS





FIELD PEA

GRAZING

CHEF ON SITE
PRICED PER PERSON/POUND



FIELD PEA NF & P

CHEESE AND CHARCUTERIE

\$12/PERSON

PICKLES, FRUIT, JAM, OLIVES, COPAIN BREAD

MEZZE BOARD v gf

\$9/PERSON

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

PICKLED NC SHRIMP gf

\$39/POUND

CITRUS AND SPICES, COCKTAIL SAUCE

SMOKED WINGS

\$20/POUND

ROQUEFORT, DILL BUTTERMILK DRESSING

GREEN GODDESS DIP v gf

\$5/PERSON

HOUSE-MADE CHIPS

BURRATA PLATTER

\$10/PERSON

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

CHARCUTERIE CONES

\$7/PERSON

FIELD PEA

STATIONS

STAND ALONE OR ADD TO DINNER PACKAGE
PRICED PER PERSON



on date 10/2/2020 Menu 24 (Evening)
(Mingling) 7 options to room temp.
recom chuan } Cream together - add flour
chicken for 1 hr

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 ^{gf}

\$MP/PERSON

NC SHRIMP, SAUSAGE, CORN, POTATOES

CARVING STATION

PRICED/PERSON, 6OZ PORTIONS

SERVED WITH PARKERHOUSE ROLLS

SMOKED TURKEY WITH SAUCE 19 \$28

NY STRIP WITH SALSA VERDE \$36

PRIME RIB WITH HORSERADISH AIOLI \$38

BEEF TENDERLOIN WITH VEAL JUS \$80

COPAIN BREAD SERVICE

\$3.5/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

*25 PERSON MINIMUM



A photograph of an outdoor dining table set for a meal. The table is covered with a white linen and features several place settings. Each setting includes a white plate with a woven placemat, a white bowl, and a gold-rimmed glass. The food consists of a salad and a main dish. The background shows a modern building with a dark roof and a clear blue sky. The text 'FIELD PEA' is at the top, followed by 'PLATED DINNER' and '\$65 / PERSON'.

FIELD PEA

PLATED DINNER

\$65 / PERSON

FIELD PEA

PLATED DINNER

\$65 / PERSON

FIELD PEA

PLATED DINNER

\$65 / PERSON

Please date as it is. There are 29 items.
At the end (original) I added to some things.
1 cup pty. Cinnamon - Cinnamon - all from
1 cup pty. Cinnamon - Cinnamon - all from
Cinnamon - Cinnamon - all from



sur tout, faites simple.

SALADS

CHOICE OF TWO, ADDITIONAL SALAD
+\$4/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

SEASONAL FRUIT, CHEVRE,
MARCONA ALMOND, WHITE
BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



1 1/2 c sugar
3 3/4 T flour
1/4 + salt
1 1/2 c milk
3 eggs (separated)
1/2 + vanilla
1 c pecans.
Mix dry ingred. Combine
egg yolks + milk. Cook til
thick. Add vanilla pecans

ENTREES

CHOICE OF TWO,
ADDITIONAL OPTION +\$10/PERSON

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, BEURRE MONTE

WOOD-GRILLED SALMON* ^{gf}

SEASONAL ACCOMPANIMENTS

GRILLED HANGER STEAK* ^{gf}

VEAL JUS, BEURRE MONTE

SLOW ROASTED PORK LOIN ^{gf}

SEASONAL ACCOMPANIMENTS

FREGOLA ^v

WOOD-ROASTED MUSHROOMS, PARMIGIANO

LAMB SIRLOIN ^{gf}

MINT PISTOU

NC MARKET FISH* ^{gf}

BEURRE BLANC, FINE HERBS

BRAISED BEEF SHORT RIB +\$10 ^{gf}

RED WINE JUS, BEURRE MONTE

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

SALSA VERDE

BEEF TENDERLOIN* +\$30 ^{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

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

ROASTED CARROTS, SPICED HONEY, BENNE ^{gf} ^v



FIELD PEA

FAMILY STYLE/ BUFFET DINNER

PRICED PER PERSON \$59





F
P

SALADS

CHOICE OF TWO, ADDITIONAL SALAD
+\$4/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

SEASONAL FRUIT, CHEVRE,
MARCONA ALMOND, WHITE
BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



ENTREES

CHOICE OF TWO,
ADDITIONAL OPTION +\$10/PERSON

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, BEURRE MONTE

WOOD-GRILLED SALMON* ^{gf}

SEASONAL ACCOMPANIMENTS

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

SALSA VERDE

SLOW ROASTED PORK LOIN ^{gf}

SEASONAL ACCOMPANIMENTS

BEEF TENDERLOIN* +\$30 ^{gf}

VEAL JUS

HANGER STEAK ^{gf}

VEAL JUS, BEURRE MONTE

LAMB SIRLOIN ^{gf}

MINT PISTOU

PACCHERI PASTA ^v

WOOD-ROASTED MUSHROOMS, PARMIGIANO

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

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

^{gf}

ROASTED CARROTS, SPICED HONEY, BENNE

^{gf} ^v



a Noble Tradition.



FIELD PEA

LUNCH

PRICED PER PERSON \$28

AVAILABLE BUFFET, FAMILY STYLE,
OR PLATED

CHOICE OF TWO SALADS,
TWO ENTREES, AND TWO SIDES



SALADS

CHOICE OF TWO, ADDITIONAL SALAD
+\$4/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

SEASONAL FRUIT, CHEVRE,
MARCONA ALMONDS, WHITE
BALSAMIC VINAIGRETTE

LOCAL LETTUCES ^{gf} ^v

SHAVED FARM VEGETABLES,
TOMATOES, CHAMPAGNE VINAIGRETTE



Handwritten notes:
Finger Darts 2. Make 24 (12 each)
1. 3oz pkg cream cheese } soften to room temp.
1 cup flour } Cream together - add flour
12oz 40 balls. Press into round.

Handwritten notes:
1/2 cup brown sugar 1 cup
2 Tbs. melted margarine 1 cup chopped pecans
2 eggs
Butter cream icing. topped. Press into round.
pastry shells. Sprinkle & bake 25 min.

^{gf} GLUTEN FREE

^v VEGETARIAN

ENTREES

ALL-NATURAL ROTISSERIE CHICKEN ^{gf}

NATURAL JUS, OR ROOSTER'S
BARBECUE SAUCE

WOOD-GRILLED SALMON* ^{gf}

SEASONAL ACCOMPANIMENTS

ANSON MILLS GRAIN BOWL ^v

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 & GRITS ^{gf}

TOMATO BUTTER, NDUJA

ROASTED NEW YORK STRIP*

+\$10/PERSON

SALSA VERDE



SIDES

CHOOSE TWO SERVED FOR THE TABLE

PAN FRIED CORN

^{gf} ^v

SUCCOTASH

^{gf} ^v

SEASONAL VEGETABLE

^{gf} ^v

ROASTED POTATO

^{gf} ^v

ROASTED BEETS, CHEVRE, HERBS

^{gf} ^v

MAC AND CHEESE

^v

POTATO AU GRATIN +\$4/PERSON

^{gf} ^v

COLLARD GREENS, BOURBON, BACON

^{gf} ^v

SLOW COOKED GREEN BEANS

^{gf} ^v

FIELD PEAS

^{gf} ^v

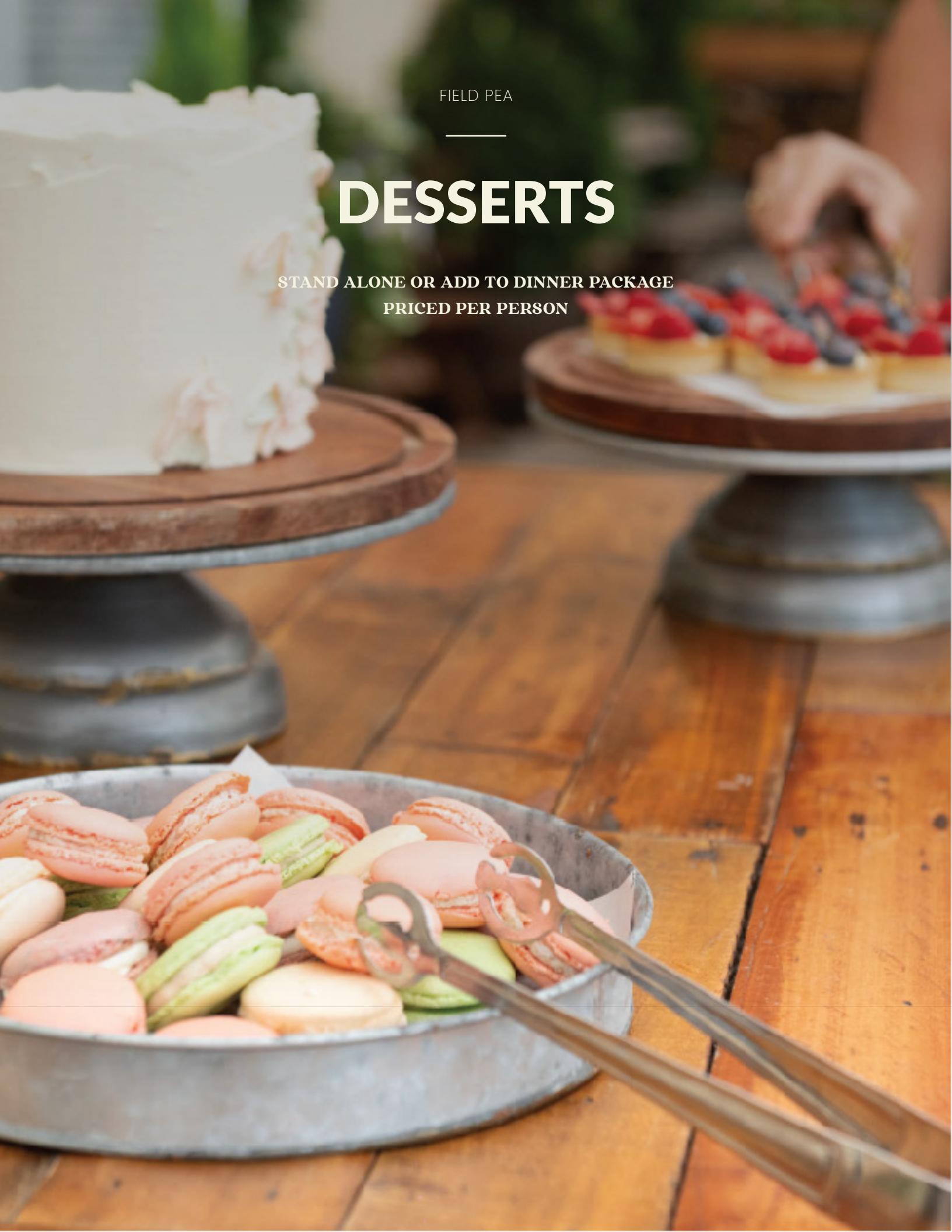
CAROLINA GOLD RICE

^{gf} ^v

ROASTED CARROTS, SPICED HONEY, BENNE

^{gf} ^v

Handwritten notes at the bottom of the page:
1 cup brown sugar
2 Tbs. melted margarine
2 eggs
... into together.
lean wet
1 cup chopped pecan
... into envelope
... and ...



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 BARK, MULLED WINE, GINGERBREAD

PUFFS \$36

VANILLA, CHOCOLATE, PISTACHIO, CARAMEL

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

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

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*