



N O B L E ' S
R E S T A U R A N T

HOT HORS D' OEUVRES:

- Mini Crab Cakes with maitre d butter \$3.5
- Pan Seared Crab Cakes With Arugula salad ,corn puree \$12
- Pan Seared Sea Scallops (U10's) \$4.5
- Calamari Per Order (Serves 4-5) \$10
- Pizzas (10" Pie Serves 2-3)
 - Tomato, Basil And Fresh Mozzarella \$10
 - Grilled Chicken With Wild Mushrooms, pecorino \$10
 - White Pizza, bacon, caramelized onion
 - Four Cheese Pizza \$10
- Spicy Shrimp (16-20's) \$2
- Shrimp & Anson Mills Grits (16-20's) \$3.5
- Beef Brochette With Red Wine Demi \$3
- Lemon Chicken Skewers With Rosemary \$2
- Duck Confit Spring Rolls With Orange Glaze \$3
- Gougeres (Pate A Choux Cheese Puffs) with Chevre \$1.5
- Mini Pimento Burgers \$2
- Wild Mushroom Arranchini \$2
- Grouper Brandade \$2
- Country Ham biscuits \$2

COLD HORS D' OEUVRES:

Iced, Peeled Shrimp (16-20's) Noble's Cocktail Sauce, Mignonette Sauce \$2

House Smoked salmon platter \$10/half-pound

Nobles Cheese Platter \$4 /person

Fresh Fruit Display \$2/person

Prosciutto Wrapped Melons \$3

Tuna Tar Tar \$3/oz

Antipasti Platter- Sliced Grilled Vegetables, Marinated Vegetables, Relishes,
Cured Meats And Cheeses \$4/person

Antipasti Platter – Vegetables Only \$2/person

Mini BLTS

Duck Riliette on croutinis

SALADS

Baby Mesclun Greens With Cucumbers, Grape Tomatoes & Balsamic Vinaigrette 6

Pear Salad & Arugula With Pecans, hericot vert, Goat Cheese & Walnut Vinaigrette 9

Romaine- lucque olives, tomato confit, white anchovies, parm, croutons 8

Wedge Salad, bacon, tomatoes, cucumber, Blue Cheese Dressing 7

Beet Salad, walnuts , chevre, 9

Belgian Endive, walnuts, apples, blue cheese vinaigrette 11

CANAPES

Prosciutto And Cheddar Cheese Biscuits \$2
Smoked Salmon And Goat Cheese Croustini \$2
Foie Gras & Duck Liver Pate On House Baked Brioche Croutes \$3
Goat Lady Chevre On Sun-Dried Tomato Bread \$2
Sliced Duck Breast On Sun-Dried Tomato Bread \$2.5
Grilled Chicken & Olive Tapenade On Olive Bread \$2
Foie Gras On Brioche Croutes With Anjou Pear Jam \$4
Smoked Trout With Horseradish Dill Cream \$2
Sesame Seared Tuna With Wasabi Crème, Cucumber Slice \$2

BRUSCHETTA & CROSTINI \$2 (per person)

Smoked Salmon With crème fraiche
Wild Mushroom With Herbed Chevre, Sliced
Tomato, Mozzarella And Basil
Sun-Dried Tomato Tapenade & Goat Cheese
Olive Tapenade
Smoked Salmon With Dijon Aioli
Eggplant, Onion, Tomatoes, Anchovies, Olives & Noble's Olive Oil
Herb Whipped Chevre
Lump Crab Salad

TARTLETES

Smoked Salmon, Gruyere And Green Onion with Crème Fraiche \$3
Crab and Gruyere \$3
Caramelized Onion With Chevre \$2
Roast Chicken, Spinach & Provolone 3
Shrimp, Tomato & Onion \$3
Sweet Onion & Gruyere \$2

BUFFET PRESENTATIONS

SALADS/PLATTERS:

Local, Organic And Heirloom Tomato Salad With Noble's Oil, Basil And Arugula 8
Organic Lettuce Salad With Tomatoes, Cucumbers And A Shallot-Herb Vinaigrette
Hearts Of Romaine Caesar, Oven Roasted Tomatoes, Shaved Parmesan And Croutons
Pear & Arugula Salad With Haricots Verts, Red Grapes, Roasted Pecans & A Walnut
Vinaigrette
Caesar Salad With Herbed Croutons, Roasted Tomatoes, Parmigiano Caesar Dressing
Iceberg Wedge With Blue Cheese, Apple Wood Smoked Bacon, Vine Ripened
Tomatoes,
Cucumbers And Roquefort Dressing

Fried Oyster, Spinach & Asian Green Salad, Creamy Balsamic
 Bacon Dressing (When Possible)
 Penne Pasta Salad With Basil Pesto Roasted Peppers And Provencal Olives
 Noble's Chicken Salad
 Noble's Tuna Salad
 Tuscan Nicoise With, Flaked Tuna, Capers And Nicoise Olives
 Red Bliss Potato Salad
 Pork BBQ with slaw
 (Buffalo) Mozzarella, Beefsteak Tomatoes (In Season), Basil, Balsamic Vinaigrette,
 Baby Arugula Garnish 2
 Spinach And Apple Salad With Cider Vinaigrette, Toasted Pecans And Asiago Cheese
 2
 Yukon Potato Salad With Pommery Mustard, Smoked Bacon, Crème' Fraiche & Chives
 2
 Fruit Display- Fresh Fruits And Berries-Small, Medium And Large. 1.5
 Vegetable Crudités – Raw Or Pickled Vegetables With Herbed Crème Fraîche 1.5

SALADS

Baby Mesclun Greens With Cucumbers, Grape Tomatoes & Balsamic Vinaigrette
 Pear Salad & Arugula With Pecans, hericot vert, Goat Cheese & Walnut Vinaigrette
 Romaine- lucque olives, tomato confit, white anchovies, parm, croutons
 Wedge Salad, bacon, tomatoes, cucumber, Blue Cheese Dressing
 Beet Salad, walnuts, chevre,
 Belgian Endive, walnuts, apples, blue cheese vinaigrette

BUFFET ENTREES

Chilled And Peeled NC Shrimp With Cocktail And Mignonette Sauces
 Grilled Sides of Atlantic Salmon (Wild When Available)
 Lamb chops
 Lamb Racks
 Fire Grilled Rare Angus Beef Tenderloin
 Roasted Striploin
 Free Range Chicken Breasts A La Milanaise (Bread Crumbs & Parmigiano)
 Grilled Free Range Chicken Breasts
 Fire Roasted Chicken
 Cast Iron Skillet Seared Black Angus Filet
 Grilled Pork Tenderloin
 Grilled Veal Tenderloin
 Grilled Long Island Duck Breast
 Duck Confit

Spit Roasted Lamb Top Loin
Pan Seared Sea Scallops
Pan Seared Yellow-Fin Tuna
Pan Seared Black Grouper
Linguini With Sautéed Shrimp & A Light Shrimp Cream Sauce
Bucatini Bolognese With Shaved Parmigiano
Pasta With Wild Mushrooms cream sauce

SIDES

Yukon Gold Potato Puree
Sweet potato Puree
Creamy anson mills Polenta
Grilled Asparagus with Hollandaise
Sautéed & roasted vegetables with herbs & Noble's Olive Oil
Wild mushroom and spinach risotto with Parmigiano
Anson Mill antebellum cold stone ground grits
Dauphinoise potatoes
Buttered Fingerling Potatoes
Butter Wilted Spinach
Fried Okra
Spinach Gratin
Sautéed Wild Mushrooms
Baby Butter Beans
Garlic Cream Mashed Potatoes
Pan Fried Silver Queen Corn
Anson Mills Grits w/Bacon
Au Gratin Potatoes
Fried Vidalia Onion Rings
Pomme Frites

DESSERTS

House baked cookies (petite & regular sizes - \$6/\$12 doz)
Chocolate truffles
White chocolate truffles
Noble's Courvoisier and currant raisin bread pudding
Individual warm chocolate cake
Pecan Pie
Coconut Cakes
Chocolate Tarts
Pear Tarts
Gelato, sorbet
Tarte Tatin
Cheesecake

PETITE FOURS

Profiteroles filled with almond cream

Mini chocolate Cakes

Individual Pear Tarts

Individual Chocolate Tarts

FIRST COURSES Plated/Served

Cream of tomato & basil with Goat Lady chevre & house croutons

Soup of choice with appropriate garnishes

Wild mushroom Risotto

Pan Seared Sea Scallops, succotash

Pan seared crab cakes with arugula salad and corn puree

SALADS

Baby Mesclun Greens With Cucumbers, Grape Tomatoes & Balsamic Vinaigrette

Pear Salad & Arugula With Pecans, hericot vert, Goat Cheese & Walnut Vinaigrette

Romaine- lucque olives, tomato confit, white anchovies, parm, croutons

Wedge Salad, bacon, tomatoes, cucumber, Blue Cheese Dressing

Beet Salad, walnuts , chevre,

Belgian Endive, walnuts, apples, blue cheese vinaigrette

PLATED DINNERS

Wood Fired Salmon

yukon puree, potato leek cream, baby carrots,
parsley pesto 21

Skillet Seared Filet Mignon

yukon mashed potato, wood roasted vegetables,
bordelaise 29

Grilled Veal Tenderloin

five bean cassoulet, spinach, veal reduction 30

Jumbo Shrimp-n-Grits

bacon, grits, Midnight Moon tomato 20

Pan Seared NC Flounder

fingerlings, parmesan gnocchi, wild mushrooms, arugula 28

Spit-Roasted Ashley Farms ½ Chicken

creamy polenta, braised green beans, bbq sauce 18

Wood Grilled Duck Breast and Leg Confit

parsnip puree, baby candy striped beets, baby carrots,

frisee 28

Bucatini Pasta

tomato vodka sauce, basil, shaved parmesan 14

Vegetable Plate 12

Ribeye 14 oz 29 7oz 18 Shallot thyme butter

NY Strip 14 oz 29 7oz 18 Shallot Thyme butter

Grilled leg of lamb

Chevre herb mashed potatoes, cassoulet 26

Boxed Lunches

SANDWICHES

(Sandwiches come with choice of side, pickle, dessert, sweet tea or water or soda.)

Turkey Sandwich

bacon, provolone, black pepper aioli. 13

Chicken Salad Sandwich

Lettuce, Tomato, Sprouts 12

Grilled Pimento Cheese

Karen's Pimento on White 11

Grilled Vegetable Sandwich

Seasonal Grilled vegetables, Arugula, Balsamic 12

Nobles Steak Burger

Lettuce, Tomato, Onion, Mayo, Mustard, Choice of Cheese 14

Marinated Grilled Chicken wrap

Lettuce, tomato, roasted red peppers, basil aioli 12

SALADS and SOUPS

(dessert, beverage included)

Tomato Basil Bisque

Chevre, basil oil 8

Organic Mesclun Mix

Carrots, croutons, cucumbers, grape tomatoes, sherry vinaigrette 7

Romaine Heart Caesar Salad

lucque olives, croutons, white anchovies, shaved parm 8

Arugula, Pear Salad

grapes, haricot verts, chevre, walnut vinaigrette 11

(add Salmon, \$8, or Chicken, \$6)