

EST



1916

NOME SCHOOLHOUSE
INN & EVENT CENTER

Event and Banquet Menu

701-850-7764 | info@nomeschoolhouse.com | 200 1st Ave Nome, ND 58062

The Nome Schoolhouse and our Executive Chef pride ourselves on making fresh, made from scratch meals. To serve you these delicious options we purchase our groceries in small batches.

Our Chef, Elizabeth Perleberg, prides herself on making fresh, creative, made from scratch meals. To serve you these delicious options we buy groceries in small batches. Prior to your event, the number of guests, allergies, dietary restrictions or preferences, must be made in a timely manner - this timeline will vary based on your event and will be communicated with you by your Nome Schoolhouse Event Coordinator or the Chef.

Any late notice changes to the number of your group, additions or subtractions, may not be available due to the way we prepare for your meal and experience. Thank you for helping us provide you the best meal possible.

*Small Groups of 9 or less will be served a Chef's Choice meal.

Additional charges may apply to allergy free options.

All food selections are subject to 20% Group Gratuity.

Prices are subject to sales tax.

Prices quoted are valid May 2024 - Jan 2025.



= Gluten Free



= A Gluten Free option available upon request.



= Gluten Free, but cross contamination possible, NOT a designated fryer.

Culinary Innovation & Excellence

A long-time local, Chef Elizabeth Perleberg has been preparing artful cuisine for as long as she can remember and we are fortunate to have secured her as our own in-house Executive Chef.

Alongside her carefully chosen options of appetizers, meals, buffets, sides, and desserts, you will find "Chef's Choice" options and pricing for Breakfast, Lunch, Dinner, and Dessert. These "Chef's Choice" meals are what we prepare for our hotel guests when they book a meal during their stay - they are often "off-menu" creations that allow our Chef to showcase her talents and pick the freshest ingredients. If you are having a hard time choosing a meal option for your family event, corporate retreat, rehearsal dinner, or other event - you can always select "Chef's Choice" and enjoy a well curated and creative meal.

"The food was divine!!!! This experience was so much more than I ever expected! The rustic feel of the schoolhouse with all of the amenities was surreal. I cannot wait to come back!"
- Alex W.

"Wonderful people to work with. Food was amazing and bartenders/catering crew was super fun to be with."
- Renee S.

"Chef has an outstanding job in baking, Delicate touch to pastry is second to none. The effort is a sense of passion and care for your guests."
- John W.



Allergies and Requests

Gluten Free options are as marked.



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Dairy Free, Egg Free, or Other Allergies

Vegetarian, Vegan, and Other Dietary Requests

- Our Chef and staff are able to provide options and suggestions for the majority of allergy and dietary requests. Chef's Choice meal and dessert options can always be catered to specific allergies and dietary requests. While most other meals may have a substitute, some may not.

All Allergies & Requests need to be stated when the meal selection and final head count are given for your event or group. While we do our best, any allergies/requests given after that time may not be able to be provided for - as we buy groceries in small batches to give you the freshest meals possible and reduce food waste.

Thank you for communicating all of your dietary needs in advance so we can provide the best experience possible.

Not Your Average School Lunch.

There Is No Place Like Nome.



Bar and Drink Options

Pop - \$2 per can

Juice - \$2 per person - Orange, Pineapple, Cranberry

Beer, Ciders, Coolers - \$4

Bud Light Chelada Clamato - \$5

Kegs - Must be pre-ordered at min. one month in advance, approx. \$300 - \$450

Mixed Drinks - \$4 - \$8 per drink

Wine - 4e, Josh, Canyon Road, Barefoot

Glass - \$6 - \$8 | Bottle - \$20 - \$27

Off-Sale -

Individual Cans/Bottles - Pricing Varies Per Item - (see above)

A Cooler of Pop (variety) or One Case - 24 items - \$35

A Cooler of Beer/Coolers (variety) - 24 items - Pricing Varies

A Case of Beer/Coolers - Pricing Varies

Bottles of Wine - \$20 to \$27 - 4e, Josh, Canyon Road, Barefoot

Coffee - Regular or DeCaf - \$5 per pot

Lemonade - \$20 per 50 people

Bartenders and Events: *(No Outside Alcohol Allowed)*

Requiring a bartender for all or part of your event? Talk to your coordinator about details. Wedding Packages, 3 Hour Event Packages, and VIP Dining Experiences include bartenders as a part of the event.

Hourly Rental of Venue spaces and other Events may require a bartender fee for one to be available.

Want to provide coffee or have pop available for purchase? You will require a "bartender" to provide this service as well. Please, communicate all drink options you want available with your coordinator.

A 15% gratuity is added to all Open Bar tabs.

Drink Ticket options are available. Please, talk with your coordinator for options.

Breakfast and Brunch

Chef's Choice Breakfast \$10 per person 


Breakfast Buffet \$10 per person


Choose 4 Options Below (add a fifth option for \$3 per person)


Pancakes


French Toast


Breakfast Potatoes 

Hash Browns 

Bacon 

Ham 

Breakfast Sausage 

Baked Goods (*chef's choice variety - ex. scones, donuts, muffins, etc.*) 

Biscuits and Gravy

Egg Bake

Quiche

Fresh Fruit 


Breakfast Burritos

Yogurt Parfait 

Breakfast Sandwiches \$6 each

Everything bagel, egg, cheddar cheese, avocado, and chipotle mayo

English muffin, egg, cheese, and bacon

Biscuit, egg, smoked gouda, and ham 

Caramel Rolls \$3 each or 12 for \$30 

Fresh Fruit (Seasonal) \$2.50 per person 

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Appetizers


When ordering multiple appetizers, there is a minimum order of a dozen per type/option.
*Exception: Wings are 6 per sauce.

Hot Appetizers

Pretzel Bites \$6 per person
With Beer Cheese




Nacho bar \$6 per person 
Ground Beef or Pork Carnitas, Homemade Nacho Cheese Sauce, Toppings

Wings (6 bone in) \$9 per serving 
Garlic parm
BBQ
Garlic butter buffalo
Honey mustard

Cold Appetizers

Focaccia Tapenade \$7 per person
Focaccia bread with tapenade sauce on the side - olives, anchovies, olive oil, capers and some herbs and garlic.

Crostinis \$7 per person
Small, toasted bread topped with your selection of: (*one selection per 12 people*)
Steak, Blue Cheese, Balsamic Vinegar
Smoked Salmon, Capers, Dill
Shrimp, Guacamole
Strawberry, Ricotta, Basil
Caprese

Charcuterie Board (*appetizer portion*) \$5 per person 
Fresh Homemade Bread and Crackers, Assorted Meats and Cheeses, Fresh and Dried Fruit, Sauces and Dips, Pickles and Olives
(*Charcuterie trays are filled with a set amount of items - items on the tray are not replenished.*)

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Schoolhouse Specials - Staff Favorites

Chef's Choice Lunch \$15 per person 🌿

Charcuterie Board (lunch portion size) \$10 per person 🌿

Fresh Homemade Bread and Crackers | Assorted Meats and Cheeses, Fresh and Dried Fruit | Sauces and Dips, Pickles and Olives

(Charcuterie trays are filled with a set amount of items - items on the tray are not replenished.)

Knoephla Skillet \$15 per person

A unique take on German tastes - Smoked German Sausage, and a mixture of Knoephla, Sauerkraut, and Brussel Sprouts pan fried with butter.

Lemon Pepper Chicken \$15 per person 🌿

THE Staff Favorite - Chicken seasoned with Paprika and Ginger, Sauteed Peppers, and Fried Feta on a bed of Rice covered in a Lemon Vinaigrette

Souvlaki \$15 per person 🌿

A unique take on a Greek classic - Chicken Thighs, Roasted Baby Potatoes, Olives, Pine Nuts, Feta Cheese, Sun-Dried Tomatoes, topped with Garlic Yogurt

Pro Tip - add a \$3 per person Chef's Choice dessert or pick a dessert item for your group for the perfecting ending to your meal.



Pizza

Individually Priced (Feeds 2 - 3 people per person)

\$11.00

- Cheesy Breadsticks

\$14.00

- Cheese
- Pepperoni

\$16.00

- Hawaiian
- Chicken Bacon Ranch
(ranch sauce, mozzarella, chicken, bacon)
- Fajita
(queso, colby jack, chicken, peppers, onions, queso fresco)
- Jalapeno Popper
(cream cheese, cheddar, jalapeno slices, bacon)
- Roasted Red Pepper
(herb oil, feta, roasted peppers, chicken)

\$18.00

- All Meat
- Philly Cheesesteak
(provolone sauce, roast beef, peppers, onions)
- Veggie
(pesto, mozzarella, spinach, zucchini, tomatoes, peppers, onions)

Pro Tip - add appetizers or sides from the next page to create your own unique pizza buffet lineup - some popular options are pretzel bites, salad, or chips.




*Gluten Free Crust available + \$2.00 per GF Pizza

Sandwiches, Wraps, & Sides

Soup, Salad, and Sandwich or Wrap \$12 per person

Choose one option of Soup, Salad, and Sandwich or Wrap from below:

Soups: Beef and Gnocchi | Beer Cheese | Kneophla 

Salads: Garden  | Caesar

Sandwiches:  (One Sandwich or Wrap Choice per 50 people)

Mushroom Onion Grilled Cheese | Blackened Chicken Swiss

| Chicken Parmesan

Wraps:

Chicken Bacon Ranch (Chicken, Bacon, Cheese, Lettuce, and Tomato)

Southwest (Marinated Chicken with Beans, Corn, Cheese, and Lettuce)

Sandwich or Wrap with Fries or Chips \$10 per person

Sandwich Bar \$7 per person 

Assorted homemade bread and buns

Sliced meats and cheeses, Veggies



Pulled Pork Sandwich \$7 per person 



Charcuterie - Lunch Portion \$10 per person

Sides \$2.50 per serving

Fries 

House Made Potato Chips 

Potato Salad 


Kale Pasta Salad


(Kale, Bowtie Pasta, Pine Nuts, Parmesan, Balsamic Vinegar)

Honey Balsamic Vinegar Carrots 

Seasonal Fruit 

Garden Salad 

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Schoolhouse Specials - Curated Meals

All Curated Meals are \$30 per person.

Served as a Buffet or for groups of 40 or less either Buffet or Family Style

Sunday Table Inspired

Fried Chicken, Mashed Potatoes and Gravy,
Smoke Gouda Mac n Cheese, Biscuits with Honey Butter,
Garlic Bacon Green Beans, Corn on the Cob,
and a Peach or Apple Pie *(Choose One Flavor of Pie)*

Irish Inspired


Dublin Coddle *(the beloved Irish take on a rich stew)*
Calcannon *(a mashed potato dish)*
Brown Bread, Cabbage and Bacon, Rhubarb Tart

Thanksgiving Feast


Turkey, Mashed Potatoes & Gravy, Stuffing, Fall Salad
*(Roasted Brussel Sprouts, Butternut Squash,
Cranberries)*, Cranberry Sauce, Lefse, Pumpkin Pie



Evening Meal


A Chef's Choice Bread Basket can be added for \$0.50 per person. 

Chef's Choice Evening Meal \$20 per person 

Roasted Chicken \$16 per person 
Herb-roasted chicken (light or dark meat)
with white wine pan sauce, mashed potatoes
and seasonal vegetable

Stuffed Pork Tenderloin \$18 per person 
Goat cheese, pesto, and mushroom stuffed pork,
served with roasted garlic mashed potatoes
and spinach pomegranate salad




Blackened Chicken \$16 per person 
Thin sliced chicken breast with Cajun spice crust
and peppers, served with Cajun parmesan risotto




Beer Braised Pork Pasta \$15 per person
Pork Butt slow-cooked and tender with a tomato
and carrot parmesan sauce.




Blackened Salmon Fish and Chips \$16 per person
Salmon and steak fries with cajun seasoning
with asparagus.  = *Not a dedicated fryer.*



Steak \$38 per person 
Ribeye with bourbon pan sauce,
bourbon gruyere risotto, and brussel sprouts

Buffet Options - The Classics

Pasta Bar \$17 per person 

Groups of 40 or Less - Choose Two Pasta Options

Groups of 41 or More - Choose Three Pasta Options

| Lasagna, Carbonara, Shrimp Scampi, Fettuccine Alfredo, Three Cheese Mac
| (+\$2 per person to upgrade and add Chicken to the Fettuccine Alfredo)

Includes: Garden Salad

Choose One: Breadsticks or Garlic Bread

Suggested Desserts: Very Chocolate Cupcakes, Creme Brulee (Limit 70)
(Additional Charge)



Nome Wildcat Buffet \$18 per person 

Groups of 40 or Less - Choose Two Meat Options

Groups of 41 or More - All Three Meat Options

Herb Roasted Chicken, Honey & Herb Roasted Pork Tenderloin, Pot Roast

Includes: Garden Salad, Rosemary Parmesan Mashed Potatoes,
and Bacon Parmesan Green Beans.

(Add Dinner Rolls - an additional \$1 per person.) 

Suggested Desserts: Apple Pie, French Silk Pie, or Cupcakes
(Additional Charge)


Buffet Options - The Flavorful

Fiesta Buffet \$17 per person 

Includes: Pork Adobo and Grilled Flank Steak with Chimichurri | Cilantro Lime Rice | Arepas con Queso

Choose One Salad: Salsa Verde Salad w/ Feta or Mango Avocado Salsa Salad

Suggested Desserts: Churros, Tres Leches Cake, Mexican Hot Chocolate Cookie
(Additional Charge)

Taco Bar One Meat Option \$17 per person |  **chip option only*
Two Meat Option \$19.00 per person | Three Meat Option \$21.00 per person

Meat Options: Ground Beef, Shredded Chicken, or Pulled Pork

Includes: Lettuce, Tomato, Salsa, Guac, Queso Fresco, Shredded Colby Jack, Pickled Jalapenos, Cilantro, Sour Cream, Pica de Gallo, Taco Sauce, Lime Wedges

Choose One: Soft Shells or Chips *(Want both options? Add \$2 per person)*

Upgrade to Fajitas to include Peppers & Onions add \$2 per person.

Suggested Desserts: Churros, Tres Leches Cake, Mexican Hot Chocolate Cookie
(Additional Charge)



Desserts

One Dessert Choice per group - unless otherwise stated by a Coordinator or the Chef.

**Pies and Cakes must be ordered as a whole.*


Dessert of the Day - Chef's Choice \$3 per person 

Cheesecake  *(Contains dairy & eggs - Crustless for GF)*


10" (12 slices) or eight minis (4")

\$30.00 Flavors: Maple Streusel, Cookies n' Cream,
Vanilla with (choose one): Caramel or Strawberry (or other berry)


\$40.00 Flavor: Turtle

Pie (6 Slices) \$20.00 per pie 

Flavors: Apple, Pumpkin (seasonal), Mixed Berry, French Silk, Sugar Cream

Cookies \$2 each or \$20 per dozen 

Flavors: Chocolate Chip, Red Velvet, Mexican Hot Chocolate
Brown Butter Toffee (*contains chocolate*),
Banana Snickerdoodle (*egg free*), Macademia Nut


Churros \$1 each or \$10 per dozen 

Crème Brûlée (max 70) \$6 per item 

(Contains dairy & eggs)

Tres Leches Cake - a 9 x 13 cake (12 of slices) \$35 per cake 

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Cakes

Cakes and Cupcakes

Two layered 9" cake (12 slices) | 3 layer 6" cake (8 slices)
24 cupcakes | 48 mini cupcakes

\$30.00 Flavors: Vanilla*,Chocolate*, Marble*, Red Velvet, Carrot

\$35.00 Flavors: German Chocolate, Lemon Poppyseed,
Brown Butter Buttermilk, Pumpkin with Candied Pecans
Very Chocolate (*mocha cake, milk chocolate fudge filling,
chocolate buttercream*),

***Choose a Buttercream Icing Flavor:** Chocolate or Vanilla
(all other options come with a preset icing type)

Russian Honey Cake - 9" layered cake (12 slices) \$40 per cake 

Tiered Cakes

Layers: 9" and 6" - \$55 to \$65 (18 slices)

Layers: 12" and 9" - \$70 to \$80 (26 slices)

Add a 3rd: 6" - \$95 to \$105 (30 slices)

Cake Decorating

Sugar flowers

\$20 each for individual flowers

\$50 small arrangement (2 focal flowers + fillers/leaves)

\$100 large arrangement (4 focal flowers + fillers/leaves)

Frosting based decorations

\$10 basic (writing/borders)



Other Specialty Cakes - Contact Us for Options & Pricing

Specialty Cakes

by Chef Elizabeth Perleberg



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