

## PRIVATE EVENTS MENU 2025

Our current selection of Private Event offerings. Prices are per person.

**MoRE**  
BREWING COMPANY

### \_BUFFET STYLE APPETIZERS

These items are served buffet style. Prices are per person.

#### Ahi Tuna Ceviche

Citrus marinated sushi-grade ahi tuna with diced red onions, tomatoes, jalapenos, and cilantro. Served with wonton chips.

**\$9**

#### Asiago Pasta Salad

Cavatappi Pasta, Heirloom Cherry Tomatoes, Roasted Garlic, Asiago Cheese, Baby Arugula. Tossed in our Italian Vinaigrette.

**\$7**

#### Bruschetta

Roma Tomatoes, Shallots, Garlic, Fresh Basil. Tossed in our Italian Vinaigrette and topped with Asiago. Served with Roasted Garlic Crostini on the side.

**\$8**

#### Caprese Crostini

Heirloom cherry tomatoes atop a creamy spinach and herb cheese spread. Served on a garlic confit crostini and drizzled with a balsamic reduction.

**\$7**

#### Cajun Arancini

House Risotto stuffed with Cajun Shrimp and Bay Scallops. Breaded and fried golden brown. Served with MoRE sauce on the side.

**\$9**

#### FLAMIN' HOT® Esquites

Classic Mexican corn salad made with Fire roasted corn, jalapeño, and cotija cheese, tossed in a cilantro-lime creama. Topped with FLAMIN' HOT® Cheeto dust and served with limes.

**\$6**

#### Fried Four Cheese Ravioli

Locally sourced four cheese ravioli fried golden brown and topped with fresh parsley and parmesan cheese. Served with a house-made San Marzano tomato sauce.

**\$8**

#### German Soft Pretzels

Served with house-made beer cheese.

**\$6**

#### Korean Style Chicken Wings

Fried chicken wings tossed in our house-made gochujang sauce and drizzled with our kimchi remoulade. Topped with toasted sesame seeds and scallions.

**\$9**

#### MoRE Hummus Platter

House-made chickpea hummus served with assorted crudité, and pita chips.

**\$8**

#### Paneer Pakora

Our take on this classic Indian street food. Paneer cheese filled with our spicy garlic and mango chutney, masala battered and fried golden. Drizzled with our house-made raita and tamarindo.

**\$7**

#### Soy Ginger BBQ Glazed Meatballs

House-blend beef and pork meatballs tossed in our soy ginger BBQ glaze. Topped with toasted sesame seeds and scallions.

**\$7**

#### Water's Edge Wisconsin Cheese Curds

Cheddar cheese OR jalapeño cheddar cheese curds served with MoRE ranch OR ranch dressing on the side.

**\$8**

## **\_BUFFET STYLE ENTREES**

These items are served buffet style. Prices are per person.

### **Angus Roast Beef**

Tender marinated Angus top round slow roasted to perfection. Sliced and served with a root vegetable puree. Finished with a red wine demi-glace.

**\$11**

### **Bacon Mac & Cheese**

Cavatappi Pasta, Nueske's Bacon, Roma Tomatoes, Scallions. Tossed in our house-made Four-Cheese Sauce and topped with toasted Parmesan Breadcrumbs.

**\$9**

### **Italian Beef**

Shaved Angus Beef in our secret Italian Beef Gravy. Served with Turano French Rolls and Giardiniera on the side.

**\$10**

### **Masala Lamb Lollipops**

Masala marinated lamb chops. Served with a mango & mint chutney, punjabi masala sauce, and a Mediterranean vegetable salad.

**\$12**

### **MoRE Braised Short Ribs**

Beer-braised Angus beef short ribs. Served with our smoked maple glazed brussels sprouts, asiago cheese polenta, and finished with a roasted garlic pan sauce.

**\$12**

### **Nashville Hot Chicken Sliders**

Our signature Nashville hot fried chicken cutlets. Served with jalapeno ranch coleslaw, dill pickle chips, and mini brioche buns on the side. Sub BBQ sauce or Buffalo sauce (served on the side) for the Nashville at no additional charge.

**\$8**

### **Sausage & Pepper Rigatoni**

Rigatoni pasta, Ream's Italian sausage, red & green bell peppers, and sweet onions tossed in our house-made San Marzano tomato sauce. Topped with parmesan cheese.

**\$9**

### **Tikka Masala**

Our house-made Chicken OR Paneer Tikka Masala. Served with vegetable biryani, warm nann, and raita on the side.

**\$10**

### **Vegetarian Chicken Parmesan**

Plant-based fried chicken cutlet topped with melty mozzarella, our house made San Marzano tomato sauce, and fresh basil.

**\$10**

### **Villa Pork Sliders**

House-made BBQ pulled pork. Served with jalapeno ranch coleslaw, dill pickle chips, and mini brioche buns on the side.

**\$9**

## **\_SALADS & GREENS**

These items are served buffet style. Prices are per person.

### **Caesar Salad**

Spring mix and wild baby arugula, shaved parmesan, toasted hazelnuts, and parmesan crisps served with our house made Caesar dressing on the side. (Add grilled chicken for \$1.50)

**\$7**

### **House Salad**

Mixed greens, red onion, tomato, cucumber. Served with our house vinaigrette on the side.

**\$5**

### **Heirloom Tomato & Burrata Salad**

Seasonal fruit, fresh burrata, heirloom cherry tomatoes and roasted pumpkin seeds. Drizzled with our house-made hot honey and balsamic reduction.

**\$7**

## **\_SALADS & GREENS**

These items are served buffet style. Prices are per person.

### **Smoked Maple Glazed Brussels Sprouts**

Crispy brussels sprouts tossed in our house-smoked maple syrup with dried cranberries and hazelnuts.

**\$7**

### **Southwest Salad**

Mixed greens, tomato, roasted corn, red onion, black beans, cheddar cheese, spicy tortilla strips, and avocado. Served with MoRE ranch and bbq sauce on the side.

**\$7**

## **\_PASSED APPETIZERS**

These items are served cocktail style by our service staff. Prices are per person.

### **Boneless Korean Chicken Wings**

Fried chicken tossed in our house-made gochujang sauce and drizzled with our kimchi remoulade. Topped with toasted sesame seeds and scallions.

**\$9**

### **Caprese Crostini**

Heirloom cherry tomatoes atop a creamy spinach and herb cheese spread. Served on a garlic confit crostini and drizzled with balsamic reduction.

**\$7**

### **Cajun Arancini**

House Risotto stuffed with Cajun Shrimp and Bay Scallops. Breaded and fried golden brown. Topped with MoRE sauce.

**\$9**

### **Charcuterie Brochettes**

Assorted cured meats and cheeses skewered with heirloom cherry tomatoes and olives.

**\$8**

### **Chicken & Waffle Bites**

Tender Marinated Chicken coated in a House-made Vanilla Bean Waffle Batter and fried golden brown. Finished with our house-smoked maple syrup.

**\$8**

### **Soy Ginger BBQ Glazed Meatballs**

House-blend beef and pork meatballs tossed in our soy ginger BBQ glaze. Topped with toasted sesame seeds and scallions.

**\$7**

### **Watermelon & Brie Brochettes**

Fresh watermelon with brie cheese and baby arugula. Drizzled with white balsamic.

**\$7**

## **\_DESSERTS**

Our selection of deserts. Prices are per person.

### **Chocolate City Monster Cookies**

Chocolate chip and m&m cookies made with our MoRE Chocolate City stout.

**\$4**

### **Mas Churros**

Cream-filled churros tossed in cinnamon sugar.

**\$4**

### **MoRE Stout Brownies**

House-made chocolate stout brownies.

**\$3**