

FORMAT EVENTS MENU (FOR CHEF)

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

Marinated Ahi Tuna | Red Onions | Roma Tomatoes | Jalapenos | Cilantro | Wonton Chips

\$10.00

Asiago Pasta Salad

Cavatappi Pasta | Heirloom Cherry Tomatoes | Roasted Garlic | Asiago Cheese | Baby Arugula | Italian Vinaigrette

\$8.00

Bruschetta

Roma Tomatoes | Shallots | Garlic | Fresh Basil | Italian Vinaigrette | Asiago Cheese | Roasted Garlic Crostini

\$8.00

Caprese Crostini

Heirloom Cherry Tomatoes | Garlic & Herb Boursin Cheese | Balsamic Glaze | Roasted Garlic Crostini

\$8.00

Cajun Arancini

Fried Risotto | Cajun Shrimp | Bay Scallops | MoRE Sauce

\$10.00

Crispy Spicy Tuna

Fried Sticky Rice | Spicy Ahi Tuna | Jalapeno | Sesame Seeds | Scallions | MoRE Sauce

\$10.00

FLAMIN' HOT® Esquites

Fire Roasted Corn | Jalapeño | Cotija Cheese | Cilantro-Lime Crema | FLAMIN' HOT® Cheetos

\$7.00

Fried Four Cheese Ravioli

Four Cheese Ravioli | Grated Parmesan | San Marzano Tomato Sauce

\$9.00

German Soft Pretzels

with House Cheese Sauce

\$8.00

Italian Arancini

Fried Risotto | Parmesan | Asiago | San Marzano Tomato Sauce

Cheese Arancini \$8.50 • Beef & Cheese Arancini \$9.50

Korean Style Chicken Wings

Fried Chicken Wings | House Gochujang Sauce | Kimchi Remoulade | Sesame Seeds | Scallions.

\$10.00

MoRE Hummus Platter

Chickpea Hummus | Assorted Crudité | Garlic Naan

\$9.00

Paneer Pakora

Masala Battered Fried Paneer Cheese | Spicy Garlic & Mango Chutney | Raita | Tamarind

\$8.00

Soy Ginger BBQ Glazed Meatballs

Beef & Pork Meatballs | Soy-Ginger BBQ | Sesame Seeds | Scallions

\$8.00

Water's Edge Wisconsin Cheese Curds

Wisconsin Cheese Curds | MoRE Ranch

\$9.00

_BUFFET STYLE ENTREES

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

Angus Roast Beef

Roasted Angus Beef | Root Vegetable Puree | Red Wine Demiglace

\$11.00

Bacon Mac & Cheese

Cavatappi Pasta | House Cheese Sauce | Nueske's Bacon | Roma Tomatoes | Toasted Breadcrumbs | Scallions.

\$9.50

Italian Beef

House Made Angus Italian Beef | Giardiniera | Turano French Rolls

\$10.00

Masala Lamb Lollipops

Masala Lamb Chops | Mango & Mint Chutney | Punjabi Gravy | Mediterranean Vegetable Salad

\$13.00

MoRE Braised Short Ribs

Braised Angus Beef Short Ribs | Smoked Maple Brussels Sprouts | Asiago Polenta

\$13.00

Nashville Hot Chicken Sliders

Nashville Fried Chicken Cutlets | Jalapeno-Ranch Coleslaw | Dill Pickle Chips | Turano Slider Buns

\$9.00 · Sub BBQ Sauce \$9.00 · Sub Buffalo Sauce \$9.00

Sausage & Pepper Rigatoni

Rigatoni Pasta | Italian Sausage | Bell Peppers | Sweet Onions | San Marzano Tomato Sauce | Shaved Parmesan

\$10.00

Tikka Masala

House Tikka Masala Gravy | Vegetable Biryani | Garlic Nann | Raita

Chicken \$11.00 · Paneer \$11.00

Tonkatsu Curry

Fried Pork Cutlets | Japanese Curry | Basmati Rice

\$10.00

Chicken Parmesan

Fried Chicken Cutlets | Mozzarella | San Marzano Tomato Sauce | Fresh Basil

Regular Chicken \$10.00 · Plant-Based Chicken \$11.00

Villa Pork Sliders

House BBQ Pulled Pork | Jalapeno-Ranch Coleslaw | Dill Pickle Chips | Turano Slider Buns

\$9.00

_SALADS & GREENS

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

Caesar Salad

Spring Mix | Sunflower Sprouts | Shaved Parmesan | Hazelnuts | Caesar Dressing

\$8.00 · Add Grilled Chicken \$9.50

House Salad

Spring Mix | Red Onions | Roma Tomatoes | Cucumbers | House Dressing

\$6.00

Heirloom Tomato & Burrata Salad

Seasonal Fruit | Fresh Burrata | Heirloom Cherry Tomatoes | Pumpkin Seeds | Balsamic Glaze

\$8.00

Smoked Maple Glazed Brussels Sprouts

Fried Brussels Sprouts | Smoked Maple Syrup | Cranberries | Hazelnuts

\$8.00

Southwest Salad

Spring Mix | Roma Tomatoes | Roasted Corn | Red Onions | Black Beans | Sharp Cheddar | Tortilla Strips | Avocado | MoRE Ranch | BBQ Sauce

\$8.50

_PASSED APPETIZERS

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

Boneless Korean Chicken Wings

Boneless Fried Chicken Wings | House Gochujang Sauce | Kimchi Remoulade | Sesame Seeds | Scallions.

\$10.00

Caprese Crostini

Heirloom Cherry Tomatoes | Garlic & Herb Boursin Cheese | Balsamic Glaze | Roasted Garlic Crostini

\$8.00

Cajun Arancini

Fried Risotto | Cajun Shrimp | Bay Scallops | MoRE Sauce

\$10.00

Crispy Spicy Tuna

Fried Sticky Rice | Spicy Ahi Tuna | Jalapeno | Sesame Seeds | Scallions | MoRE Sauce

\$10.00

Charcuterie Brochettes

Assorted Italian Deli Meats | Mozzarella Cheese | Olives

\$9.00

Chicken & Waffle Bites

Waffle Battered Chicken | Smoked Maple Syrup

\$9.00

Italian Arancini

Fried Risotto | Parmesan | Asiago

Cheese Arancini \$8.50 • Beef & Cheese Arancini \$9.50

Soy Ginger BBQ Glazed Meatballs

Beef & Pork Meatballs | Soy-Ginger BBQ | Sesame Seeds | Scallions

\$8.00

Watermelon & Brie Brochettes

Fresh Watermelon | Brie | White Balsamic Glaze

\$8.00

_DESSERTS

Our selection of deserts. Prices are per person.

Cannoli

Made in house stuffed with Mascarpone and Chocolate Chips. Dusted with Powdered Sugar.

Regular Cannoli \$5.00 • Add Hazelnuts \$6.00

Chocolate City Monster Cookies

Chocolate Chip and M&M Brown Butter Cookies made with our MoRE Chocolate City Stout.

\$4.00

Mas Churros

Cream-filled Churros tossed in Cinnamon Sugar.

\$4.00

MoRE Stout Brownies

House-made Chocolate Stout Brownies.

\$3.00

Tiramisu

Espresso soaked Ladyfingers layered with sweet Mascarpone and Chocolate.

\$6.00