

PRIVATE EVENT INFO

SERVING BARTLETT, HUNTLEY & VILLA PARK TAPROOMS

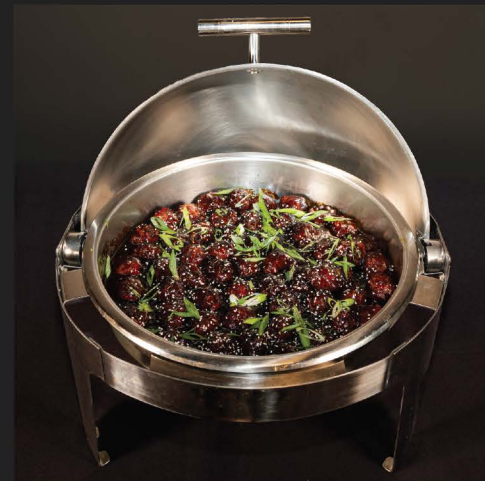
- We strive to provide quality private events to our local communities.

BUFFET-STYLE & COCKTAIL-STYLE SERVICE OPTIONS

- Three locations with a variety of private rooms, plus outdoor patios in Bartlett & Huntley.
- Work with our chef to create a custom menu.
- Outside food not allowed, but special requests can be arranged with our chef.
- Now offering house-made cakes and pastries through our new pastry program.

TAILORED MENUS FOR ANY OCCASION

- **Corporate Events:** Meetings, team-building events, & more.
- **Private Parties:** Family reunions, birthdays, showers, celebrations of life, holiday gatherings.
- **Special Events:** Weddings, rehearsal dinners, receptions, cocktail hours, charity events.



CONTACT US



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Executive Chef | Jon Jakubik
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<https://morebrewing.com/events/>



SCAN HERE
TO BOOK NOW!

MORE BREWING COMPANY PRIVATE EVENTS



PRIVATE EVENTS MENU

APPETIZERS

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

Caprese Crostini

Heirloom Cherry Tomatoes | Garlic & Herb Boursin Cheese | Balsamic Glaze | Roasted Garlic Crostini \$8

Water's Edge Wisconsin Cheese Curds

Wisconsin Cheese Curds | MoRE Ranch \$9

Fried Four Cheese Ravioli

Four Cheese Ravioli | Grated Parmesan | San Marzano Tomato Sauce \$9

Ahi Tuna Ceviche

Marinated Ahi Tuna | Red Onions | Roma Tomatoes | Jalapenos | Cilantro | Wonton Chips \$10

German Soft Pretzels

with House Cheese Sauce \$8

MoRE Hummus Platter

Chickpea Hummus | Assorted Crudité | Garlic Naan \$9

Cajun Arancini

Fried Risotto | Cajun Shrimp | Bay Scallops | MoRE Sauce \$10

Italian Arancini

Fried Risotto | Parmesan | Asiago | San Marzano Tomato Sauce
Cheese Arancini \$8.50 | Beef & Cheese Arancini \$9.50

Paneer Pakora

Masala Battered Fried Paneer Cheese | Spicy Garlic & Mango Chutney | Raita | Tamarind \$8

Soy Ginger BBQ Glazed Meatballs

Beef & Pork Meatballs | Soy-Ginger BBQ | Sesame Seeds | Scallions \$8

Asiago Pasta Salad

Cavatappi Pasta | Heirloom Cherry Tomatoes | Roasted Garlic | Asiago Cheese | Baby Arugula | Italian Vinaigrette \$8

Crispy Spicy Tuna

Fried Sticky Rice | Spicy Ahi Tuna | Jalapeno | Sesame Seeds | Scallions | MoRE Sauce \$10

Bruschetta

Roma Tomatoes | Shallots | Garlic | Fresh Basil | Italian Vinaigrette | Asiago Cheese | Roasted Garlic Crostini \$8

FLAMIN' HOT® Esquites

Fire Roasted Corn | Jalapeño | Cotija Cheese | Cilantro-Lime Crema | FLAMIN' HOT® Cheetos \$7

Korean Style Chicken Wings

Fried Chicken Wings | House Gochujang Sauce | Kimchi Remoulade | Sesame Seeds | Scallions \$10



PASSED APPETIZERS

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

Cajun Arancini

Fried Risotto | Cajun Shrimp | Bay Scallops | MoRE Sauce \$10

Italian Arancini

Fried Risotto | Parmesan | Asiago
Cheese Arancini \$8.50 | Beef & Cheese Arancini \$9.50

Caprese Crostini

Heirloom Cherry Tomatoes | Garlic & Herb Boursin Cheese | Balsamic Glaze | Roasted Garlic Crostini \$8

Charcuterie Brochettes

Assorted Italian Deli Meats | Mozzarella Cheese | Olives \$9

Watermelon & Brie Brochettes

Fresh Watermelon | Brie | White Balsamic Glaze \$8

Boneless Korean Chicken Wings

Boneless Fried Chicken Wings | House Gochujang Sauce | Kimchi Remoulade | Sesame Seeds | Scallions \$10

Crispy Spicy Tuna

Fried Sticky Rice | Spicy Ahi Tuna | Jalapeno | Sesame Seeds | Scallions | MoRE Sauce \$10

Soy Ginger BBQ Glazed Meatballs

Beef & Pork Meatballs | Soy-Ginger BBQ | Sesame Seeds | Scallions \$8

Chicken & Waffle Bites

Waffle Battered Chicken | Smoked Maple Syrup \$9



SALADS & GREENS

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

House Salad

Spring Mix | Red Onions | Roma Tomatoes | Cucumbers | House Dressing \$6

Caesar Salad

Spring Mix | Sunflower Sprouts | Shaved Parmesan | Hazelnuts | Caesar Dressing \$8 (Add grilled chicken for \$1.50)

Southwest Salad

Spring Mix | Roma Tomatoes | Roasted Corn | Red Onions | Black Beans | Sharp Cheddar | Tortilla Strips | Avocado | MoRE Ranch | BBQ Sauce \$8.50

Heirloom Tomato & Burrata Salad

Seasonal Fruit | Fresh Burrata | Heirloom Cherry Tomatoes | Pumpkin Seeds | Balsamic Glaze \$8

Smoked Maple Glazed Brussels Sprouts

Fried Brussels Sprouts | Smoked Maple Syrup | Cranberries | Hazelnuts \$8



ENTREES

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

MoRE Braised Short Ribs

Braised Angus Beef Short Ribs | Smoked Maple Brussels Sprouts | Asiago Polenta \$13

Italian Beef

House Made Angus Italian Beef | Giardiniera | Turano French Rolls \$10

Masala Lamb Lollipops

Masala Lamb Chops | Mango & Mint Chutney | Punjabi Gravy | Mediterranean Vegetable Salad \$13

Sausage & Pepper Rigatoni

Rigatoni Pasta | Italian Sausage | Bell Peppers | Sweet Onions | San Marzano Tomato Sauce | Shaved Parmesan \$10

Chicken Parmesan

Fried Chicken Cutlets | Mozzarella | San Marzano Tomato Sauce | Fresh Basil
Regular Chicken \$10.00 | Plant-Based Chicken \$11.00

Tikka Masala

House Tikka Masala Gravy | Vegetable Biryani | Garlic Nann | Raita \$11

Nashville Hot Chicken Sliders

Nashville Fried Chicken Cutlets | Jalapeno-Ranch Coleslaw | Dill Pickle Chips | Turano Slider Buns \$9
Sub BBQ Sauce \$9 • Sub Buffalo Sauce \$9

Villa Pork Sliders

House BBQ Pulled Pork | Jalapeno-Ranch Coleslaw | Dill Pickle Chips | Turano Slider Buns \$9

Angus Roast Beef

Roasted Angus Beef | Root Vegetable Puree | Red Wine Demiglace \$11

Bacon Mac & Cheese

Cavatappi Pasta | House Cheese Sauce | Nueske's Bacon | Roma Tomatoes | Toasted Breadcrumbs | Scallions \$9.50



DESSERTS

MoRE Cookies

Chocolate chip and M&M brown butter cookies made with our MoRE Chocolate City Stout. \$4

MoRE Stout Brownies

House-made chocolate stout brownies. \$3

Mas Churros

Cream-filled churros tossed in cinnamon sugar. \$4

Cannoli

Made in house stuffed with Mascarpone and Chocolate Chips. Dusted with Powdered Sugar. Regular Cannoli \$5 | Add Hazelnuts \$6

Tiramisu

Espresso soaked Ladyfingers layered with sweet Mascarpone and Chocolate. \$6

