



TALL GUY AND A GRILL

CATERING

PICK-UP + DELIVERY MENU



Hello There!

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality that Wisconsin is known for.

Our menus celebrate local ingredients. We bring a taste of Wisconsin's quality farms and artisans to your guests while supporting the small businesses behind them.

Everything we prepare is made from scratch, and made to inspire, from custom menus to flexible options for any sized gathering.

Our team is ready to make every step feel effortless and here to help you plan an evening that inspires lasting memories.



FAMILY **BRAZEN STANDARD** HOSPITALITY MILWAUKEE MEMBER

Dan Nowak (CENTER)
CEO and 'Tall Guy'
Brazen Standard Hospitality

Dana Spandet (RIGHT)
Partner, Corporate Executive Chef
Brazen Standard Hospitality

Alissa Shiffman (LEFT)
Partner, General Manager
Brazen Standard Hospitality

WHY CHOOSE TALL GUY?

MADE FROM SCRATCH

From our salad dressings to award-winning meatballs, we put the time and effort into doing things right by making our meals from scratch.

SEASONALLY FARM FRESH

Our farm to fork seasonal menus feature locally sourced ingredients that show off Wisconsin's best.

SUSTAINABILITY MINDED

From giving food waste new purpose with Compost Crusaders, to using only sustainable and compostable disposable products, Tall Guy is a willing steward of our environment.

AWARD-WINNING

We've been a fan favorite from the start, receiving recognition as a Top 5 Caterer in Milwaukee year after year.

FUN + FLEXIBLE

With à la carte and custom menu options, we can bring your ideal evening to life for any sized group.

READY FOR ANYWHERE

You set the location and we'll bring the party to you. From setting up the space, to serving the main meal, Tall Guy is ready for events at any location. With The Crafted Tavern, we bring a bar service stocked with local and classic Wisconsin favorites.



4.9 OUT OF 5 STARS IN
Online Reviews

"My husband and I were very pleased with Tall Guy when they catered our wedding! They were fantastic in working with my allergies to gluten and catered specialized food for me! The food was absolutely delicious and our guests truly enjoyed it as well! I wouldn't hesitate in recommending them for a wedding! Very easy to communicate with and flexible."

- Krista S.



"We are so happy that Tall Guy and a Grill catered our wedding last month. Not only was the food outstanding, everyone working the event was total pleasure to be around. The whole planning process was a breeze, as everyone was so easy to communicate and work with. We can truly not recommend Tall Guy enough!"

- Maggie S.



GREET YOUR GUESTS WITH LOCALLY-MADE **CRAFT BEER + COCKTAILS**

ASK US HOW!



For Gatherings Great + Small

We've had the honor of serving hundreds of weddings and events around the Southeast Wisconsin area. Our experience in careful planning, preparedness and organization will leave you assured that your guests have a great time in store.

CORPORATE DROP-OFF

Tall Guy is flexible to all of your business's requirements and has a high attention to detail.

We put new spins and flavors on some old favorites using Wisconsin sourced, farm to table ingredients. Impress your employees or business guests with our drop-off box lunches and cold or hot buffets.

Our team will help you to customize your menu with crowd-pleasing flavors which meet dietary needs including: vegetarian, vegan, and gluten free.

Our team will deliver, set-up, and then leave you and your guests to enjoy.

PARTY CATERING

Parties are about friends and family gathering together, hanging out, and of course food and drink.

You shouldn't be worried about the food, preparing the table, or dealing with the clean-up after the party! Impress your friends by using a world class party caterer, Tall Guy!

We excel at servicing all types of parties in the Milwaukee area and beyond. Whether a birthday, anniversary, baby shower, holiday, quinceañera, graduation or game day, we are here to help!

We also have special menus for Thanksgiving and Holiday Catering, be sure to check out tallguyandagrill.com

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality Wisconsin is known for.

REACH OUT AND PLAN YOUR EVENT:

414-777-0770

PLEASE NOTE: a \$1,000 minimum is required for all orders.

BAR SERVICE

We are happy to offer our own bar services through **The Crafted Tavern**, a division of Tall Guy and a Grill!

The Crafted Tavern is a traveling bar service pouring a selection of Wisconsin's favorite craft beers and spirits for events and special gatherings, in almost any location. Our team is happy to assist you with planning out the perfect drink menu.

thecraftedtavern.com



Party Starters



HOT STARTERS

MINIMUM ORDER (2) DOZEN PER ITEM

MINI PRETZEL BITE + BRAT SKEWER

Wisconsin brat and Miller Baking Company pretzel bites, served with a mustard dipping sauce \$22/dozen

BOURBON BBQ PORK MINI MEATBALLS

ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce \$21/dozen



Rumaki



Gyro Meatball

GYRO MINI MEATBALLS

ground lamb, house tzatziki \$18/dozen

RUMAKI

dates stuffed with cream cheese, wrapped in Nueske's bacon \$23 /dozen

COLD STARTERS

MINIMUM ORDER (2) DOZEN PER ITEM

We're here to help get the party going! Like a farmers market in each bite, our appetizers celebrate seasonally fresh and farm-to-fork ingredients that all guests will be sure to enjoy.

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**



Creole Shrimp

GRILLED PEACH SKEWER (v)

char-grilled peach, fresh mozzarella, basil, balsamic glaze \$18/dozen

CAPRESE SKEWER (v)

cherry tomato, fresh mozzarella, basil, balsamic glaze \$19/dozen



Caprese Skewer

CREOLE SHRIMP SKEWER

Cajun seasoned shrimp, drizzled with a house remoulade \$29/dozen

GOAT CHEESE STUFFED PEPPERAZZI PEPPERS (v)

tangy, marinated peppers, creamy goat cheese, balsamic glaze \$34/dozen



Goat Cheese Stuffed Peppers

ELOTE TARTLET (v)

Alsum Farm sweet corn, queso fresco, mayo, spiced lime vinaigrette, micro cilantro, savory tart shell \$24/dozen

FRUIT SKEWER (v)

trio of seasonal fruit glazed with rum, lime juice, brown sugar

Can be customized with your favorite fruits upon request! \$24/dozen

The Crafted
TAVERN
TRAVELING
EVENT
BAR
SERVICES

GREET YOUR GUESTS
WITH LOCALLY-MADE
**CRAFT BEER
+ COCKTAILS**

ASK US HOW!



Platters



VEGGIES (v)

- Rainbow carrots
- Purple cauliflower
- Sliced bell peppers
- Tomatoes
- Broccoli
- House-made Ranch Dressing

12" Platter (serves 15 people) \$70

16" Platter (serves 30 people) \$115

Add Roasted Red Pepper Hummus or our seasonally available Sweet Potato Hummus for \$5/pint.



MEDITERRANEAN (v)

- Balsamic glazed grilled vegetables
- Olives
- Hummus
- Assorted flatbreads + crostini

12" Platter (serves 15 people) \$95

16" Platter (serves 30 people) \$130

TENDERLOIN SLIDERS

thin sliced beef tenderloin, peppercorn horseradish sauce, seasoned greens, served on Miller Baking Company pretzel slider buns \$90/dozen (minimum 1 dozen)

FARM STAND

- Assorted Wisconsin cheese, sausage, and potters crackers includes seasonally available soft and hard cheeses
- Wisconsin charcuterie
- House-made pickles
- Seasonal chutney

12" Platter (serves 15 people) \$80

16" Platter (serves 25 people) \$135



FRUIT PLATTER (v)

seasonal assortment of sliced fruit

12" Platter (serves 20 people) \$70

16" Platter (serves 40 people) \$115

HOUSE CHIP + DIP TRIO (v)

- House fried red corn tortilla chips
- Fresh tomato salsa
- Elotes (corn relish)
- Fresh guacamole

Table Spread (serves 30 people) \$115



PRETZEL BITES + DIPS (v)

- Miller Baking Company Pretzel bites
- Honey mustard dipping sauce
- Roasted red pepper hummus
- Pimento cheese dip

Table Spread (serves 40 people) \$130

We're here to help get the party going! Like a farmers market in each bite, our appetizers celebrate seasonally fresh and farm-to-fork ingredients that all guests will be sure to enjoy.

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**



GREET YOUR GUESTS WITH LOCALLY-MADE **CRAFT BEER + COCKTAILS**

ASK US HOW!



Sandwiches & Wraps

HOT SANDWICHES

(Buffet Only)

STEAK SANDWICH

sliced steak with house steak seasoning, mushrooms, onions, bell peppers, bleu cheese, garlic aioli, ciabatta bread

REUBEN SANDWICH

sliced corned beef, Swiss cheese, kraut, thousand island, marble rye

ITALIAN BEEF

shaved beef, giardiniera, smoked provolone cheese, ciabatta bread



CUBAN SANDWICH

smoked pork, ham, house pickles, Swiss cheese, mustard, ciabatta bread

BUFFALO CHICKEN SANDWICH

pulled buffalo chicken, provolone, crumbled bleu cheese, pepperoncini peppers, ciabatta bread

ROASTED VEGGIE SANDWICH (v)

with smoked provolone, charred red pepper sauce, ciabatta bread

COLD SANDWICHES

(Served Box or Buffet)

ITALIAN SANDWICH

smoked ham, Genoa salami, pepperoni, fresh smoked mozzarella, mayo, Full Belly giardiniera, greens, and black olive tapenade on ciabatta bread

SMOKED HAM & CHEESE SANDWICH

smoked ham, house pimento cheese, sliced green apples, and greens on ciabatta bread

ROAST BEEF SANDWICH

fresh sliced roast beef, crumbled Gorgonzola, balsamic caramelized onions, peppercorn horseradish sauce, and greens on ciabatta bread



TALL GUY TURKEY WRAP

all-natural turkey breast, Full Belly giardiniera, seasonal jam, pickled red onion, greens, and sharp white cheddar cheese on a whole wheat wrap

CHICKEN CAESAR WRAP

char-grilled chicken breast, house Caesar dressing, shaved parmesan, tomato, greens, whole wheat wrap

VEGGIE HUMMUS WRAP (v)

roasted red pepper hummus spiced with artisan sriracha from The Brinery, cucumbers, carrots, sliced bell peppers, and black olive tapenade on a whole wheat wrap

Recharge your group with satisfying sandwiches and wraps made with local flair.



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



**LOCAL GROWN PRODUCE
USED WHEN IN SEASON**

To guarantee your selections, please place your order at least 48 hours in advance.

Since we prepare our food fresh to order, ability to fill last minute requests is limited.



NEED A LIL' HELP?

No worries, our team is ready to help you choose and coordinate options!



BUFFET STYLE

Minimum order is (10) People
up to 3 Selections (parties of 10-15)
up to 5 Selections (for 20+ people)

Includes:

- Chef's Choice Seasonal Salad
- House-made Potato Chips
- Assorted Fresh Baked Cookies

\$19/person or

\$12/person for sandwiches only



BOX LUNCHES

Minimum order is (10) People
up to 3 Selections (parties of 10-15)
up to 5 Selections (for 20+ people)

Includes:

- Seasonal Fruit
- House-fried Lattice Potato Chips
- Assorted Fresh Baked Cookies

\$16/person or

\$12/person for sandwiches only





Hot Bar



BBQ CELEBRATION

\$23/per person

Includes:

- Mini Corn Bread Muffins with Flour Girl & Flame Hot Honey Butter
- Carolina Slaw
- Chef's Choice of Seasonal Salad
- Extra Bottles of BBQ Sauce

Your choice of (2) proteins:

- Smoky Pulled Pork
- Smoked Beef Brisket (+ \$5/pp)
- Pulled Chicken
- Baby Back Ribs
- Pulled BBQ Jackfruit (VEGAN)
- Impossible Burger Sloppy Joe (VEGAN) (+ \$2/pp)

Our crowd-pleasing main course options updated with fresh, local flavors.



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



**LOCAL GROWN PRODUCE
USED WHEN IN SEASON**



TACO BAR

\$27/per person

Includes:

- Corn Tortillas
- Flour Tortillas
- Tomato Salsa
- Peach Salsa
- Queso Fresco
- Sour Cream
- Southwest Salad
- Rice and Beans
- Add our house-made guacamole! (+ \$3/pp)

Your choice of:

- Smoked Chopped Beef Brisket (+ \$5/pp)
- Char-Grilled Chicken
- Smoky Pulled Pork
- Portabella (VEGAN) with sautéed onions and peppers
- Pulled BBQ Jackfruit (VEGAN)
- Taco Seasoned Impossible Burger (VEGAN) (+ \$2/pp)

To guarantee your selections, please place your order at least 48 hours in advance.

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All Hot Buffet items are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.



Hot Bar



Portabella Slider



Pulled BBQ Chicken Slider

SLIDER BUFFET

\$23/per person

All sliders are served with soft Miller Baking Company Pretzel buns with condiments on the side so guests can enjoy as they like.

Includes:

- Chef's Choice of Seasonal Salad
- House-made Potato Chips
- Ketchup and Mustard

Choose (2) Protein Options for your Slider Buffet:

BOURBON BBQ PORK MEATBALL

SMOKED BEEF BRISKET
with BBQ sauce (+ \$5/pp)

SMOKY PULLED PORK
with Carolina slaw, BBQ sauce

CHEDDAR STUFFED BEEF (+\$2/pp)

MINI BRATS

PULLED BBQ CHICKEN
with BBQ sauce

GROUND TURKEY
with feta and spinach (+ \$2/pp)

BLACK BEAN BURGER (VEGAN)

PORTABELLA MUSHROOM (VEGAN)
with mixed greens (+ \$2/pp)



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



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WISCONSIN MAC & CHEESE

\$20/per person

Includes:

- Cavatappi Pasta
- WI Aged Cheddar Cheese Sauce
- Pickled Jalapeños
- Charred Parmesan Broccoli
- Wisconsin Shredded Cheese
- Hot Sauce

Add Protein Options:

- Buffalo Chicken (+ \$5/pp)
- Smoked Chopped Beef Brisket (+ \$10/pp)
- Smoky Pulled Pork (+ \$5/pp)
- Meat or Vegetarian Chili w/Sour Cream (+ \$5/pp)
- Impossible Burger Sloppy Joe (VEGAN) (+ \$7/pp)

Add Chef's Choice Salad (+ \$5/pp)





Hot Bar



ITALIAN BUFFET

\$23/per person

- Baked Cavatappi with house Marinara Sauce, Ricotta, Mozzarella
- Caesar Salad
- Garlic Bread
- Grandma Betty's Beef Meatballs
- OR —
- Char-grilled Chicken Breast with Alfredo (+ \$5/pp)



MEDITERRANEAN BUFFET

\$25/per person

- Char-grilled Chicken Breast topped with Mediterranean relish
- Charred Green Beans fresh green beans, topped with a gremolata of parsley, lemon zest, garlic
- Chef's Choice Seasonal Salad with dressing on the side
- Roasted Potatoes
- Rolls and Butter



MIDWEST SOURCED BEEF, PORK, CHICKEN



RESPONSIBLY SOURCED FISH + SEAFOOD



LOCAL GROWN PRODUCE USED WHEN IN SEASON



WALKING TACO BUFFET

\$19/per person

Includes:

- Fritos (mini bags)
- Doritos (mini bags)
- Cool Ranch Doritos (mini bags)
- Shredded Lettuce
- Tomato Salsa
- Shredded Cheddar Cheese
- Sour Cream
- Elotes

Plus, your choice of (1) protein:

- Taco Seasoned Ground Beef
- Taco Seasoned Impossible Burger (VEGAN) (+ \$2/pp)
- Pulled Buffalo Chicken
- Smoky Pulled Pork

To guarantee your selections, please place your order at least 48 hours in advance.

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All Hot Buffet items are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.





Grain Bowls

INDIVIDUALLY BOXED FOR GUESTS

Our popular power bowls are a healthy, hearty, and naturally gluten-free meal option everyone will love.

Includes:

- Chef's Choice of Seasonal Salad
- Assorted Fresh Baked Cookies

MINIMUM ORDER (10) PEOPLE \$18/per person

GREEK SHRIMP

grilled shrimp, heirloom rice blend, cucumber, feta, tomatoes, oregano, lemon Greek vinaigrette



SWEET CHILI SALMON

salmon, sweet chili sauce, edamame, sweet potato, cilantro, bell peppers, jasmine rice, split baby garbanzo beans, daikon radish seeds

TERIYAKI GRILLED CHICKEN

jasmine rice, split baby garbanzo beans, daikon radish seeds, teriyaki chicken, carrots, scallions, sesame seeds, edamame, bell peppers, cilantro, teriyaki sauce

ANCIENT GRAIN

heirloom rice blend, sweet potato, chickpeas, tomatoes, cucumbers, tahini vinaigrette



á la Carte

Mix and match favorites to create your own custom buffet!

BAKED ZITI

three cheese blend, house marinara, fresh Italian herbs, red pepper flakes

Half Pan (serves 8-10 people) \$55

Full Pan (serves 20-25 people) \$85

BEEF LASAGNA

locally sourced ground beef, fresh lasagna noodles, Wisconsin cheese blend, ricotta, house marinara

Half Pan (serves 8-10 people) \$70

Full Pan (serves 20-25 people) \$115

WI BAKED MAC & CHEESE

WI aged cheddar cheese sauce, cavatappi, fresh herbs, and breadcrumbs

Half Pan (serves 8-10 people) \$65

Full Pan (serves 20-25 people) \$115

VEGETABLE LASAGNA

seasonal sautéed vegetables, ricotta cheese, fresh lasagna noodles, and smoked mozzarella cream sauce

Half Pan (serves 8-10 people) \$70

Full Pan (serves 20-25 people) \$115



Greens



SMALL (serves 10) \$35 | **MEDIUM** (serves 20) \$60 | **LARGE** (serves 30) \$90

GARDEN (v)

heritage greens with petite green and red leaf lettuce, cherry tomatoes, carrots, cucumber, croutons, balsamic vinaigrette

WISCONSIN WEDGE

butter lettuce, Nueske's bacon, tomato, crumbled bleu cheese, candied pecans, creamy peppercorn ranch dressing

CAESAR SALAD (v)

romaine, parmesan cheese, crouton, lemon wedge, house Caesar dressing

APPLE BLEU (v)

heritage greens with petite green and red leaf lettuce, apple, crumbled bleu cheese, candied pecans, dried Wisconsin cherries, champagne vinaigrette



Wisconsin Wedge

WATERMELON BEET (v)

mixed greens, tomatoes, watermelon, roasted beets, feta, basil grapefruit vinaigrette

PANZANELLA (FALL + WINTER) (v)

kale greens blend, shaved brussels sprouts, cornbread croutons, butternut squash, fresh herbs, shaved parmesan, creamy peppercorn ranch dressing



Panzanella (Spring + Summer)

WINTER GREENS (v)

kale greens blend, apple, shaved brussels sprouts, carrots, pomegranate, balsamic Bellavitano cheese, champagne vinaigrette



Strawberry Salad

Our salad options are artisan created for a bounty of flavors in each forkful.

Available in multiple sizes to fit any sized gathering.

AVAILABLE TO ORDER AS:

SMALL BOWL (serves 10 people)
MEDIUM BOWL (serves 20 people)
LARGE BOWL (serves 30 people)

PANZANELLA (SPRING + SUMMER) (v)

arugula, red onion, cucumber, tomato, basil, shaved parmesan, croutons, creamy peppercorn ranch dressing

STRAWBERRY (v)

mixed greens, sunflower shoots, strawberries, candied pecans, balsamic Bellavitano cheese, champagne vinaigrette

SUPERFRUIT (v)

heritage greens with petite green and red leaf lettuce, strawberries, blueberries, crumbled goat cheese, walnuts, balsamic vinaigrette

ROOT CELLAR SMOKED BEET (v)

mixed greens, beets, cold smoked squash, maple pepitas, goat cheese, maple bourbon vinaigrette

PEACH CAPRESE (v)

mixed greens, arugula, grilled peaches, tomato, fresh mozzarella, balsamic vinaigrette

SOUTHWEST CORN SALAD (v)

arugula, Alsum farm sweet corn, black beans, green onion, shaved radish, queso fresco, fresh herbs, creamy Southwest ranch dressing



Peach Caprese



FRESH LOCALLY GROWN PRODUCE USED WHEN SEASONALLY AVAILABLE



All Greens items are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.



Deli Salads

CAROLINA SLAW (v)
shredded cabbage and carrots, dressed with apple cider vinegar and Dijon mustard Southern style dressing

Small (serves 10 people) \$25
Medium (serves 25 people) \$40
Large (serves 45 people) \$55

TALL GUY PASTA (v)
tri-color rotini, Wisconsin cheese curds, diced bell pepper, sliced black olives, cherry tomatoes, house Italian vinaigrette

Small (serves 10 people) \$40
Medium (serves 25 people) \$80
Large (serves 45 people) \$120

MEDITERRANEAN PASTA (v)
charred artichokes, olive medley, roasted red peppers, feta, parsley, green beans, house vinaigrette

Small (serves 10 people) \$40
Medium (serves 25 people) \$80
Large (serves 45 people) \$120

FINGERLING POTATO
crumbled Nueske's bacon, egg, fresh green beans, diced celery, fresh herbs, fingerling potatoes, house vinaigrette

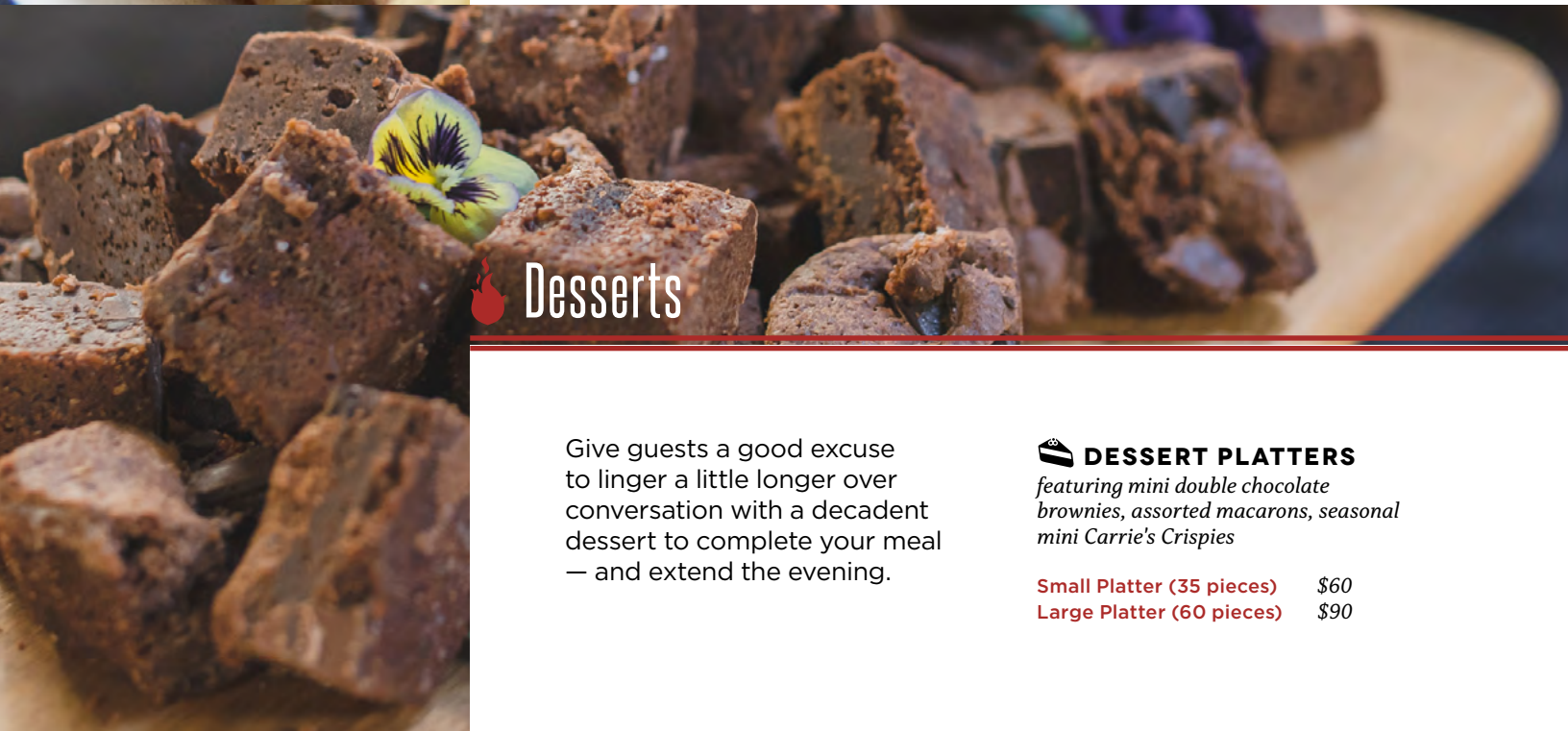
Small (serves 10 people) \$40
Medium (serves 25 people) \$80
Large (serves 45 people) \$120

 **NEW POTATO** (v)
jalapeño Caesar dressing, diced tomato, shaved brussels sprouts

Small (serves 10 people) \$40
Medium (serves 25 people) \$80
Large (serves 45 people) \$120



**FRESH LOCALLY GROWN
PRODUCE USED WHEN
SEASONALLY AVAILABLE**



Desserts

Give guests a good excuse to linger a little longer over conversation with a decadent dessert to complete your meal — and extend the evening.

 **DESSERT PLATTERS**
featuring mini double chocolate brownies, assorted macarons, seasonal mini Carrie's Crispies

Small Platter (35 pieces) \$60
Large Platter (60 pieces) \$90



TALL GUY AND A GRILL

CATERING

Our passionate team is ready to help every step feel effortless.

From planning to plating, Tall Guy and a Grill is here to help you enjoy time together with the heartfelt flavor and hospitality Wisconsin is known for.

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TALLGUYANDAGRILL.COM



Other Details

REFUNDS & CANCELLATIONS

Even the best laid plans may need to be adjusted. We're here to help no matter what curveballs life throws at us!

For all orders placed from this menu, your event guest count can change up or down until 7 days prior to your event.

All requests to increase the guest total within seven 7 days of the event are subject to availability.

Please keep in mind that as we do source many items locally and use all fresh ingredients, there may be an additional 25% local sourcing surcharge and convenience fee for all guest increases on this short notice.

Any guest reduction requests received within 7 calendar days from final delivery date shall not result in the reduction of any charges, as food has already been routed to us for your order.

HOLIDAY PRICING

Tall Guy and a Grill is closed for the Memorial Day, 4th of July, Labor Day, Thanksgiving Day, Christmas Day, and New Year's Day Holidays to allow our team the time to celebrate with their loved ones. Our team is available to cater on most Holiday weekends with the exception of these six specific days mentioned above.

As these weekends are exceptionally busy for our team, there is an additional 5% gratuity and 15% food and beverage premium for all Holiday weekend full service events.

AVAILABLE DISCOUNTS AND NON-PROFIT/FUNDRAISING

Tall Guy is happy to offer a complimentary basic china rental package to any full service event booking each January through March! We also offer a 5% Military discount.

We offer special menu selections and discounted pricing for non-profit and fundraising events. Our team is happy to provide you with a menu of these options. Please note that only (1) discount can be applied per event.

ABOUT OUR LISTED PRICES

Tall Guy proudly works with farms and artisans for high quality ingredients at an incredible value.

Occasionally, costs can suddenly change due to availability, seasonality or other circumstances.

For these reasons, please note that the prices in this document are subject to change.

Should this happen, our team will inform you of any changes when you call to book your event.

LET US HELP YOU
MAKE MEMORIES
THROUGH FOOD.



#TeamTallGuy

TALLGUYANDAGRILL.COM | 414-777-0770
6735 W. LINCOLN AVE WEST ALLIS, WI 53219