

TALL GUY CORPORATE & EVENT CATERING

Corporate lunch, meeting, and special event catering will never be boring again when you order from Tall Guy! We are committed to using fresh, local ingredients to customize your menu just the way you imagine it. We are adaptable, prepared, and easy to work with; you'll appreciate our experienced, professional staff and hassle-free ordering process.



SANDWICH & WRAP BUFFET - \$11.99/PERSON

Our Sandwich & Wrap Buffet includes your choice of up to 3 unique sandwich or wrap selections, choice of green salad, house made potato chips (any Picnic Side can be substituted for chips for an additional \$2/person, see Picnic Sides listing on Page 2 for available options), and assorted fresh baked cookies from The Naked Baker.

Sandwich & Wrap options include:

Smoked Caprese: Basil, fresh smoked mozzarella cheese, roasted red pepper, house tomato jam, and balsamic glaze

Italian: All natural ham, Genoa salami, pepperoni, fresh smoked mozzarella, mayo, local giardiniera, and black olive tapenade

Ham and Cheese: All natural ham, Martha's Pimento Cheese, sliced green apples, and seasoned greens

Veggie Hummus: Roasted red pepper hummus spiced with artisan sriracha from The Brinery, cucumbers, carrots, sliced bell peppers, and black olive tapenade

Turkey: All natural peppered turkey breast, local giardiniera, 5 Lilies seasonal jam, pickled red onion, and sharp white cheddar cheese

Chicken Salad: Char grilled chicken breast, celery, dates, walnuts, and mango chutney cream cheese spread

Roast Beef: Fresh sliced roast beef, crumbled Gorgonzola, balsamic caramelized onions, peppercorn horseradish sauce

Grilled Chicken Banh Mi: Char grilled chicken breast, pickled veggies, cilantro, seasonal kimchi, and sriracha mayo

Egg Salad: Hard boiled eggs, Martha's Pimento Cheese, Nueske's Bacon.

Salad options include:

Garden: Tomatoes, shredded carrots, cucumber, garlic cheese croutons, and balsamic vinaigrette

Caesar: Romaine lettuce, Parmesan cheese, garlic cheese croutons, lemon wedge, and Caesar dressing

Wisconsin Wedge: Romaine lettuce, Treat Bake Shop candied pecans, BelGioioso Gorgonzola, Nueske's bacon, tomatoes, house made peppercorn dressing

Blue Pear: Sliced pears, blue cheese crumbles, Treat Bake Shop candied pecans, Fuji apple vinaigrette

Italian House: Fresh smoked mozzarella, tomatoes, black olives, cucumbers, shredded carrots, garlic cheese croutons, and Italian vinaigrette

Spring Salad: Seasonal salad available for order in the Spring/Summer. Asparagus, peppadew peppers, feta, fresh mint, and balsamic vinaigrette

Superfruit: Seasonal salad available for order in the Spring/Summer. Fresh strawberries, blueberries, goat cheese crumbles, walnuts, and balsamic vinaigrette

Harvest: Seasonal salad available for order in the Fall/Winter. Apples, pears, pomegranate arils, crumbled Gorgonzola, Treat Bake Shop candied pecans, Fuji apple vinaigrette

Zesty Citrus: Orange segments, pickled red onion, Treat Bake Shop spiced almonds, house made citrus vinaigrette

HOT BUFFET & BARS

Taco Bar: \$11.99/person

Includes your choice of either Ground Turkey Picadillo or Sofrito Chicken, seasonal green salad, Corn & Flour Tortillas, Corn Tortilla Chips, Fresh Salsa, Queso Fresco, Sour Cream, House-made Guacamole, and assorted fresh baked cookies from The Naked Baker.

Add Mexican Rice & Cilantro Lime Black Beans for an additional \$2/person

BBQ Buffet: \$12.99/person

Pulled BBQ Chicken, Sliced Beef Brisket served with a bottle of Tall Guy Bourbon BBQ Sauce, Bacon Molasses Baked Beans, New Potato Salad, Assorted Rolls, seasonal green salad with dressing on the side, and assorted fresh baked cookies from The Naked Baker.

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HOT BUFFETS, CONTINUED

Mediterranean Buffet - \$12.99/person

Includes char-grilled chicken breast topped with Mediterranean relish (bell peppers, black olives, feta, cucumbers), Smashed Red Potatoes, seasonal green salad with dressing on the side, rolls and butter, and assorted fresh baked cookies from The Naked Baker.

Italian Buffet - \$12.99/person

Includes Mama Mucci's fresh Italian pappardelle pasta, house marinara sauce, oven roasted seasonal veggies, choice of Grandma Betty's grass-fed beef meatballs or sliced char grilled chicken, Caesar salad, garlic bread, and assorted fresh baked cookies from The Naked Baker.

Gluten free pasta and bread available upon request

Additional sauces can be added for \$1/person. Options include Primavera, Mushroom Ragu, Smoked Mozzarella Alfredo, Pesto, or Classic Bruschetta.

Additional protein options: Substitute Braised Beef Short Ribs or Shrimp Scampi in place of chicken or meatballs for an additional \$2/person

Build Your Own Slider Buffet - \$12.99/person

Your choice of any 2 slider options served with assorted slider rolls, condiments, seasonal green salad, your choice of any 1 picnic side, and assorted fresh baked cookies from The Naked Baker. All dressings, condiments, rolls, and sliders are served in separate dishes so each guest can create a unique slider.

Slider choices are as follows:

*Bourbon BBQ Pork Meatball with Carolina Slaw
Shredded BBQ Chicken
Cheese Stuffed Grass Fed Beef (burgers also available without cheese)
Bacon, Bleu Cheese & Garlic-stuffed Beef
Turkey, Spinach & Feta
Maple Glazed Pork Belly with Pickled Red Onions*

We are happy to accommodate any dietary restrictions or customize any of our menu items to meet your needs. Our minimum order is 10 people. To guarantee your selections, place your order at least 48 hours in advance. Because we prepare our meals fresh-to-order, our ability to fill last-minute requests is limited.

Slider Options Continued:

*Mini Brats with The Brinery small batch sauerkraut
Vegan Black Bean
Portabella Mushroom with Spinach & Roasted Red Pepper Sauce*

Picnic Side Options Include:

*Fruit Skewers (Rum/lime/spice glaze)
Tall Guy Pasta Salad (Italian vinaigrette, Wisconsin cheese curds, olives, peppers, tomato)
Pesto Primavera Pasta Salad (fresh veggies, pesto sauce)
Carolina Slaw (apple cider vinegar dressing)
Bacon Molasses Baked Beans (Neuske's bacon)
Fingerling Potato Salad (house vinaigrette, fresh herbs)
New Potato Salad (jalapeno Caesar dressing, tomato, Brussel sprouts)
Mustard Potato Salad (mustard vinaigrette, caramelized onions)
Tropical Quinoa Salad (pineapple, oranges, red pepper, red onion, citrus vinaigrette)*

*****Add additional protein options to your slider buffet for \$3/person, add additional picnic sides to ANY menu for \$2/person*****

DESSERT

Fresh Baked Cookies – served with all corporate catering orders (gluten free chocolate chunk, snickerdoodle, granola oat with raisins)
Assorted mini pastries- \$2.50/person

BEVERAGES

Bottled Water, Cans of Coke, Diet Coke, and Sprite - \$1.50/each

Coffee Service: \$14.99 (Locally sourced carafe of Anodyne coffee (regular or decaf), creamers, sweeteners, napkins, cups, and coffee stirrers. Serves 8 to 10 people).

Additional beverages available upon special request.

TALL GUY CORPORATE & EVENT CATERING

Looking for a unique and custom food experience for your special day? We're eager to please and enjoy outdoor events and unique venue locations. Please e-mail or call us today to begin planning your special event!

All prices are subject to event staffing fees and applicable local sales tax. Please inquire for pricing on event rentals as well as our coffee, bar, and dessert service options.



PASSED APPETIZERS

Mini Bourbon BBQ Pork Meatballs \$2.25/person
Caprese Skewers with Balsamic Glaze \$2.25/person
Panko Crusted Mac & Cheese Bites \$2.25/person
Mini Pretzel Bite & Brat Skewers with Sprecher Root Beer Mustard \$2/person
Rumaki (*bacon wrapped dates*) \$2.25/person
Bacon Wrapped Brussel Sprouts with Maple Glaze \$2.50
Pretzel Bites with Sprecher Root Beer Mustard \$2/person
Antipasto Skewers \$2.50/person
Arancini Bites (*fried risotto bites*) \$2.25/person
Creole Shrimp Skewers with Remoulade \$3/person
Italian Bruschetta \$2/person
Goat Cheese & Mushroom Bruschetta \$2/person
Honey Ricotta Crostini (honey, flake salt, pepper, micro greens, lemon grapeseed oil) \$2.25/person
Carr Valley Bread Cheese, Sausage, & Potato Napoleon \$3/person
Pretzel Crusted Chicken Bite Skewers \$2.25/person
Shrimp Ceviche and house Wonton Chip \$3/person
Nueske's Bacon, Pimento Cheese, & Micro Green
Deviled Egg \$2.25/person

APPETIZER STATIONS

Farm Stand Station \$2.99/person
Assorted Wisconsin Cheese & Potters Crackers (Includes Wisconsin Cheese Curds, soft & hard cheeses that are seasonably available)
Additions to Farm Stand Station:
Italian and Wisconsin charcuterie (house made pickles, seasonal Kimchi, and pickled mustard seed) \$2.99/person
Veggie Station \$1.99/person
Fruit Station \$2.99/person
House Made Lattice Cut Potato Chips with Tall Guy Chip Dip \$2/person
Tortilla Chips, Guacamole & Salsa Station \$2.99/person
Bruschetta Bar \$3.99/person
Includes: crostini, assorted seasonal relishes & spreads
Grilled Veggie Display (Balsamic Glazed seasonal veggies, Wonton Chips, Red Pepper Hummus) \$2.99/person

SALADS \$4.25/PERSON

(Includes Fresh Baked Rolls & Butter)

Zesty Citrus Salad (orange segments, red onions, Treat Bake Shop spiced almonds, & Citrus Vinaigrette)

Italian House Salad (Bel Gioioso smoked mozzarella, tomato, black olives, cucumbers, carrots, croutons, & Italian Vinaigrette)

Garden Salad (cherry tomatoes, carrots, cucumber, croutons, Balsamic Vinaigrette)

Wisconsin Wedge Salad (Romaine, Nueske's Bacon, diced tomato, Gorgonzola Cheese, Treat Bake Shop candied pecans, and Peppercorn Dressing)

Caesar Salad \$3/person (Romaine, Parmesan Cheese, croutons, Caesar Dressing)

Bleu Pear Salad (bleu cheese, Treat Bake Shop candied pecans, sliced pears)

Harvest Salad (pears & apples, pomegranate arils, bleu cheese, Treat Bake Shop candied pecans, Fuji Apple Vinaigrette) **Seasonal, Available for Fall & Winter Events**

Superfruit Salad (fresh berries, goat cheese, walnuts, & Balsamic Vinaigrette) **Seasonal, Available for Spring & Summer Events**

Raspberry Salad (fresh raspberries, pistachios, goat cheese, & Raspberry Vinaigrette) **Seasonal, Available for Spring & Summer Events**

Spring Veggie Salad (asparagus, peppadew peppers, feta cheese, & Balsamic Vinaigrette) **Seasonal, Available for Spring & Summer Events**

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POTATOES & PASTA \$3/PERSON

Wisconsin Potato Gratin (3 cheese Mornay sauce, house breadcrumb)

Smashed Red Potatoes with Fresh Herbs

Scratch Made Garlic Mashed Potatoes

Corn Meal Crusted Yukon Gold Potato Halves with Roasted Red Pepper Sauce

Martha's Pimento Cheese Mac & Cheese

Gnocchi Mac & Cheese (smoked mozzarella cream sauce)

Baked Four Cheese Mostaccioli

Italian Pappardelle Pasta (with your choice of two sauces) \$4/person

VEGETABLES \$3/PERSON

Oven Roasted Asparagus with Balsamic Glaze or Lemon

Green Bean Almondine with Peppercorn Peppers

Cauliflower Gratin \$4/person

Roasted Garlic Brussel Sprouts \$4/person

Seasonal Oven-Roasted Veggies

Honey Glazed Carrots

Braised Collards with Neuske's Bacon

PICNIC SIDES \$3/PERSON

Fruit Skewers (Rum/lime/spice glaze)

Tall Guy Pasta Salad (Italian vinaigrette, Wisconsin cheese curds, olives, peppers, tomato)

Pesto Primavera Pasta Salad (fresh veggies, pesto sauce)

Carolina Slaw (apple cider vinegar dressing)

Bacon Molasses Baked Beans (Neuske's bacon)

Fingerling Potato Salad (house vinaigrette, fresh herbs)

New Potato Salad (jalapeno Caesar dressing, tomato, Brussel sprouts)

Mustard Potato Salad (mustard vinaigrette, caramelized onions)

Tropical Quinoa Salad (pineapple, oranges, red pepper, red onion, citrus vinaigrette)

VEGAN/VEGETARIAN ENTREES \$7/PERSON

Black Bean, Herb, & Veggie Cake served with Organic Mixed Greens and Roasted Red Pepper Sauce (*vegan*)

Italian Pappardelle Pasta with Seasonal Veggies & Smoked Mozzarella Cream Sauce (*vegetarian*)

MEAT

Grilled Lemon Caper Chicken \$5/person

Char-Grilled Chicken Breast with House Made

Chimichurri & Bourbon BBQ Sauces \$5/person

Pretzel Crusted Chicken Breast with Mustard Glaze \$5/person

Braised Boneless Chicken Thighs (seasonal Nordic Creamery butter) \$5/person

Beef Flank Steak with Roasted Tomato Butter \$6/person

Turkey Breast (sliced, house gravy) \$5/person

Grandma Betty's Beef Meatballs \$4/person

Grilled Beef Tenderloin (Peppercorn Crusted or House Steak Seasoning, served with peppercorn horseradish sauce) \$8/person

Braised Boneless Beef Short Ribs \$7/person

Braised Beef Brisket \$7/person

Char-Grilled Pork Tenderloin \$5/person

Stuffed Pork Tenderloin (*seasonal stuffing*) \$7/person

Char Grilled Sitka Salmon Filet (*with seasonal topping*) \$7/person

SLIDERS

(Sliders served with customized condiments & toppings)

Bourbon BBQ Pork Sliders with Carolina Slaw (*pretzel roll*) \$4/person

Shredded BBQ Chicken Sliders (*brioche roll*) \$4/person

Cheese Stuffed Grass Fed Beef Sliders (*burgers also available without cheese, both served with pretzel roll*)

\$6/person

Bacon, Bleu Cheese & Garlic-stuffed Sliders (*pretzel roll*) \$6/person

Turkey, Spinach & Feta Sliders (*brioche roll*) \$4/person

Maple Glazed Pork Belly with Pickled Red Onions (*pretzel roll*) \$5/person

Mini Brats with Smoked Bacon Kraut \$4/person

Vegan Black Bean Sliders (*pretzel roll*) \$4/person

Portabella Mushroom Slider with Spinach & Roasted Red Pepper Sauce (*pretzel roll*) \$4/person

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FOOD STATIONS

Carving Station

Customize your station with Beef Tenderloin (8), Flank Steak (6), Beef Brisket (7), Pork Tenderloin (5), Turkey Breast (5), Horseradish Cream Sauce, Bourbon BBQ Sauce, Traditional Gravy, Mushroom Gravy, Cranberry Chutney, and Chimichurri

New Orleans Station \$12/person

Includes Creole Shrimp & Grits, Andouille Sausage with Red Beans & Rice, Braised Chicken Thighs, Braised Collards with Nueske's Bacon, and Cheddar Biscuits

Taco Station

Includes Ground Turkey Picadillo (6), Whiskey Steak (7), Sofrito Chicken (6), Portobello Fajita Veggie filling (4), Corn & Flour Tortillas, Corn Tortilla Chips, Fresh Salsa, Pineapple Salsa, Queso Fresco, Sour Cream, and House-made Guacamole

Additions: Mexican Rice & Cilantro Lime Black Beans (4)

Mashed Potato Bar \$6/person

Includes Mashed Sweet Potatoes and Garlic Mashed Potatoes, Bacon, Cheddar Cheese, Scallions, Sour Cream, Honey Butter, and Mini Marshmallows

Pasta Bar \$6/person

Italian Pappardelle Pasta with a choice of 3 house made sauces.

Sauce Options: Primavera, Mushroom Ragu, Marinara, Smoked Mozzarella Alfredo, Grass Fed Beef Bolognese, Pesto, or Classic Bruschetta

Additions: Shrimp Scampi (6), Sliced Grilled Chicken (5), Grandma Betty's Beef Meatballs (4), Boneless Beef Short Ribs (7), Oven Roasted Garlic Broccoli (3)

Martha's Pimento Cheese Mac & Cheese Bar \$6/person

Elbow mac and Italian pappardelle pasta and pimento cheese sauce. Includes chopped Nueske's bacon, scallions, caramelized onions, and chopped oven roasted garlic broccoli

Additions: Boneless Braised Beef Short Ribs (7), Tall Guy Meat Chili (5), Braised Beef Brisket (7)

Tall Guy Chili Bar \$7/person

House Made Meat Chili and Black Bean Veggie Chili with pickled red onions, fresh limes, queso fresco, cilantro crema, and wonton chips

Salad Bar \$5/person

Includes Spring Mix, Spinach, Romaine Lettuce, Seasonal Veggies, Fruits, Nuts, Cheeses, and Croutons; choose two dressing options: Balsamic, Italian, Citrus, Fuji Apple, Peppercorn, Ranch, or Caesar dressing.

We work with numerous local vendors to source grass fed beef, fresh pasta, fruits and vegetables, sustainable seafood, and free range, chemical free chicken. Check out our website at www.tallguyandagrill.com for a full list of our local partners

Custom menus are our specialty. Whether you'd like us to use your home-brew as the secret ingredient in the mac & cheese or develop a full ethnic menu, we've got you covered. Give us a call today to start planning your event!