

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

APPETIZER STATIONS

Farm Stand Station

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)

Veggie Station

Fruit Station

House Made Lattice Cut Potato Chips with Tall Guy Chip Dip

Tortilla Chips, Guacamole & Salsa Station

Bruschetta Bar

Includes: crostini, assorted seasonal relishes & spreads

Grilled Veggie Display (Balsamic Glazed seasonal veggies, Wonton Chips, Red Pepper Hummus)

SALADS

(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, Neuske's Bacon, diced tomato, Gorgonzola Cheese, Treat Bake Shop candied pecans, and Peppercorn Dressing)

Caesar Salad (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

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)

VEGETABLES

Oven Roasted Asparagus with Balsamic Glaze or Lemon

Green Bean Almondine with Peppercorn Peppers

Cauliflower Gratin

Roasted Garlic Brussel Sprouts

Seasonal Oven-Roasted Veggies

Honey Glazed Carrots

Braised Collards with Neuske's Bacon

PICNIC SIDES

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

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

Char-Grilled Chicken Breast with House Made

Chimichurri & Bourbon BBQ Sauces

Pretzel Crusted Chicken Breast with Mustard Glaze

Braised Boneless Chicken Thighs (seasonal Nordic Creamery butter)

Beef Flank Steak with Roasted Tomato Butter

Turkey Breast (sliced, house gravy)

Grandma Betty's Beef Meatballs

Grilled Beef Tenderloin (Peppercorn Crusted or House Steak Seasoning, served with peppercorn horseradish sauce)

Braised Boneless Beef Short Ribs

Braised Beef Brisket

Char-Grilled Pork Tenderloin

Stuffed Pork Tenderloin (*seasonal stuffing*)

Char Grilled Sitka Salmon Filet (*with seasonal topping*)

SLIDERS

(Sliders served with customized condiments & toppings)

Bourbon BBQ Pork Sliders with Carolina Slaw (*pretzel roll*)

Shredded BBQ Chicken Sliders (*brioche roll*)

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

Bacon, Bleu Cheese & Garlic-stuffed Sliders (*pretzel roll*)

Turkey, Spinach & Feta Sliders (*brioche roll*)

Maple Glazed Pork Belly with Pickled Red Onions (*pretzel roll*)

Mini Brats with Smoked Bacon Kraut

Vegan Black Bean Sliders (*pretzel roll*)

Portabella Mushroom Slider with Spinach & Roasted Red Pepper Sauce (*pretzel roll*)

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FOOD STATIONS

Carving Station

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

New Orleans Station

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, Whiskey Steak, Sofrito Chicken, Portobello Fajita Veggie filling, 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

Mashed Potato Bar

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

Pasta Bar

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, Sliced Grilled Chicken, Grandma Betty's Beef Meatballs, Boneless Beef Short Ribs, Oven Roasted Garlic Broccoli

Martha's Pimento Cheese Mac & Cheese Bar

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, Tall Guy Meat Chili, Braised Beef Brisket

Tall Guy Chili Bar

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

Salad Bar

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!