



TALL GUY AND A GRILL

CATERING

The
STARLING
EVENTS ETC.

LIMITED SERVICE 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

WHO WE ARE

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.

FUN + FLEXIBLE

We can bring your ideal evening to life for any sized group with à la carte add-ons and custom menu options.

AWARD-WINNING

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

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.



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.





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.

LIMITED SERVICE

A budget friendly option - our team will setup all selected menu items as a buffet or station utilizing Stainless steel chafers, platters, and disposable utensils, plates, and napkins.

Linens can be added to this service style. Upgrades to flatware and China dinnerware available.

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.

REACH OUT AND PLAN YOUR EVENT:

414-777-0770



HOT STARTERS

PRICE INCLUDES 2 PIECES PER PERSON

MINI PRETZEL BITE + BRAT SKEWER
Wisconsin brat and Miller Baking Company pretzel bites, served with a mustard dipping sauce \$5/pp

BOURBON BBQ PORK MINI MEATBALLS
ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce \$5/pp



Rumaki

FRIED PICKLES (v)
beer battered, house ranch \$7/pp

FRENCH FRIES (v)
served with Smokin T's aioli and Flour Girl & Flame hot honey ketchup \$7/pp

BLISTERED SHISHITO PEPPERS (v)
blistered shishito peppers, Smokin' T's aioli \$5/pp

GYRO MINI MEATBALLS
ground lamb, house tzatzikie \$4/pp

RUMAKI
dates stuffed with cream cheese, wrapped in Nueske's bacon \$5/pp

CORN FRITTERS (v)
with smoked tomato aioli \$4/pp

COLD STARTERS

PRICE INCLUDES 2 PIECES PER PERSON

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.

Choose from a mix of hot, cold, or stationary appetizers.

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**



Creole Shrimp

 **CREOLE SHRIMP SKEWER**
Cajun seasoned shrimp, drizzled with a house remoulade \$6/pp

GOAT CHEESE STUFFED PEPPERAZZI PEPPERS (v)
tangy, marinated peppers, creamy goat cheese, balsamic glaze \$5.50/pp



Goat Cheese Stuffed Peppers

GRILLED PEACH SKEWER (v)
char-grilled peach, fresh mozzarella, basil, balsamic glaze \$4/pp

CAPRESE SKEWER (v)
cherry tomato, fresh mozzarella, basil, balsamic glaze \$4/pp



Caprese Skewer

ELOTE TARTLET (v)
Alsum Farm sweet corn, queso fresco, mayo, spiced lime vinaigrette, micro cilantro, savory tart shell \$4/pp

PRETZEL BITES
spice rub, house pimento cheese dip) \$5/pp

CHIP + DIP TRIO
house fried potato chips, roasted onion dip \$5/pp



Platters



- VEGGIES (v)**
- Rainbow carrots
 - Purple cauliflower
 - Sliced bell peppers
 - Tomatoes
 - Broccoli
 - House-made Ranch Dressing

12" Platter (serves 15 people) \$77
16" Platter (serves 30 people) \$127

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) \$105
16" Platter (serves 30 people) \$145

- TENDERLOIN SLIDERS**
thin sliced beef tenderloin, peppercorn horseradish sauce, seasoned greens, served on Miller Baking Company pretzel slider buns \$100/dozen (minimum 1 dozen)

- HAM + PIMENTO CHEESE SLIDERS**
with seasoned greens \$55/dozen (minimum 1 dozen)

- SLICED TURKEY SLIDERS**
with seasoned greens, garlic aioli, mustard \$55/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) \$88
16" Platter (serves 25 people) \$149



- FRUIT PLATTER (v)**
seasonal assortment of sliced fruit

12" Platter (serves 20 people) \$77
16" Platter (serves 40 people) \$127

- HOUSE CHIP + DIP TRIO (v)**
- House fried red corn tortilla chips
 - Fresh tomato salsa
 - Elotes (corn relish)
 - Fresh guacamole

Table Spread (serves 30 people) \$127



- 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) \$145

Our stationary appetizers give guests an abundant spread of grazing options. These light and easy snacks are the perfect pairing for warm welcomes and conversation.

Choose from a mix of hot, cold, or stationary appetizers.

MIDWEST SOURCED BEEF, PORK, CHICKEN

RESPONSIBLY SOURCED FISH + SEAFOOD

LOCAL GROWN PRODUCE USED WHEN IN SEASON





THE CLASSIC

\$29/per person

Includes:

- Chef's Choice Salad with House Made Dressing
- Fresh Baked Rolls and Butter
- Char Grilled Chicken Breast with your choice of Sauce
- Roasted Potatoes
- Roasted Broccoli

Sauce Options:

- Tall Guy Bourbon BBQ Sauce
- Chimichurri
- Roasted Tomato Butter
- Brown Butter Aioli



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**

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

Upgrade to china and silverware for an additional set-up and staffing charge.



Substitute Beef Short Ribs
+\$6/person



Hot Bar



BBQ CELEBRATION

\$26/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**



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

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TACO BAR

\$30/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)



Hot Bar



Portabella Slider



Pulled BBQ Chicken Slider

SLIDER BUFFET

\$26/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)



WISCONSIN MAC & CHEESE

\$22/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)

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**

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Upgrade to china and silverware for an additional set-up and staffing charge.

Hot Bar



ITALIAN BUFFET

\$26/per person

- Linguini
- Marinara Sauce
- Alfredo Sauce
- Caesar Salad
- Garlic Bread
- Grandma Betty's Beef Meatballs

Add Sliced Grilled Chicken (+ \$4/pp)



MEDITERRANEAN BUFFET

\$28/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



WALKING TACO BUFFET

\$21/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

 MIDWEST SOURCED BEEF, PORK, CHICKEN

 RESPONSIBLY SOURCED FISH + SEAFOOD

 LOCAL GROWN PRODUCE USED WHEN IN SEASON

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

Upgrade to china and silverware for an additional set-up and staffing charge.



FLATBREAD & SALAD BUFFET

\$25/per person

Includes:

- **Chef's Choice Salad**
with House Made Dressing
- **Fresh Baked Rolls and Butter**

Choose up to (3) Flatbreads:

- **BBQ Chicken**
Tall Guy Bourbon BBQ Sauce, mozzarella cheese, BBQ chicken, pickled red onions, arugula, Peppercorn Ranch Drizzle
- **Margherita**
house red sauce, fresh mozzarella, basil, lemon basil oil drizzle
- **Hot Honey Prosciutto**
Olive oil with minced garlic, mozzarella cheese, caramelized onions, prosciutto, arugula, hot honey drizzle
- **Meats**
house red sauce, mozzarella, pepperoni, sausage, pickled peppers
- **BYO**
base of house red sauce and mozzarella with up to 4 additional toppings.



Custom options available upon request and are subject to additional charges.



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



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



**LOCAL GROWN PRODUCE
USED WHEN IN SEASON**



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

Upgrade to china and silverware for an additional set-up and staffing charge.





Greens

SMALL (serves 10) \$40 | **MEDIUM** (serves 20) \$66 | **LARGE** (serves 30) \$100

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

WINTER GREENS (v)
kale greens blend, apple, shaved brussels sprouts, carrots, pomegranate, balsamic Bellavitano cheese, champagne vinaigrette



Panzanella (Spring + Summer)

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



Strawberry Salad

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

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)



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.

Upgrade to china and silverware for an additional set-up and staffing charge.



Deli Salads

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

Small (serves 10 people) \$28
Medium (serves 25 people) \$44
Large (serves 45 people) \$60

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) \$44
Medium (serves 25 people) \$88
Large (serves 45 people) \$132

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) \$44
Medium (serves 25 people) \$88
Large (serves 45 people) \$132

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

Small (serves 10 people) \$44
Medium (serves 25 people) \$88
Large (serves 45 people) \$132



**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) \$70
Large Platter (60 pieces) \$100



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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.

FOOD ALLERGIES

Our entire menu is prepared in a facility that utilizes peanuts, tree nuts, soy, milk, eggs, and wheat. While we take every precaution to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to

consume for people with severe allergic reactions to peanuts, tree nuts, soy, milk, eggs, or wheat. Please review our menu for detailed allergy information for each dish we offer.

LET US HELP YOU
MAKE MEMORIES
THROUGH FOOD.



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#TeamTallGuy

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