



TALL GUY AND A GRILL

CATERING

WEDDING + FULL 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

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!

Party Starter Packages

Whether you prefer the presentation of passed appetizers, or the pleasure of filling up a plate just as you like, we offer packages to suite your party-starting style.



PASSED STYLE SERVICE

Guests are offered bite sized appetizers from our serving team as they mingle

Your choice of
(3) Passed Appetizers

OR

Your choice of
(4) Passed Appetizers



BEST OF BOTH SERVICE

Guests are offered passed appetizers and can self-serve from a delicious appetizer spread

Your choice of
(2) Passed Appetizers

+

Your choice of
(1) Tabled Appetizer Station

OR

Your choice of
(3) Passed Appetizers

+

Your choice of
(1) Tabled Appetizer Station



PASSED APPETIZERS

CHICKEN + WAFFLE SKEWER
mini maple waffles, fried chicken bite, Boursin cheese, Flour Girl & Flame Hot Honey



Chicken + Waffle Skewer

PRETZEL BITE + BRATWURST SKEWER
Wisconsin brat and Miller Baking Company pretzel bites, served with a Honey Dijonnaise dipping sauce



Bao

BAO
steamed bao (light steamed flour based bun) filled with Korean-style pulled chicken, local kimchi, cilantro, sweet chili sauce

RUMAKI
dates stuffed with cream cheese, wrapped in bacon

BOURBON BBQ PORK MINI MEATBALLS
ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce

BUFFALO CHICKEN MINI TOSTADAS
pulled buffalo chicken, slaw, blue cheese, pickled red onions



Shrimp Mini Taco

SHRIMP MINI TACO
Asian style slaw, shrimp, sweet chili sauce

BBQ MINI TACO
smoky pulled pork, Carolina slaw, crispy onion straws



Smoked Pork + Collard Green Eggroll

SMOKED PORK + COLLARD GREEN EGGROLL
wonton wrapper, house smoked pork, slow braised collards, Carolina BBQ sauce

BBQ SHRIMP + GRITS
char-grilled shrimp, pimento cheese grits

CREOLE SHRIMP SKEWER
Cajun seasoned shrimp, house remoulade

GYRO MEATBALLS
ground lamb, house tzatziki sauce



Mini Farmstand Charcuterie Boards

MINI FARMSTAND CHARCUTERIE BOARDS
assorted local cheese, assorted meats, housemade pickles, crackers, jam

We're here to get the party going! Our passed appetizers welcome your guests with flavorful bites that will ignite excitement for the main event.

CELEBRATING INGREDIENTS MADE IN WISCONSIN

LOCALLY GROWN PRODUCE USED WHEN IN SEASON

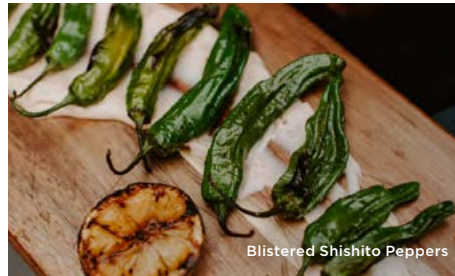
PASSED STYLE ONLY



VEGGIE APPETIZERS

CROSTINI W/ GORGONZOLA + CHARRED PEAR CHUTNEY (v)
grilled pear chutney, Gorgonzola, toasted pecans, honey

CROSTINI w/ GOAT CHEESE + JAM (v)
whipped goat cheese, house-made seasonal jam, micro greens



Blistered Shishito Peppers

BLISTERED SHISHITO PEPPERS (v)
blistered shishito peppers, smoked tomato aioli

WILD MUSHROOM + MASCARPONE TARTLET (v)
sautéed wild mushrooms, garlic, herbs, mascarpone cheese, savory tart shell

CORN FRITTERS (v)
with smoked tomato aioli



Arancini Bites

ARANCINI BITES (v)
cheesy herbed risotto, panko crusted and fried, served with garlic aioli

TOMATO SOUP SHOOTER (v)
tomato soup and grilled cheese crouton

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



Goat Cheese Stuffed Peppers

GOAT CHEESE STUFFED PEPPERAZZI PEPPERS (v)
tangy, marinated peppers, creamy goat cheese, balsamic glaze

BEER CHEESE SOUP SHOOTER (v)
Wisconsin beer cheese soup with cheese curd crouton



Sweet Corn Brulée

SWEET CORN BRULÉE (v)
Our savory twist on crème brûlée! Topped with charred Alsum Farm sweet corn and herbs

HONEY RICOTTA CROSTINI (v)
ricotta, Wisconsin honey, flake salt, lemon grapeseed oil, micro greens

CAPRESE SKEWER (v)
cherry tomato, fresh mozzarella, basil, balsamic glaze

GRILLED PEACH SKEWER (v)
char-grilled peach, fresh mozzarella, basil, balsamic glaze



Grilled Peach Skewer

Like a farmers market in each bite, our veggie-forward appetizers celebrate seasonally fresh and farm-to-fork ingredients that all guests will be sure to enjoy.



**CELEBRATING INGREDIENTS
MADE IN WISCONSIN**



**LOCALLY GROWN PRODUCE
USED WHEN IN SEASON**



PASSED STYLE ONLY





Party Starters

TABLED APPETIZER STATIONS



WISCONSIN SNACK TABLE (v)

Great as a feature display or scattered amongst your guests at cocktail tables.

- House fried lattice cut potato chips
- Tall Guy roasted onion dip
- Smoky pretzels
- Pretzel bites
- Pimento cheese dip
- Artisan nut mixture
- House-made pickles

VEGGIE SPREAD (v)

Available as a stand-alone display — OR — it's a great addition to the Farm Stand!

- Assortment of seasonal raw vegetables
- Balsamic-glazed grilled vegetables
- Hummus
- Peppercorn ranch
- Assorted flatbreads and crostini



FARM STAND (v)

Served as a tabled display — OR — as Individual Mini Cheese Boards.

- Assorted Wisconsin cheese and Potters crackers includes seasonally available soft and hard cheeses
- Wisconsin charcuterie includes selection of locally sourced sausage, salami, and prosciutto
- House-made pickles
- Seasonal chutney

Our buffet-style Grazing Table appetizers offer guests a beautifully abundant spread. These light and easy snacks are the perfect pairing for warm welcomes and hellos.



**CELEBRATING INGREDIENTS
MADE IN WISCONSIN**



**LOCALLY GROWN PRODUCE
USED WHEN IN SEASON**



BUFFET STYLE ONLY

SEASONAL GRAZING TABLE*

Our tallest table stands on its own as a bountiful spread with a bit of everything.

- Assorted selection of 4 to 5 Wisconsin cheeses
- Char-grilled vegetables
- Dried fruit
- Nuts
- Charcuterie
- Artisan crackers
- Italian breadsticks
- Crostini
- House-made jam
- House-made pickles
- Tall Guy roasted onion dip
- Smoky pretzels
- Fresh fried potato chips



*Not available with base appetizer packages. Additional charges apply.



Full Service Packages

We've made it easy for you to plan an incredible gathered meal you and your guests will celebrate for years, with flexible Full Service options that let you build your ideal menu.



PLATED STYLE SERVICE

Individual plates are prepared and served to seated guests.



GREENS
Your choice of (1) salad, served with fresh baked rolls and butter

+



MAIN COURSE
Your choice of **Plated Entrées** or **Duets**

+



1 SIDE STARCH
Your choice of (1) potato, pasta or rice side dish



1 SIDE VEGETABLE
Your choice of (1) vegetable side dish



FAMILY STYLE SERVICE

Large platters are provided to each table for guests to pass and share.



GREENS
Your choice of (1) salad, served with fresh baked rolls and butter

+



MAIN COURSE
Choice of (2) **Plated Entrées** served **Family Style**

+



1 SIDE STARCH
Your choice of (1) potato, pasta or rice side dish



1 SIDE VEGETABLE
Your choice of (1) vegetable side dish



BUFFET STYLE SERVICE

Guests can self-serve from portions with full fixings.



GREENS
Your choice of (1) salad, served with fresh baked rolls and butter

+



MAIN COURSE
Your choice of (2) **Buffet Entrées** options

+



1 SIDE STARCH
Your choice of (1) potato, pasta or rice side dish



1 SIDE VEGETABLE
Your choice of (1) vegetable side dish

Greens



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 cherries, champagne vinaigrette



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



A first course of fresh salad is included with our Full Service Packages to ignite guests' appetites.

Our salads are artisan created with dressings made in-house for a bounty of flavors in each forkful, accompanied by fresh baked rolls and butter.



FRESH LOCALLY GROWN PRODUCE USED WHEN SEASONALLY AVAILABLE

PANZANELLA (SPRING + SUMMER) (v)
arugula, red onion, cucumber, tomato, basil, shaved parmesan, croutons, creamy peppercorn ranch dressing

SUPERFRUIT (v)
heritage greens with petite green and red leaf lettuce, strawberries, blueberries, crumbled goat cheese, candied pecans, balsamic vinaigrette

PEACH CAPRESE (v)
mixed greens, arugula, grilled peaches, tomato, fresh mozzarella, balsamic vinaigrette



STRAWBERRY (v)
mixed greens, sunflower shoots, strawberries, candied pecans, balsamic Bellavitano cheese, champagne vinaigrette

ROOT CELLAR SMOKED BEET (v)
mixed greens, beets, cold smoked squash, maple pepitas, goat cheese, maple bourbon vinaigrette

SOUTHWEST CORN SALAD (v)
arugula, Alsum farm sweet corn, black beans, green onion, shaved radish, queso fresco, fresh herbs, creamy Southwest ranch dressing, tortilla strips



PICK YOUR STYLE OF SERVICE:



PLATED



BUFFET STYLE



PLATED ENTRÉES



Smoked Chicken



Short Ribs

 **CHICKEN**

LEMON HERB CHICKEN
Char-grilled chicken breast, fresh herbs, lemon; paired with your choice of chimichurri or lemon crema

CHAR-GRILLED CHICKEN
house marinade, char-grilled chicken breast; paired with roasted tomato butter, Tall Guy BBQ sauce, or lemon crema

WILD MUSHROOM CHICKEN
char-grilled chicken breast, imperial stout demi, cremini mushrooms

SMOKED CHICKEN
house smoked and char-grilled bone-in chicken leg quarters; paired with Tall Guy Bourbon BBQ or Carolina BBQ sauce

 **MEDITERRANEAN CHICKEN**
char-grilled bone-in chicken leg quarters, topped with tomatoes, feta, olive medley, fresh herbs

 **BEEF**

FLAT IRON STEAK
grilled flat iron steak; paired with your choice of sauce

SHORT RIBS (BONE-IN)
braised, bone-in beef short ribs; served with Tall Guy Imperial Stout demi or pan sauce

 **PETITE FILET**
char-grilled with house steak seasoning; paired with your choice of Tall Guy Imperial Stout demi, roasted tomato butter, brown butter aioli, chimichurri, or horseradish cream sauce



Berkshire Baby Back Ribs

 **PORK**

 **BERKSHIRE BABY BACK RIBS**
house smoked, house BBQ dry rub, apple cider vinegar and Tall Guy Bourbon BBQ Sauce

BONE-IN CHOP
grilled pork chop; paired with your choice of spiced apples, chimichurri, brown butter aioli, or Tall Guy BBQ Sauce

Our Plated Entrées are designed to exceed guest expectations, offering meals that celebrate local flavors and specialties to make your night even more memorable.

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**

HAVE A THEME OR IDEA IN MIND?
Just ask and we'll put our talented culinary team to work to create a custom entree or pairing options just for you!

PICK YOUR STYLE OF SERVICE:

 **PLATED**

 **FAMILY STYLE**



+ ADD:

GRILLED SHRIMP SKEWERS
upgrade any entree with a 6" skewer of char-grilled, herb-buttered shrimp



Steelhead Trout

SEAFOOD

STEELHEAD TROUT

pan seared, paired with fresh herbs and choice of brown butter aioli or chimichurri

PAN-SEARED VERLASSO SALMON
pairs well with your choice of chimichurri, peach salsa, lemon cream, or smoked tomato aioli

CEDAR WRAPPED SALMON BUNDLES
bourbon-soaked cedar wraps, sustainably sourced Verlasso salmon fillet; served with a fresh chimichurri sauce



Cedar Wrapped Salmon Bundles

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MIDWEST SOURCED BEEF, PORK, CHICKEN

RESPONSIBLY SOURCED FISH + SEAFOOD

LOCAL GROWN PRODUCE USED WHEN IN SEASON

HAVE A THEME OR IDEA IN MIND?

Just ask and we'll put our talented culinary team to work to create a custom entree or pairing options just for you!

PICK YOUR STYLE OF SERVICE:

 **PLATED**

 **FAMILY STYLE**

VEGGIE-FORWARD

SWEET POTATO + BLACK BEAN CAKE (VEGAN)
patty of roasted sweet potato, oats, black beans, plated on a bed of greens, topped with chimichurri aioli. Served with chef's choice of vegetable or starch.

BALSAMIC PORTABELLA (v)
balsamic marinated portabella, topped with Italian seasoned fresh mozzarella, fresh herbs house marinara. Served with chef's choice of vegetable or starch.



Farmer's Market Risotto

FARMER'S MARKET RISOTTO (v)
Served with chef's choice of vegetable.

STUFFED PEPPER (VEGAN)
bell pepper stuffed with quinoa, corn, and black beans, chimichurri. Served with chef's choice of vegetable.

SWEET CORN POLENTA RAVIOLI (v)
rosemary brown butter, shaved parmesan

MEYER LEMON, RICOTTA + ARUGULA RAVIOLI (v)
basil garlic cream sauce, basil oil, grated parmesan

DUET PLATED ENTRÉES

Two of our Midwest sourced mains paired into one incredible meal.

CHICKEN + BEEF
char-grilled chicken breast and petite filet or flat iron steak, with house steak seasoning

SALMON + BEEF
pan seared, sustainably sourced Verlasso salmon, served alongside a char-grilled petite filet or flat iron steak, seasoned with house steak seasoning

CHICKEN + BERKSHIRE BABY BACK RIBS
smoked chicken leg quarter and house smoked BBQ dry rubbed ribs



Chicken + Beef

ENTRÉE UPGRADE:
GRILLED SHRIMP SKEWERS
upgrade any entree with a 6" skewer of char-grilled, herb-buttered shrimp



BUFFET ENTRÉES

FULL SERVICE INCLUDES
(2) PROTEIN SELECTIONS

CHICKEN

SMOKED CHICKEN
house smoked and char-grilled bone-in chicken leg quarters; paired with Tall Guy Bourbon BBQ or Carolina BBQ sauce

LEMON HERB CHICKEN
char-grilled chicken breast, fresh herbs, lemon; paired with your choice of chimichurri or lemon crema sauce

CHAR-GRILLED CHICKEN
house marinade, char-grilled chicken breast; paired with roasted tomato butter, Tall Guy BBQ sauce, or lemon crema

WILD MUSHROOM CHICKEN
char-grilled chicken breast, mushroom cream sauce, cremini mushrooms

 **MEDITERRANEAN CHICKEN**
char-grilled chicken leg quarters, topped with tomatoes, feta, olive medley, fresh herbs



Mediterranean Chicken



Smoked Brisket

BEEF

BRISKET
smoked, house BBQ seasoning, served with Tall Guy Bourbon BBQ Sauce

TENDERLOIN
char-grilled with house steak seasoning, with your choice of sauce.

 **ROSEMARY CRUSTED PRIME RIB**
fresh rosemary, served medium rare, peppercorn horseradish cream sauce

TRI-TIP
large cut of tri-tip roast, char grilled to perfection, chef carved, house BBQ rub, choice of sauce

SHORT RIBS (BONE-IN)
braised, bone-in beef short ribs; served with a Tall Guy Imperial Stout demi or pan sauce



Boneless Pork Loin

PORK

BONELESS PORK LOIN
char-grilled, herb and mustard creme, paired with brown butter aioli

 **BERKSHIRE BABY BACK RIBS**
house smoked, house BBQ dry rub, apple cider vinegar and Tall Guy Bourbon BBQ Sauce

BONE-IN CHOP
grilled pork chop pairs well with caramelized apples and onions, brown butter aioli, or mustard creme



Berkshire Baby Back Ribs

Our Plated Entrées are designed to exceed guest expectations, offering meals that celebrate local flavors and specialties to make your night even more memorable.

 **MIDWEST SOURCED BEEF, PORK, CHICKEN**

 **RESPONSIBLY SOURCED FISH + SEAFOOD**

 **LOCAL GROWN PRODUCE USED WHEN IN SEASON**

HAVE A THEME OR IDEA IN MIND?
Just ask and we'll put our talented culinary team to work to create a custom entree or pairing options just for you!

PICK YOUR STYLE OF SERVICE:

 **FAMILY STYLE**

 **BUFFET STYLE**

Side Dishes



STARCHES

FINGERLING POTATOES (v)

brown butter roasted fingerling potatoes with fresh herbs and garlic

PIMENTO MASHED POTATOES (v)

Wisconsin russet potatoes, house made pimento cheese, salted butter

WISCONSIN MAC & CHEESE (v)

Wisconsin aged cheddar cheese sauce, cavatappi, fresh herbs

CHAR-GRILLED GREEK POTATOES (v)

char-grilled russet potato wedges, garlic, oregano, lemon zest, Oro di Oliva olive oil

GARLIC MASHED POTATOES (v)

cream cheese, Wisconsin russet potatoes, fresh garlic



Smoked Parmesan Garlic Potatoes

SMOKED PARMESAN GARLIC POTATOES (v)

baby creamer potatoes, fresh herbs, garlic, grated Parmesan

CHARRED CORN RISOTTO (v)

Wisconsin aged cheddar, poblano peppers

Our side dishes are crafted to be the perfect compliment to our main course entrées.

Highlighting the season's freshest ingredients, each side will leave your guests feeling full and satisfied.



FRESH LOCALLY GROWN PRODUCE USED WHEN SEASONALLY AVAILABLE

VEGETABLES

WISCONSIN MAPLE CARROTS (v)

braised heirloom carrots with Wisconsin maple syrup

SEASONAL ROASTED (v)

Chef's choice or customize to your personal preference

ASPARAGUS (v)

oven roasted, citrus seasoned, cracked black pepper

CHARRED BROCCOLI RABE (v)

garlic, olive oil, red pepper flakes

FIRE ROASTED (v)

grilled asparagus, bell pepper, green bean, heirloom carrot, zucchini, fresh herbs



Green Beans

GREEN BEANS (v)

char-grilled fresh green beans, topped with gremolata (parsley, lemon zest, garlic)

HARVEST SUCCOTASH

Alsum Farms sweet corn, heirloom tomatoes, charred seasonal green beans, Nueske's black pepper bacon, fresh basil, garlic

WISCONSIN BRUSSELS

roasted brussels sprouts topped with crumbled bleu cheese and Nueske's bacon

PARMESAN BROCCOLI (v)

roasted broccoli, parmesan, garlic, red pepper flake, lemon zest

GARLIC + LEMON

ROASTED ROMANESCO (v)



Fire Roasted Vegetables

PICK YOUR STYLE OF SERVICE:



PLATED



FAMILY STYLE



BUFFET STYLE

Special Entrée Buffets



BBQ CELEBRATION

Add all the heart-warming tastes of summer gatherings to your event — without the work of grilling. We'll handle the BBQ with family favorites cooked from scratch with local love.

YOUR CHOICE OF (2) PROTEINS:

- Smoked Beef Brisket
- Baby Back Ribs
- Smoky Pulled Pork
- Pulled Chicken
- BBQ Shrimp
- Pulled BBQ Jackfruit (VEGAN)

INCLUDES:

- Nueske's Bacon Collard Greens
- Pimento Grits
- Wisconsin Mac & Cheese
- Mini Corn Bread Muffins
- Flour Girl & Flame Hot Honey Butter



SLIDERS

Enhance the evening with additional local flavors. Our Special Entrée Buffets can be the main attraction or added to a Full Service Package for even more options to enjoy.



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



**LOCAL GROWN PRODUCE
USED WHEN IN SEASON**



BUFFET STYLE ONLY

YOUR CHOICE OF (2) SLIDERS:

- Served on Pretzel Rolls



SMOKED BEEF BRISKET

with house pickles, Carolina slaw, french fried onions, BBQ sauce

SMOKY PULLED PORK

with house pickles, Carolina slaw, french fried onions, BBQ sauce

BOURBON BBQ PORK MEATBALL

with house pickles, Carolina slaw, french fried onions, BBQ sauce

PULLED BBQ CHICKEN

with house pickles, Carolina slaw, french fried onions, BBQ sauce

CHEDDAR STUFFED BEEF

with house pickles, Tall Guy Imperial Stout braised onions, 76 Red Ketchup, Mustard Girl Mustard

INCLUDES:

- House-fried Chips
- Tall Guy Pasta Salad
- Pickles

MINI BRATS

served with kraut, 76 Red Ketchup, Mustard Girl Mustard

GROUND TURKEY

with feta, spinach and pickled red onion



VEGGIE-FORWARD



PULLED BBQ JACKFRUIT (VEGAN)

with house pickles, Carolina slaw, french fried onions, BBQ sauce

IMPOSSIBLE BURGERS (VEGAN)

vegan cheese stuffed, 76 Red Ketchup, Mustard Girl Mustard, pickles, onions



Special Entrée Buffets



TACOS

A crowd-pleasing favorite at any party! Your guests can build a plate their way with choice of tortilla, sizzling hot proteins and freshly prepared toppings.

YOUR CHOICE OF (2) PROTEINS:

- Smoked Chopped Beef Brisket
- Char-Grilled Chicken
- Smoked Pulled Pork
- Char-Grilled Steak
- Southwest Lime Grilled Shrimp
- Portabella (VEGAN) *with sautéed onions and peppers*
- Pulled BBQ Jackfruit (VEGAN)
- Taco Seasoned Impossible Burger (VEGAN)

INCLUDES:

- Corn tortillas
- Flour tortillas
- Rice + Beans
- Tomato salsa
- Peach salsa
- Queso fresco
- Sour cream
- Tortilla chips
- Limes

Enhance the evening with additional local flavors. Our Special Entrée Buffets can be the main attraction or added to a Full Service Package for even more options to enjoy.



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH + SEAFOOD**



**LOCAL GROWN PRODUCE
USED WHEN IN SEASON**



BUFFET STYLE ONLY



WISCONSIN MAC & CHEESE BAR

Give guests a taste of what Wisconsin is known for! Locally sourced Wisconsin aged cheddar is melted into a creamy sauce, poured over cavatappi pasta for our base.

YOUR CHOICE OF (1) PROTEIN:

- Smoked Chopped Beef Brisket
- Smoked Pulled Pork
- Pulled Buffalo Chicken

INCLUDES:

- Cavatappi Pasta
- WI Aged Cheddar Cheese Sauce
- Crumbled Nueske's Bacon
- Pickled Jalapeños
- Charred Parmesan Broccoli
- Wisconsin Shredded Cheese
- Hot Sauces
- Tall Guy Bourbon BBQ Sauce

Upgrade to (2) proteins upon request



Desserts

Give guests a good excuse to linger a little longer over conversation with a decadent dessert — a sweet addition to your cake or ice cream cart!

DESSERT PLATTERS

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

COFFEE

End the event with a coffee station that includes our custom Tall Guy blend from Milwaukee's Anodyne Coffee Roasting Company.

Coffee beans are freshly ground and brewed for each event, and served with a variety of sweeteners and creamer.



SUMMER UPGRADE: ICED COFFEE STAND

- Anodyne Iced Coffee
- Oat Milk
- Flavored Creamer
- Whipped Cream
- Caramel, Chocolate Sauce
- Earth-Friendly Cups
- Paper Straws



from our sister company:

EVERYONE'S ICE CREAM

MKE COLLECTIVE

ICE CREAM CART

Scoop up delight with flavors made by your favorite local Milwaukee ice cream makers.

- Pick up to 3 flavors
- Guests enjoy a scoop of their choice in a:
 - Waffle Cone or
 - Eco-Friendly Cup + Spoon

Yes! Vegan options are available!

— featuring select flavors from: —



EveryonesIceCream.com

from our sister company:

The Crafted TAVERN

TRAVELING
BAR EVENT SERVICES



TOAST YOUR EVENT
WITH
WISCONSIN'S FINEST

CRAFT BEER & COCKTAILS

The Crafted Tavern is pouring a selection of favorite local craft beers and spirits for events and special gatherings, in almost any location.

From Wisconsin classics to specially-made batch cocktails, we'll pop, pour and serve your ideal libations to keep the party stirring!

LET'S CRAFT YOUR CUSTOM BAR MENU:

414-777-0770 — or — TheCraftedTavern.com



SLIDERS

A classic crowd-pleaser! Build-your-own slider buffet with soft pretzel buns, house-fried chips, and condiments on the side.

BOURBON BBQ PORK MEATBALL
with house pickles, Carolina slaw, french fried onions, BBQ sauce

 **SMOKED BEEF BRISKET**
with house pickles, Carolina slaw, french fried onions, BBQ sauce

PULLED BBQ CHICKEN
with house pickles, Carolina slaw, french fried onions, BBQ sauce

SMOKY PULLED PORK
with house pickles, Carolina slaw, french fried onions, BBQ sauce

CHEDDAR STUFFED BEEF
with house pickles, Tall Guy Imperial Stout braised onions, 76 Red Ketchup, Mustard Girl Mustard

GROUND TURKEY
with feta, spinach and pickled red onions

MINI BRATS
with kraut, 76 Red Ketchup, Mustard Girl Mustard

IMPOSSIBLE BURGER (VEGAN)
stuffed with vegan cheese, topped with 76 Red Ketchup and Mustard Girl Mustard



WALKING TACOS

A nostalgic way to end your day! Served in mini bags of Fritos, Nacho Cheese Doritos, and Cool Ranch Doritos.

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)
- Pulled Buffalo Chicken
- Smoked Pulled Pork



WISCONSIN MAC & CHEESE BAR

Locally sourced Wisconsin aged cheddar melted into a creamy sauce, poured over cavatappi pasta.

Includes:

- Cavatappi pasta
- WI aged cheddar cheese sauce
- Crumbled Nueske's bacon
- Pickled jalapeños
- Wisconsin shredded cheese
- Hot sauces
- Tall Guy Bourbon BBQ Sauce

Plus, your choice of (1) protein:

- Smoked chopped beef brisket
- Smoked pulled pork
- Pulled buffalo chicken
- Char-grilled chicken

Upgrade to (2) protein options upon request.



From our sister company, Flour Girl and Flame:

Detroit-Style Pan Pizza

Refuel the night with flame-kissed pizza! These thick slices have perfectly crispy edges yet soft and chewy insides—perfect to load up with our fresh, locally crafted toppings.

WISCO MARGHERITA

red sauce, shredded mozzarella, fresh mozzarella, olive oil, basil

SMOLWAUKEE

garlic cream sauce, mozzarella, fennel sausage, foraged mushrooms, caramelized onions

PEP IN YOUR STEP

red sauce, mozzarella, cup pepperoni, char pepperoni, house pickled peppers, hot honey drizzle

Served with our signature Hot Honey for an extra sweet heat kick.



GRAZING SPREADS

Let your guests graze the night away with a variety of late night spread options.

🔥 FARM STAND

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

COLD SLIDERS (by the dozen)

- Ham + Cheese
- Turkey + Cheese
- Tenderloin

PRETZEL BITES + DIPS

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

CHIPS + DIP

- House fried lattice cut potato chips
- Tall Guy roasted onion dip

CHIP + DIP TRIO

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

BAR SNACKS

- House fried lattice cut potato chips
- Tall Guy roasted onion dip
- House-made pickles
- Smoky pretzels with local mustard
- Pint of mixed artisan nuts



Turkey + Cheese Sliders



All late night snacks are served on disposable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.

Other Ways We Can Help



CUSTOM MENUS

From curating custom menus to sourcing that perfect linen color, our team welcomes collaboration with all of our events.

We are able to accommodate all dietary preferences. Our menus contain numerous items that are vegan, gluten-free, dairy-free, and can be modified based on your specific tastes.

We've done everything from an intimate 6-course, small plates style wedding for 30 guests, to a 700 person charity gala with six station setups.

No matter what style of service you are envisioning for your event, our team will help bring the details together to make it a reality!



LINENS + CHINA

We are happy to offer over 30 linen colors in our base linens package, as well as white china plates, silverware and water goblets.

Looking for a linen upgrade? Let us help you create the tablescape of your dreams with special linens, chargers, table runners and vintage rentals.

CEREMONY "ROOM FLIP"

Many of the beautiful event venues in Wisconsin can accommodate both ceremonies and presentations on site, in addition to the party/reception portion of your event.

Our Team will work with you through the logistics during the initial planning process for your special day.

Based on your unique event, location, and menu, we may need to increase staffing to ensure a timely resetting of your venue if a common space is to be used for multiple portions of your event.



BAR SERVICE

We are happy to offer our own bar services through **The Crafted Tavern**, a division of Brazen Hospitality!

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.



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.

REACH OUT AND
PLAN YOUR EVENT:

414-777-0770

TALLGUYANDAGRILL.COM



What to Expect

60 DAYS BEFORE YOUR EVENT DATE

Congratulations! Your event is coming up soon and we're getting really excited to party with you. This is where our team shines in putting all the finishing details on your custom event.

60 days out from your event, we'll confirm the final menu with you. This allows our culinary team enough time to start contacting our local farmers to get your menu ready.

30 DAYS BEFORE YOUR EVENT DATE

Our team will reach out to you 30 days prior to your event and will finalize everything with you, including guest count, floor plan and linen counts.

We will finalize all details by 14 days before your event date so you can rest assured that **#teamtallguy** has everything ready for you!



COMPLIMENTARY SERVICES

All of our full service events include:

- STANDARD WATER SERVICE
- CAKE CUTTING

RESERVING YOUR DATE | CONTRACTS & DEPOSIT SCHEDULE

At Tall Guy, we know that special events are a big investment.

We're happy to offer payment flexibility for any size event!

To reserve your date with Tall Guy and a Grill, we require a signed Catering Agreement and a Deposit.

If you are booking your event more than one year in advance, we require a deposit of \$1,000 to secure your event date.

From there, we split the remaining balance into installment payments that can be paid via cash, check, credit/debit card, or ACH.

We offer no-fee ACH payment processing on our secure payment website and can also facilitate payments via credit card for a nominal convenience fee.

If your event is being held less than 12 months from the date of booking, a deposit of 50% is due at the time of booking along with the signed Catering Agreement.

A 10% gratuity for our service team and sales tax are included in all pricing, and are listed as separate line items on your invoice to provide even more pricing clarity.



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Other Details

EVENT 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!

If your original event date has to be rescheduled, we are happy to accommodate one new event date at no additional charge

We also offer a flexible refund policy. If you need to cancel your event any time after booking, we detail timelines and exact amounts to be refunded to you in your Catering Agreement.

PHOTOGRAPHY

We love to show off the hard work of our team, and all the unique displays at all of our events!

By signing on with Tall Guy and a Grill Catering, you give consent to our team to use and publish photographs we may take for marketing and other company creative uses.

Please let us know if there are any areas that are off-limits for our team to photograph at your event. If you would like us to refrain from taking any photographs of your event, just let us know in writing in advance of your event.

MENU PRICING

Food prices are constantly fluctuating. Tall Guy guarantees that your food and drink menu pricing will not increase more than 5% above listed pricing at the time you secure your event with a deposit and signed Catering Agreement.

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 & NON-PROFIT/FUNDRAISING

Events held between January-March will enjoy (1) complimentary **Chef's Choice additional appetizer.**

Tall Guy is happy to offer a 5% Military discount.

We also 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.

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.



#TeamTallGuy

TALLGUYANDAGRILL.COM | 414-777-0770
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