



WEDDING + FULL SERVICE



**DAN NOWAK**  
Owner, Chef + Tall Guy

**DANA SPANDET**  
Executive Chef

## About Us

Tall Guy and a Grill is an award winning catering company serving Southeastern Wisconsin since 2009. Our passion for great food inspires us to create exceptional dishes using the highest quality and locally sourced farm-to-fork ingredients. Our local partners and conscientious service team will deliver an extraordinary and uncomplicated event.

### WHY CHOOSE TALL GUY?

- Great Outdoor and Unique Location Caterer
- We shop Local for Natural and Fresh Ingredients
- A La Carte & Custom Menus
- Award Winning, Consistently Recognized as a Top 5 Caterer in Milwaukee
- Prepared and Well Organized



*"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 can not recommend Tall Guy enough!" - Maggie S.*

*"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."*

# Passed Appetizers

Choose from a mix of passed or stationary appetizers to greet your guests. Please note that most passed appetizers can also be served as part of an appetizer station. Custom selections are available to pair with a cocktail or the theme of your special event.

## **MINI BOURBON BBQ PORK MEATBALLS**

ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce

## **LAMB MEATBALLS**

ground lamb, house tzatziki sauce

## **GRILLED PEACH SKEWER**

char grilled peach, fresh mozzarella, basil, balsamic glaze, bamboo skewer

## **MINI PRETZEL BITE + BRAT SKEWER WITH SPRECHER ROOT BEER MUSTARD**

Wisconsin brat and pretzel bites, bamboo skewer, root beer mustard dipping sauce

## **RUMAKI**

dates stuffed with cream cheese, wrapped in Nueske's bacon

## **PRETZEL BITES WITH SPRECHER ROOT BEER MUSTARD**

Miller Baking Company pretzel bites, root beer mustard dipping sauce

## **ARANCINI BITES**

cheesy herbed risotto, panko crusted and fried, garlic aioli

## **BAO**

steamed bao (light steamed flour based bun) filled with smoked pork belly, kimchi, cilantro, sweet chili sauce

## **PORK BELLY SPOON**

smoked pork belly bite, sweet potato hummus, local kimchi, served on bamboo mini spoon

## **TIKKA MASALA SPOON**

chicken tikka masala bite, jasmine rice, harissa yogurt, served on mini bamboo spoon

## **CREOLE SHRIMP SKEWERS**

Cajun seasoned shrimp on bamboo skewers, house remoulade

## **HONEY RICOTTA CROSTINI**

ricotta, Wisconsin honey, flake salt, lemon grapeseed oil, toasted baguette

## **BURRATA CROSTINI**

fresh burrata cheese, seasonal house jam, toasted baguette

## **WISCONSIN NAPOLEON**

Carr Valley bread cheese, char grilled smoked Wisconsin sausage, potato, mustard vinaigrette, bamboo skewer

## **MUSHROOM AND MASCARPONE TARTLET**

sautéed wild mushrooms, garlic, herbs, mascarpone cheese, savory tart shell

## **MUSSELS**

mussels served with white wine, onion, and garlic broth, toasted baguette slice, served in mini tins

## **ELOTE TARTLET**

Alsum Farm sweet corn, queso fresco, mayo, spiced lime vinaigrette, micro cilantro, savory tart shell

## **CAPRESE SKEWER**

fresh mozzarella, cherry tomatoes, and basil on bamboo skewers with balsamic glaze

## **CHICKEN & WAFFLE SKEWER**

mini maple waffles, fried chicken bite, Boursin cheese, Wisconsin maple syrup, served on a bamboo skewer

## **TOMATO SOUP SHOOTER**

tomato soup and grilled cheese crouton, served in espresso cups

## **BEER CHEESE SOUP SHOOTER**

Wisconsin beer cheese soup with cheese curd crouton, served in espresso cups

## **POKE MINI TACO**

ahi tuna, soy sauce, rice vinegar, sesame oil, scallions, sweet chili sauce, sesame seeds, micro cilantro

## **BBQ MINI TACO**

smoky pulled pork, Carolina slaw, crispy onion straws

## **SHRIMP MINI TACO**

Asian style slaw, shrimp, sweet chili sauce





## Stationary Appetizers

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### FARM STAND

*assorted Wisconsin cheese and crackers. includes cheese curds and soft/hard cheeses that are seasonally available, house pickles, seasonal jam, olives.*

### WISCONSIN CHARCUTERIE

*addition to the Farm Stand. locally sourced salami and cured sausage*

### VEGGIES

*assortment of seasonal cold and balsamic glazed grilled vegetables, hummus, peppercorn ranch, sliced flatbreads, and crostini. available as a stand-alone station, or as a great addition to any Farm Stand.*

### SALMON

*Verlasso salmon, cold smoked in house. grilled lemons, capers, pickled red onions, herbed cream cheese, sliced flatbread, crostini*

### HOUSE CHIPS + DIP

*lattice cut potato chips, fried in house, served with Tall Guy chip dip*

### FRUIT

*seasonal assortment of sliced fruit. add to any Farm Stand, or enjoy as a featured station.*

### BAR SNACKS

*house lattice cut potato chips with Tall Guy chip dip, pickles, smoky pretzels with local mustard, artisan nut mixture. great as a feature station or scattered amongst your guests at cocktail tables.*





## Greens

Choose a seasonal green salad to pair with any style of service: plated, buffet, family style, or food stations. All salads include fresh baked rolls and butter.

### HOUSE SALADS

*available to be enjoyed year round*

#### GARDEN

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

#### WISCONSIN WEDGE

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

#### CAESAR SALAD

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

#### APPLE BLEU

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

#### GARDEN BAR

*seasonal display of salad greens, fresh cut veggies, fruit, nuts, cheese, and house toasted croutons. choose up to (2) dressing options: balsamic, house Italian, champagne vinaigrette, creamy peppercorn ranch, or Caesar. greens and veggie options can be customized upon request.*

### SPRING/SUMMER SALADS

*seasonally available*

#### PANZANELLA

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

#### SUPERFRUIT

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

#### PEACH

*pea tendrils greens, char grilled peaches, burrata, spiced almonds, champagne vinaigrette*

#### STRAWBERRY

*sunflower shoot greens, strawberries, candied pecans, balsamic bellavitano cheese, champagne vinaigrette*

### FALL/WINTER SALADS

*seasonally available*

#### PANZANELLA

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

#### WINTER GREENS

*kale greens blend, green apple, shaved brussel sprouts, carrots, pomegranate, balsamic bellavitano cheese, champagne vinaigrette*



Midwest sourced beef, pork, chicken. Responsibly sourced seafood. Vegetarian and Vegan plates. Custom selections are available to pair with any theme or style of service. Just ask and we'll put our talented culinary team to work to create a custom entree just for you!

## CHICKEN

### LEMON HERB

*char grilled chicken breast, fresh herbs, lemon crema, lemon wedges*

### CHAR GRILLED

*house marinade, char grilled chicken breast*

### BRAISED

*boneless braised chicken, garlic herb Cajun gravy*

### SMOKED CHICKEN

*house smoked and char grilled bone-in chicken leg quarters, finished with your choice of sauce (Tall Guy Bourbon BBQ, Korean BBQ, or Carolina BBQ)*

## SEAFOOD

### SALMON

*pan seared, sustainably sourced Verlasso salmon*

### STEELHEAD TROUT

*pan seared, served with fresh herbs and brown butter aioli or chimichurri*

### SHRIMP SKEWERS

*6" skewers of char grilled, herb buttered shrimp*

## BEEF

### FLANK

*available for carving on a buffet or station. char grilled with house steak seasoning*

### TENDERLOIN

*available for carving on a buffet or station. char grilled with house steak seasoning*

### PETITE FILET

*available for plated dinner service. 6 ounce petite filet, char grilled with house steak seasoning*

### SHORT RIBS

*braised, boneless beef short ribs*

### BRISKET

*available for carving on a buffet or station. smoked or braised, house steak seasoning*

### ROSEMARY PRIME RIB

*available for carving on a buffet or station. fresh rosemary, served medium rare, peppercorn horseradish cream sauce*

## PORK

### LOIN

*available for carving on buffet or station. char grilled with house dry rub*

### BABY BACK RIBS

*house smoked, house BBQ dry rub, apple cider vinegar and Tall Guy Bourbon BBQ Sauce*

## PLATED DUETS

### PETITE FILET & SHRIMP

*char grilled 6 ounce petite filet with house steak seasoning, served alongside a bamboo skewer of char grilled, herb buttered shrimp*

### CHICKEN + BEEF

*char grilled chicken breast and 6 ounce petite filet with house steak seasoning*

### BBQ DUET

*house smoked baby back ribs, served alongside our house smoked and char grilled bone-in chicken leg quarters, finished with your choice of sauce (Tall Guy Bourbon BBQ, Korean BBQ, or Carolina BBQ)*

### SALMON + BEEF

*pan seared, sustainably sourced Verlasso salmon, served alongside a char grilled 6 ounce petite filet with house steak seasoning*



## HOUSE SAUCES

*customize your entree with any of these scratch made sauces*

- Tall Guy Bourbon BBQ Sauce
- Chimichurri
- Peppercorn Horseradish Cream
- Carolina BBQ Sauce
- Roasted Tomato Butter
- Brown Butter Aioli
- Seasonal Chutney
- Lemon Crema
- Korean BBQ Sauce
- Spiced Apples
- Peach Salsa



Accompaniments for the main course.

Mix and match to design your unique menu. If you want to add an extra special touch to your menu (like incorporating a favorite family recipe), just let us know. We love custom menus and look forward to the challenge of bringing your vision to the table!

## POTATO/PASTA

### ROASTED RED

roasted red potatoes with fresh herbs and garlic

### FINGERLING

herb roasted fingerling potatoes with house garlic aioli

### GARLIC MASHED

russet potatoes, garlic, cream cheese, salted butter. add toppings including crumbled bacon, shredded Wisconsin cheddar, scallions, sour cream, or gravy. mashed sweet potatoes and honey butter can also be added for a custom mashed potato bar

### YUKON GOLD

oven roasted, cornmeal crusted Yukon gold potato halves, topped with roasted red pepper sauce

### WISCONSIN POTATO GRATIN

smoked mozzarella, Wisconsin cheddar, and parmesan cheese sauce, sliced Yukon gold potato, house toasted breadcrumb

### BAKED MOSTACCIOLI

three cheese blend, garlic, mostaccioli, marinara, baked golden brown

### LINGUINE

Mama Mucci's fresh garlic and parsley linguine, served with a sauce of your choosing (marinara, smoked mozzarella alfredo, or pesto)

### PIMENTO MAC

house pimento cheese sauce, penne, and fresh herbs. add toppings including Nueske's bacon, hot sauces, and scallions to further customize your menu

### GNOCCHI MAC

smoked mozzarella cheese sauce, potato gnocchi and fresh herbs. add toppings including Nueske's bacon, hot sauces, and scallions to further customize your menu

## VEGETABLE

### ASPARAGUS

oven roasted, served with balsamic glaze or fresh lemon and cracked black pepper

### GREEN BEANS

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

### CAULIFLOWER GRATIN

smoked mozzarella cheese sauce, capers, Nueske's bacon, cauliflower, house toasted breadcrumb

### BRUSSEL SPROUTS

oven roasted, garlic, Oro di Oliva olive oil, salt and pepper

### WISCONSIN BRUSSELS

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

### SEASONAL ROASTED

chef's choice or customize to your personal preference. oven roasted, garlic, Oro di Oliva olive oil, salt and black pepper

### PARMESAN BROCCOLI

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

### COLLARDS

apple cider vinegar braised greens with Nueske's bacon

### WISCONSIN MAPLE CARROTS

braised heirloom carrots with Wisconsin maple syrup

## PICNIC

perfect for pairing with a custom slider or BBQ menu

### TALL GUY PASTA

tri-color rotini, Wisconsin cheese curds, diced bell pepper, olive medley, cherry tomatoes, house Italian vinaigrette

### MEDITERRANEAN PASTA

charred artichokes, olive medley, roasted red peppers, feta, parsley, green beans, house vinaigrette

### CAROLINA SLAW

shredded cabbage and carrots, dressed with apple cider vinegar and Dijon mustard Southern style dressing

### FINGERLING POTATO

crumbled Nueske's bacon, egg, fresh green beans, diced celery, fresh herbs, house vinaigrette

### NEW POTATO

jalapeno Caesar dressing, diced tomato, shaved brussel sprouts





## Desserts

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Choose from an assortment of our signature mini desserts. Flavors can be customized to your specific theme and menu.

### **MILK AND COOKIE SHOOTERS**

*espresso cups with chocolate or regular milk, served with fresh baked cookies*

### **MINI CHOCOLATE BROWNIES**

### **MINI CHEESECAKE TARTLETS WITH SEASONAL BERRY TOPPING**

### **HONEY MASCARPONE**

*rolled chocolate tuile filled with creamy mascarpone and Wisconsin honey*

### **MINI ITALIAN CANNOLI**

### **LEMON CARDAMOM RICOTTA**

*rolled chocolate tuile filled with fresh lemon and cardamom ricotta*

### **LEMON CURD TARTLETS WITH CANDIED LEMON ZEST**

### **PANNA COTTA**

*served in mini espresso cups with seasonal berry topping*

### **ROLLED CHOCOLATE TUILE WITH CHOCOLATE MOUSSE**

### **CHOCOLATE TARTLET WITH COFFEE MOUSSE**

### **ICE CREAM**

*self-serve Scratch Ice Cream bar with your favorite ice cream flavors. add assorted toppings to create a custom ice cream sundae bar*



## Late Night Snacks

Keep your guests fueled up and partying into the night with some of our favorite party snacks. All late night snacks are served on disposable platters and serveware and include Earth-friendly and compostable plates, napkins, and forks.

**HOT** (minimum order 2 dozen pieces for each hot item)

### **MINI BOURBON BBQ PORK MEATBALLS**

ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce

### **LAMB MEATBALLS**

ground lamb, house tzatziki sauce

### **MINI PRETZEL BITE & BRAT SKEWER WITH SPRECHER ROOT BEER MUSTARD**

Wisconsin brat and pretzel bites, bamboo skewer, mustard dipping sauce

### **RUMAKI**

dates stuffed with cream cheese, wrapped in Nueske's bacon

### **WISCONSIN NAPOLEON**

Carr Valley bread cheese, char grilled Wisconsin smoked sausage, potato, mustard vinaigrette, bamboo skewer

### **WINGS**

house smoked, grilled chicken wings with choice of sauce (Tall Guy BBQ, buffalo, Korean BBQ, or Carolina BBQ). served with heirloom carrots, celery, bleu cheese, and peppercorn ranch dressing



## Late Night Hot Bar

### **TACO BAR**

includes corn and flour tortillas, tomato salsa, peach salsa, queso fresco, and sour cream

choose 2 of the following to complete your taco bar:

- Smoked Chopped Beef Brisket
- Sliced Flank Steak
- Sliced Chicken
- Smoky Pulled Pork
- Sliced Portabella with Sautéed Onions and Peppers (Vegan)
- Pulled BBQ Jackfruit (Vegan)

additional options include guacamole and Mexican rice with cilantro lime black beans

### **BBQ BUFFET**

includes fresh baked cornbread with honey butter and Carolina slaw

choose 2 of the following to complete your bbq buffet:

- Smoky Pulled Pork
- Smoked Chopped Beef Brisket
- Pulled Chicken
- Baby Back Ribs
- Pulled BBQ Jackfruit (Vegan)

### **CHICKEN & WAFFLE SKEWER**

mini maple waffles, fried chicken bite, Boursin cheese, Wisconsin maple syrup, served on a bamboo skewer

### **MAC & CHEESE BAR**

includes penne pasta, house pimento cheese sauce, crumbled Nueske's bacon, scallions, crumbled bleu cheese, shredded Wisconsin cheeses, hot sauces, and pickled jalapenos. choose one of the following proteins to complete your mac and cheese bar:

- Smoked Chopped Beef Brisket
- Smoky Pulled Pork
- Meat or Vegetarian Chili includes side of sour cream
- Pulled Buffalo Chicken

### **SLIDER BUFFET**

includes house fried potato chips, Miller Baking Company pretzel slider rolls, and condiments. rolls and condiments are packaged separately so guests can build their own custom sliders.

choose 2 of the following entrees to complete your slider buffet:

- Bourbon BBQ Pork Meatball with Carolina Slaw
- Pulled BBQ Chicken
- Smoky Pulled Pork
- Smoked Beef Brisket
- Cheddar Stuffed Beef
- Ground Turkey, Feta, and Spinach
- Maple Glazed Pork Belly with Pickled Red Onions
- Mini Brats with Kraut
- Vegan Black Bean
- Portabella Mushroom with Mixed Greens and Roasted Red Pepper Sauce (Vegan)

### **RAMEN**

served in mini Chinese takeout boxes. beef bone broth, flank steak, sprouts, pickled eggs, cilantro, limes, hot sauces, kimchi, and noodles

### **BAO**

steamed bao (light steamed flour based bun) filled with smoked pork belly, kimchi, cilantro, sweet chili sauce





## Late Night Snack Platters

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### FARM STAND

*assorted Wisconsin cheese, sausage, and Potters crackers. includes soft/hard cheeses that are seasonally available, Wisconsin charcuterie, house made pickles, dates, and seasonal chutney*

*12" platter or 16" platter*

### PRETZEL BITES & DIPS

*Miller Baking Company Pretzel bites with Sprecher Root Beer Mustard, Mustard Girl Stone Ground Deli mustard, roasted red pepper hummus, and Tall Guy Pretzel dip.*

*Medium Bowl (feeds 30 people)*

### CHIP & DIP TRIO

*large bowl of house fried red corn tortilla chips, 1 pint each of fresh tomato salsa and elote (corn relish), and 1 quart of fresh guacamole.*

*Large Bowl (feeds 30 people)*

### BAR SNACKS

*large bowl of house lattice cut potato chips, one pint of Tall Guy chip dip, half pint of house made pickles, small bowl of smoky pretzels with local mustard, one pint of artisan nut mixture.*

*(feeds 30 people)*

### AVOCADO TOAST BAR

*toasted crostini served alongside avocado spread, house made pimento cheese, cream cheese, honey butter and seasonal jam*

### POPCORN BAR

*mini popcorn boxes filled with an assortment of sweet and savory flavors of Jane's Popcorn*



LET US  
HELP YOU  
CREATE  
MEMORIES  
THROUGH  
FOOD...🔥



AND A GRILL  
— CATERING —

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