



WEDDING + FULL SERVICE

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.



DAN NOWAK
Owner, Chef + Tall Guy

DANA SPANDET
Executive Chef

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

GYRO MEATBALLS

ground lamb, house tzatziki sauce

GOAT CHEESE STUFFED PEPPERAZZI PEPPERS

tangy marinated peppers, creamy goat cheese, balsamic glaze

GRILLED PEACH SKEWER

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

CAPRESE SKEWER

cherry tomato, fresh mozzarella, basil, balsamic glaze, bamboo skewer

MINI PRETZEL BITE + BRAT SKEWER

Wisconsin brat and Miller Baking Company pretzel bites, bamboo skewer, mustard dipping sauce

RUMAKI

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

PRETZEL BITES

Miller Baking Company pretzel bites, mustard dipping sauce

SWEET CORN BRULEE

our savory twist on creme brulee! Alsum Farm sweet corn, herbs, espresso cup

BAO

steamed bao (light steamed flour based bun) filled with smoked pork belly, local 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

WISCONSIN NAPOLEON

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

MUSSELS

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

CHAR GRILLED JALAPEÑOS

stuffed with cream cheese and smoked brisket, wrapped in Nueske's bacon

ARANCINI BITES

cheesy herbed risotto, panko crusted and fried, garlic aioli

SMOKED PORK + COLLARD GREEN EGGROLL

wonton wrapper, house smoked pork, slow braised collards, Carolina BBQ sauce

ELOTE TARTLET

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

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

MINI TOSTADAS

smoked brisket, pickled red onions, cotija, slaw, 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

FARM STAND

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

CHARCUTERIE CENTERPIECES

welcome your guests with a cheese course as the center of attention at their table! seasonal Wisconsin cheese selection, charcuterie, olive medley, house made jam, artisan crackers.

SEASONAL GRAZING TABLE

seasonal selection of 4 to 5 Wisconsin cheeses, char grilled vegetables, dried fruit, nuts, shaved prosciutto, artisan crackers, Italian breadsticks, crostini, smoky pretzels, fresh fried potato chips, pickles, jam, and Tall Guy chip dip.

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

STRAWBERRY

pea tendrils and mixed greens, strawberries, candied pecans, balsamic bellavitano cheese, champagne vinaigrette

WATERMELON BEET

mixed greens, tomatoes, watermelon, roasted beets, feta, basil grapefruit 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, apple, shaved brussel sprouts, carrots, pomegranate, balsamic bellavintano cheese, champagne vinaigrette

ROOT CELLAR SMOKED BEET

mixed greens, cold smoked beets, roasted squash, maple pepitas, goat cheese, maple bourbon 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

CHAR GRILLED

house marinade, char grilled chicken breast

BRAISED

bone-in 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)

MEDITERRANEAN

char grilled legs quarters, topped with tomatoes, feta, olive medley, fresh herbs

PORK

BERKSHIRE BABY BACK RIBS

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

PRIME RIB ROAST

mustard herb crusted, char-grilled bone-in roast

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

TRI TIP

available for carving on a buffet or station. char grilled, house BBQ rub

SEAFOOD

CEDAR PLANK SALMON

available for buffet or station service. sustainably sourced Verlasso salmon on char grilled fresh cedar planks. pan seared salmon available for plated service.

STEELHEAD TROUT

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

SHRIMP SKEWERS

6" skewers of char grilled, herb buttered shrimp

CEDAR WRAPPED SALMON BUNDLES

available for plated or family style service. bourbon soaked cedar wraps, sustainably sourced Verlasso salmon filet, seasonal vegetables

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

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
- Korean BBQ Sauce
- Peach Salsa

SLIDERS

served with customized condiments and Miller Baking Company pretzel slider rolls

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

available for buffet or station service only

TACOS

served with corn and flour tortillas, tomato salsa, peach salsa, queso fresco, and sour cream.

add house made guacamole, fresh fried red corn tortilla chips, or Mexican rice with cilantro lime black beans to further customize your selections.

- Smoked Chopped Beef Brisket
- Char Grilled Chicken
- Smoky Pulled Pork
- Sliced Portabella with Sauteed Onions and Peppers (Vegan)
- BBQ Pulled Jackfruit (Vegan)
- Char Grilled Steak with house steak seasoning
- Smoked Pork Belly
- Creole Shrimp

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

RAMEN

start building your bowl with veggie or beef bone broth. add pork belly or flank steak. includes sprouts, pickled eggs, radishes, cilantro, limes, hot sauce, kimchi, and noodles. served in mini Chinese takeout boxes. chopsticks will be provided.

POKE

ahi tuna lightly dressed with soy sauce, rice vinegar, sesame oil, scallions, and sweet chili sauce. includes kimchi, Asian style slaw, a variety of sauces, pickled vegetables, and jasmine rice. chopsticks will be provided.

BAO

steamed bao (light steamed flour based bun) filled with chef carved pork belly or smoked beef brisket. includes kimchi, Asian style slaw, a variety of sauces, pickled vegetables, and fresh cilantro sprigs.

VEGAN + VEGETARIAN

BLACK BEAN CAKE

rolled oats, spinach, herb, and black bean cake served on a bed of greens, dressed with roasted red pepper sauce. Vegan.

LINGUINE

fresh garlic and parsley linguine, house made nut-free pesto sauce, seasonal roasted veg. Vegetarian.

PORTABELLA NAPOLEON

layers of balsamic marinated portabella with fresh herbs and seasonal veg, roasted red pepper sauce. Vegan

FARMER'S MARKET RISOTTO

seasonal veg, Vegan.

PULLED JACKFRUIT

slow cooked & pulled jackfruit, Vegan.



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

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

SMOKED PARMESAN GARLIC

baby creamer potatoes, fresh herbs, garlic, grated parmesan

GREEK ROASTED

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

VEGETABLE

FIRE ROASTED

seasonal grilled veggie bundles, fresh herbs

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)

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

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

MINI ITALIAN CANNOLI

LEMON CURD TARTLETS WITH CANDIED LEMON ZEST

PANNA COTTA

served in mini espresso cups with seasonal berry topping

MINI CHOCOLATE MOUSSE TARTLETS

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

GYRO MEATBALLS

ground lamb, house tzatziki sauce

MINI PRETZEL BITE & BRAT SKEWER

Wisconsin brat and Miller Baking Company 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

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, mustard dipping sauce, 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 —

#TEAMTALLGUY

6735 W LINCOLN AVE | WEST ALLIS, WI 53219
TALLGUYANDAGRILL.COM | 414.777.0770