



TALL GUY AND A GRILL

CATERING

— PROUD FAMILY MEMBER OF —
BRAZEN STANDARD
HOSPITALITY

Balsamic
Bellavitano

Wisco
cheese
cukes

PICK-UP + DELIVERY MENU

2024-2025

🔥 Hello There!

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.

From planning to plating, we're ready to make every step feel effortless so you can enjoy a gathering that inspires lasting memories.



THE FIRST + ONLY CERTIFIED GREEN CATERER IN MILWAUKEE

We use compostable platters with serveware, including Earth-friendly and compostable plates, napkins, and forks.



Dan Nowak
CEO and 'Tall Guy'
Brazen Standard
Hospitality
(bottom left)

Alissa Shiffman
Director of Operations
Brazen Standard
Hospitality
(bottom right)

FAMILY **BRAZEN STANDARD** MEMBER
HOSPITALITY — MILWAUKEE



Let Us Help You Make Memories Through Food. 🔥

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.

FUN + FLEXIBLE

With à la carte and custom menu options, we can bring your ideal evening to life for any sized group.

AWARD-WINNING

A fan favorite from the start, we've been recognized as a Top 5 Caterer in Milwaukee year after year.

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.

And with The Dessert Cart and The Crafted Tavern, we roll in local desserts and bring a bar service stocked with 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.

Why Tall Guy

When you choose Tall Guy, you're supporting a variety of businesses across Southeast Wisconsin.

We're proud to partner with a community of talented farmers, brewers, artisans, and more for their incredible quality, freshness, and the impact that comes from supporting local.



**CELEBRATING
INGREDIENTS MADE
IN WISCONSIN**



**LOCALLY GROWN
PRODUCE USED
WHEN IN SEASON**



**MIDWEST SOURCED
BEEF, PORK, CHICKEN**



**RESPONSIBLY SOURCED
FISH AND SEAFOOD**

PROUDLY PARTNERING WITH WISCONSIN BUSINESSES

**ALSUM
SWEETCORN**



**CARRIE'S
CRISPIES**
WEST ALLIS, WISCONSIN



Greige
pâtisserie

**HUNDRED
ACRE**



ORO
di oliva



**Potter's
Crackers**



**purple
door**
ice cream



TAPPED
MAPLE | SYRUP



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.



Book Your Event:

414-777-0770

TallGuyandaGrill.com

FAMILY **BRAZEN STANDARD** MEMBER
HOSPITALITY — MILWAUKEE

CORPORATE DROP-OFF

Tall Guy is flexible to all of your business's requirements and has a high attention to detail.

We put new spins and flavors on some old favorites using Wisconsin sourced, farm to table ingredients. Impress your employees or business guests with our drop-off box lunches and cold or hot buffets.

Our team will help you to customize your menu with crowd-pleasing flavors which meet dietary needs including: vegetarian, vegan, and gluten free.

Our team will deliver, set-up, and then leave you and your guests to enjoy.

PARTY CATERING

Parties are about friends and family gathering together, hanging out, and of course, food and drink.

You shouldn't be worried about the food, preparing the table, or dealing with the clean-up after the party! Impress your friends by using a world class party caterer, Tall Guy!

We excel at servicing all types of parties in the Milwaukee area and beyond. Whether a birthday, anniversary, baby shower, holiday, quinceañera, graduation or game day, we are here to help!

We also have special menus for Thanksgiving and Holiday Catering, be sure to check out tallguyandagrill.com

BAR SERVICE

The
Crafted
TAVERN WIS

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

The Crafted Tavern is a traveling bar service pouring a selection of Wisconsin's favorite **craft beer**, **cocktails**, and **mocktails** for events and special gatherings—in almost any location.

Our team is happy to assist you with planning out the perfect drink menu.



Party Starters

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



SMOKED SAUSAGE ROLLS



BBQ CORNBREAD MUFFINS



SPINACH ARTICHOKE STUFFED MUSHROOMS

HOT STARTERS

PRETZEL BITE + BRATWURST SKEWER

Wisconsin brat and Miller Baking Company pretzel bites, served with a Honey Dijonnaise dipping sauce \$5.50/pp

BOURBON BBQ PORK MINI MEATBALLS

ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce \$5.50/pp

RUMAKI

dates stuffed with cream cheese, wrapped in Nueske's bacon \$5.50/pp

GYRO MINI MEATBALLS

ground lamb and beef, house tzatziki \$5.50/pp

SMOKED SAUSAGE ROLLS

puff pastry, smoked sausage, everything bagel seasoning, served with a Honey Dijonnaise dipping sauce \$5.50/pp



GYRO MEATBALLS



PRETZEL + BRATWURST SKEWER



RUMAKI

SPINACH ARTICHOKE STUFFED MUSHROOMS (v)

creamy spinach artichoke dip, locally sourced mushrooms, house toasted breadcrumbs \$5.50/pp

BBQ CORNBREAD MUFFINS

mini cheddar cornbread muffins, BBQ pulled chicken, pimento cheese, hot honey \$5.50/pp

COLD STARTERS

CREOLE SHRIMP SKEWER

Cajun seasoned shrimp, drizzled with a house remoulade \$5/pp

GOAT CHEESE STUFFED PEPPERAZZI PEPPERS (v)

tangy, marinated peppers, creamy goat cheese, balsamic glaze \$5/pp

CAPRESE SKEWER (v)

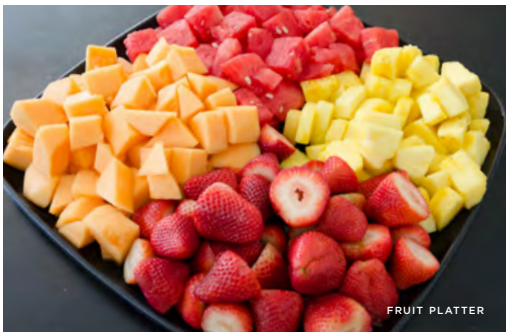
cherry tomato, fresh mozzarella, basil, balsamic glaze \$3/pp



GOAT CHEESE STUFFED PEPPERAZZI PEPPERS

Platters

Our beautiful Platters offer guests an abundant array of bites. Easy to grab, they're perfect for enjoying between warm hellos.



FARM STAND

Served as a tabled display. \$5.75/pp

- 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
- Olive Medley
- Housemade Pimento Cheese
- Seasonal House-Made Jam

MEDITERRANEAN (v) \$6.25/pp

- Char-Grilled Green Beans
- Asparagus
- Bell Peppers
- Seasonal Squash
- Broccoli
- Cauliflower
- Marinated Portabella
- Feta Cheese
- Olive Medley
- Marinated Artichokes
- House Made Hummus
- Pepperoncini

VEGGIES (v) \$5.00/pp

- Tri-colored Carrots
- Broccoli
- Cauliflower
- Bell Peppers
- Cherry Tomatoes
- House-made Ranch Dressing

Add Roasted Red Pepper Hummus or our seasonally available Sweet Potato Hummus for \$5/pint.

HOUSE CHIP + DIP TRIO (v) \$6.00/pp

- House-fried Tortilla Chips
- Fresh Tomato Salsa
- Elote (Corn Relish)
- Fresh Guacamole

PRETZEL BITES + DIPS (v) \$6.50/pp

- Miller Baking Company Pretzel Bites
- Honey Dijonnaise Dipping Sauce
- Pimento Cheese Dip

FRUIT PLATTER (v)

Assorted seasonal fruit including melons, berries, and pineapple \$3.50/pp

PLATTERS

SPINACH + ARTICHOKE DIP (v)

House-made creamy artichoke dip, hand-cut and fried tortilla chips

- Small (serves 20-25 people) \$75
- Large (serves 50-55 people) \$150

HEIRLOOM TOMATO BRUSCHETTA PLATTER (v)

Local heirloom tomatoes, fresh basil, house-toasted crostini

- Small (serves 20-25 people) \$55
- Large (serves 50-55 people) \$110

BY THE DOZEN

TENDERLOIN SLIDERS

Thin-sliced beef tenderloin, peppercorn horseradish cream sauce, served on Miller Baking Co. pretzel slider buns \$90/dozen (minimum 1 dozen)

HAM & PIMENTO CHEESE SLIDERS

Sliced ham, pimento cheese, mini pretzel rolls \$50/dozen (minimum 1 dozen)

TURKEY SLIDERS

Sliced turkey, garlic aioli, mustard, mini pretzel rolls \$50/dozen (minimum 1 dozen)

Exclusive Spread

WISCONSIN ARTISANAL GRAZING TABLE

Gather your guests around the table to graze, socialize, and enjoy each others company. Includes our signature Farm Stand display and your choice of any three (3) hot or cold appetizer offerings. \$26/person*

*Onsite set-up by our staff is required



Sandwiches + Wraps

Recharge your group with satisfying sandwiches and wraps made with local flair.

BUFFET STYLE

Minimum order is (10) People \$19/person
up to 3 Selections (parties of 10-15)
up to 5 Selections (for 20+ people)

Includes:

- Chef's Choice Seasonal Salad
- House-made Potato Chips
- Assorted Fresh Baked Cookies

BOX LUNCH

Minimum order is (10) People \$16/person
up to 3 Selections (parties of 10-15)
up to 5 Selections (for 20+ people)

Includes:

- Seasonal Fruit
- House-fried Lattice Potato Chips
- Assorted Fresh Baked Cookies

A LA CARTE

Sandwich Only \$12/person

COLD SANDWICHES

ITALIAN SANDWICH

smoked ham, Genoa salami, pepperoni, fresh smoked mozzarella, mayo, giardiniera, greens, and black olive tapenade on ciabatta bread

SMOKED HAM & CHEESE SANDWICH

smoked ham, house pimento cheese, sliced green apples, seasoned greens, ciabatta bread

ROAST BEEF SANDWICH

fresh sliced roast beef, crumbled Gorgonzola, balsamic caramelized onions, peppercorn horseradish sauce, seasoned greens, ciabatta bread

TALL GUY TURKEY WRAP

all-natural turkey breast, giardiniera, house made jam, pickled red onion, seasoned greens, sharp white cheddar, whole wheat wrap

CHICKEN CAESAR WRAP

char-grilled chicken breast, house Caesar dressing, shaved parmesan, tomato, seasoned greens, whole wheat wrap

VEGGIE HUMMUS WRAP ^(v)

roasted red pepper hummus, sriracha, cucumbers, carrots, sliced bell peppers, black olive tapenade, seasoned greens, whole wheat wrap

HOT SANDWICHES

(not available as boxed lunches)

BUFFALO CHICKEN SANDWICH

pulled buffalo chicken, crumbled bleu cheese, pepperoncini peppers, ciabatta bread

CUBAN SANDWICH

smoked pork, ham, house pickles, Swiss cheese, mustard, ciabatta bread

ITALIAN BEEF

shaved beef, giardiniera, smoked mozzarella cheese, ciabatta bread

REUBEN SANDWICH

sliced corned beef, Swiss cheese, kraut, thousand island dressing, marble rye

ROASTED VEGGIE SANDWICH ^(v)

seasonal roasted and sliced fresh vegetables, smoked provolone, charred red pepper sauce, ciabatta bread

REUBEN SANDWICH

sliced corned beef, Swiss cheese, kraut, thousand island, marble rye

STEAK SANDWICH

sliced steak with house steak seasoning, mushrooms, onions, bell peppers, bleu cheese, garlic aioli, ciabatta bread

Hot Buffet

Our crowd-pleasing main course options updated with fresh, local flavors.



SMOKED CHICKEN

HOUSE SAUCES

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

UPGRADE TO YOUR CHOICE OF SALAD

Choose from our range of salad offerings. Excludes the Wisconsin Wedge. (+\$2/pp)

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

ITALIAN BUFFET

Tall Guy family favorites!

\$26/pp



INCLUDES:

- Baked Cavatappi with house Marinara Sauce, Ricotta, Mozzarella
- Caesar Salad
- Garlic Bread
- Grandma Betty's Beef Meatballs
- Char-grilled Chicken Breast with Alfredo

THE CLASSIC BUFFET

Includes Garden Salad with balsamic vinaigrette.

\$29.50/pp

1. SELECT YOUR FIRST PROTEIN (1):

- Char-Grilled Chicken Breast with your choice of sauce
- Mediterranean Chicken char-grilled chicken breast, house marinade, puttanesca sauce
- Wild Mushroom Chicken char-grilled chicken breast, imperial stout demi, cremini mushrooms
- Smoked Chicken house smoked and char-grilled bone-in chicken leg quarters, served with Tall Guy Bourbon BBQ Sauce

2. SELECT YOUR SECOND PROTEIN (1):

- Smoked, Sliced Beef Brisket
- Shredded Boneless Beef Ribs with pan gravy
- Pan-Seared Sustainably-Sourced Verlasso Salmon with your choice of sauce
- Sliced Pork Loin with your choice of sauce
- OR Choose a second option from list 1.

ADD A THIRD PROTEIN (+\$5/pp)

3. SELECT YOUR VEGETABLE (1):

- Parmesan Broccoli
- Char-Grilled Green Beans
- Seasonal Roasted Vegetable Blend

4. SELECT YOUR STARCH (1):

- Seasoned Roasted Potatoes
- Seasonal Rice Blend
- Garlic Herbed Pasta

ASIAN-INSPIRED RICE BOWL BUFFET

Served buffet-style.

\$27/pp

INCLUDES:

- Jasmine Rice
- Shredded Carrots
- Scallions
- Edamame
- Bell Peppers
- Broccoli
- Soy Sauce
- Sweet Chili Sauce

SELECT TWO (2) PROTEINS:

- Char-Grilled Chicken Breast
- Salmon
- Shrimp

CHOOSE A SAUCE FOR EACH PROTEIN:

- Teriyaki
- Sweet Chili

Our salad options are artisan created for a bounty of flavors in each forkful.



ALWAYS AVAILABLE

APPLE BLEU (v)

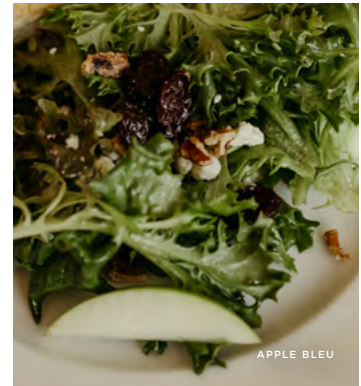
heritage greens with petite green and red leaf lettuce, apple, crumbled bleu cheese, candied pecans, dried cherries, champagne vinaigrette \$5/pp

CAESAR SALAD (v)

romaine, parmesan cheese, crouton, lemon wedge, house Caesar dressing \$5/pp

GARDEN SALAD (v)

heritage greens with petite green and red leaf lettuce, cherry tomatoes, carrots, cucumber, croutons, balsamic vinaigrette \$5/pp



APPLE BLEU

SEASONAL SPECIALS



STRAWBERRY SALAD

SPRING-SUMMER

STRAWBERRY SALAD (v)

mixed greens, arugula, strawberries, candied pecans, balsamic Bellavitano cheese, champagne vinaigrette \$5/pp

SUMMER ARUGULA SALAD (v)

mixed greens, arugula, red onion, cucumber, tomato, basil, shaved parmesan, croutons, creamy peppercorn ranch dressing \$5/pp

FALL-WINTER

KALE RANCH SALAD (v)

kale greens blend, shaved brussels sprouts, cornbread croutons, butternut squash, fresh herbs, shaved parmesan, creamy peppercorn ranch dressing \$5/pp

MAPLE DELICATA SALAD (v)

mixed greens, kale blend, roasted delicata squash, maple pepitas, goats cheese, maple bourbon vinaigrette \$5/pp



MAPLE DELICATA SALAD

Mix and match favorites to create your own custom buffet!



MEDITERRANEAN PASTA SALAD

HEART-WARMING CLASSICS



VEGETABLE LASAGNA

BAKED CAVATAPPI

four cheese blend, house marinara, fresh Italian herbs

Half Pan (serves 10-15 people) \$55

Full Pan (serves 25-30 people) \$85

BEEF LASAGNA

fresh ground beef, lasagna noodles, three cheese blend, ricotta, house marinara

Half Pan (serves 10-15 people) \$70

Full Pan (serves 25-30 people) \$115

WI BAKED MAC & CHEESE

Wisconsin aged cheddar cheese sauce, shells, fresh herbs

Half Pan (serves 10-15 people) \$65

Full Pan (serves 25-30 people) \$115

VEGETABLE LASAGNA

seasonal sautéed vegetables, ricotta cheese, fresh lasagna noodles, smoked mozzarella cream sauce

Half Pan (serves 10-15 people) \$70

Full Pan (serves 25-30 people) \$115

PICNIC SIDES



FINGERLING POTATO SALAD

CAROLINA SLAW (v)

shredded cabbage and carrots, dressed with apple cider vinegar and Dijon mustard Southern style dressing \$2.25/pp

FINGERLING POTATO SALAD

crumbled bacon, egg, fresh green beans, diced celery, fresh herbs, fingerling potatoes, house vinaigrette \$5/pp

TALL GUY PASTA SALAD (v)

tri-color rotini, Wisconsin cheese curds, diced bell pepper, sliced black olives, cherry tomatoes, house Italian vinaigrette \$4/pp



NEW POTATO SALAD (v)

jalapeño Caesar dressing, diced tomato, shaved brussels sprouts \$5/pp

MEDITERRANEAN PASTA SALAD (v)

artichokes, olive medley, roasted red peppers, feta, parsley, green beans, house vinaigrette \$5/pp

MKE *The* WIS
DESSERT
CART

ORDER NOW! 414.777.0770



Dessert Mini Platters

CLASSIC

\$6.25/pp
(includes 3 pieces per person)

INCLUDES:

- Mini Brownies
- Macarons
- Bites of Seasonal Cripie
Treats from Carrie's Crispies



SWEETS TABLE

\$8.75/pp
(includes 3 pieces per person)

INCLUDES:

- All items in the
Classic Package
- Mini S'mores Bars
- Mini Lemon Bars
- Mini Blondies



Cookies

Crowd-pleasing classics.

**CHOCOLATE CHIP
COOKIES
SUGAR COOKIES**

Order by the Dozen!



PRESENTED ON BEAUTIFUL, COMPOSTABLE PLATTERS



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

Other Details



Book Your Event:

414-777-0770

TallGuyandaGrill.com

To guarantee your selections, please place your order at least 48 hours in advance.

Since our food is prepared fresh to order, ability to fill last minute requests is limited.

PLEASE NOTE:
an order minimum of \$1,000 is required

FAMILY **BRAZEN STANDARD** MEMBER
HOSPITALITY — MILWAUKEE

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 + 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.

TALL GUY
AND A GRILL
CATERING

TallGuyandaGrill.com | 414-777-0770
6735 W. Lincoln Ave West Allis, WI 53219

#TeamTallGuy