

# TALL GUY AND A GRILL

CATERING

— PROUD FAMILY MEMBER OF —  
BRAZEN STANDARD  
HOSPITALITY

WEDDING MENU

FALL-WINTER 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 HOSPITALITY MILWAUKEE** MEMBER



## 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**



**Greige**  
pâtisserie



**Potter's  
Crackers**



**TAPPED**  
MAPLE | SYRUP



# Party Starters



## PASSED STYLE SERVICE

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

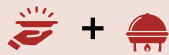
YOUR CHOICE OF:

**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**

WITH YOUR CHOICE OF:

**1 TABLED APPETIZER STATION**

OR

YOUR CHOICE OF:

**3 PASSED APPETIZERS**

WITH YOUR CHOICE OF:

**1 TABLED APPETIZER STATION**



### CHICKEN + WAFFLE BITE

mini maple waffles, fried chicken bite, Boursin cheese, hot honey

### BBQ CORNBREAD MUFFINS

mini cheddar cornbread muffins, BBQ pulled chicken, pimento cheese, hot honey

### BAO

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

### STEAK CROSTINI

char-grilled tenderloin, Tall Guy stout caramelized onions, horseradish cream, micro arugula (+\$2/pp)

### GYRO MEATBALLS

ground lamb and beef, house tzatziki sauce



### PRETZEL BITE + BRATWURST SKEWER

Wisconsin brat and Miller Baking Company pretzel bites, served with a Honey Dijonnaise dipping sauce

### SMOKED SAUSAGE ROLLS

puff pastry, smoked sausage, everything bagel seasoning, honey dijonaise

### BOURBON BBQ PORK MINI MEATBALLS

ground pork, house breadcrumbs, Tall Guy Bourbon BBQ Sauce

### RUMAKI

dates stuffed with cream cheese, wrapped in bacon



### MINI BBQ PORK TOSTADA

smoky pulled pork, Carolina slaw, crispy onion straws

### BBQ SHRIMP + GRITS

char-grilled shrimp, pimento cheese grits

### CREOLE SHRIMP SKEWER

Cajun seasoned shrimp, house remoulade



### MINI SHRIMP TOSTADA

Asian style slaw, shrimp, sweet chili sauce

### ARANCINI BITES

cheesy herbed risotto, panko crusted and fried, served with garlic aioli

### VEGAN BAO

steamed bao (light steamed flour based bun) filled with hoisin glazes oyster mushrooms, pickled carrots and cucumber, sesame seeds



### TOMATO SOUP SHOOTER

tomato soup and grilled cheese crouton

### GOAT CHEESE STUFFED PEPPERAZZI PEPPERS

tangy, marinated peppers, creamy goat cheese, balsamic glaze



### CAPRESE SKEWER

cherry tomato, fresh mozzarella, basil, balsamic glaze

### BROWN BUTTER SQUASH BRUSCHETTA

brown butter roasted butternut squash, sage ricotta, crispy sage

### SPINACH ARTICHOKE STUFFED MUSHROOMS

creamy spinach artichoke dip, locally sourced mushrooms, house toasted breadcrumbs

## TABLED APPETIZER STATIONS

Our beautiful buffet-style Grazing Tables offer guests an abundant array of bites. Easy to grab, they're perfect for enjoying between warm hellos.



### FARM STAND (v)

Served as a tabled display.

- Assorted Wisconsin Cheese and Pottery Crackers includes seasonally available soft and hard cheeses
- Wisconsin Charcuterie includes selection of locally sourced sausage, salami, and prosciutto
- Wisconsin Cheese Curds
- House-Made Pickles
- Mixed Olives
- Housemade Pimento Cheese
- Seasonal House-Made Jam

### MEDITERRANEAN MEZZE (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
- Pita
- Crostini
- Feta
- Artichoke Hearts
- Olive Medley
- Pickles
- Goat Cheese Stuffed Peppers
- Pepperoncini



### SEASONAL GRAZING TABLE\*

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

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

- 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

# Full Service Packages

We've made it easy 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

Choose (1) **Chicken Entrée** and (1) **Additional Entrée** from page 10.

+

### 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

Choose (1) **Chicken Entrée** and (1) **Additional Entrée** from page 11.

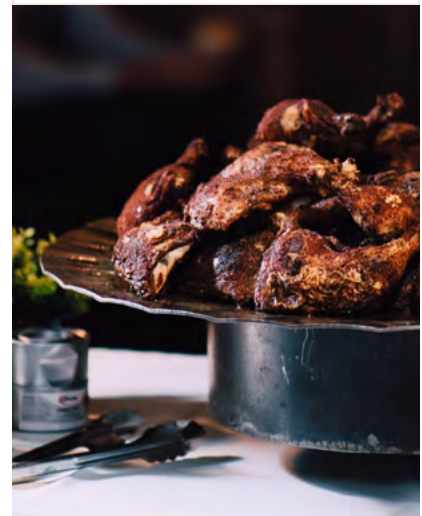
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### 1 SIDE STARCH

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

### 1 SIDE VEGETABLE

Your choice of (1) vegetable side dish



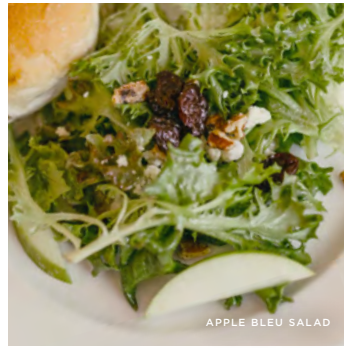
# Greens

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.



WISCONSIN WEDGE SALAD



APPLE BLEU SALAD

**GARDEN** (v)  
mixed greens, cherry tomatoes, carrots, cucumber, croutons, balsamic vinaigrette

**CAESAR SALAD** (v)  
romaine, parmesan cheese, crouton, lemon wedge, house Caesar dressing

**APPLE BLEU** (v)  
mixed greens, apple, crumbled bleu cheese, candied pecans, dried cherries, champagne vinaigrette

**WISCONSIN WEDGE**  
butter lettuce, bacon, tomato, crumbled bleu cheese, candied pecans, creamy peppercorn ranch dressing (+\$2/pp)

**KALE RANCH SALAD** (v)  
kale greens blend, shaved brussels sprouts, cornbread croutons, butternut squash, fresh herbs, shaved parmesan, creamy peppercorn ranch dressing

**MAPLE DELICATA SALAD** (v)  
mixed greens, kale blend, roasted delicata squash, maple pepitas, goats cheese, maple bourbon vinaigrette



MAPLE DELICATA SALAD

PICK YOUR SALAD SERVICE STYLE:



PLATED BUFFET

# Entrées

## DUET PLATED ENTRÉES

Amaze guests with our show-stopping Duet Plated Entrées. Pair two of our Midwest-sourced mains into one incredible plate.



**CHICKEN + BEEF**  
char-grilled chicken breast and petite filet with house steak seasoning

**SALMON + BEEF**  
pan seared Verlasso salmon and char-grilled petite filet, seasoned with house steak seasoning

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

### DUET ENTRÉE UPGRADE:

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



# Entrées

## PLATED ENTRÉES

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



## HOUSE SAUCES

Customize your entrée with one (1) scratch-made sauce per entrée. Add more sauces for an additional charge.

- Brown Butter Aioli
- Carolina BBQ Sauce
- Chimichurri
- Lemon Crema
- Mustard Cream
- Peach BBQ
- Peppercorn Horseradish Cream Sauce
- Puttanesca Sauce
- Roasted Tomato Butter
- Spiced Apples, Caramelized Onions, Door County Cherries
- Tall Guy Bourbon BBQ Sauce
- Tall Guy Imperial Stout Demi

## CHICKEN

**CHAR-GRILLED CHICKEN**  
char-grilled chicken breast, house marinade

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

**SMOKED CHICKEN**  
house smoked and char-grilled bone-in chicken leg quarters

**MEDITERRANEAN CHICKEN**  
house marinade, char-grilled chicken breast, Puttanesca sauce, fresh herbs



## BEEF

**SHORT RIBS**  
braised, boneless beef short rib, housemade pan gravy

**PETITE FILET**  
6oz filet, char-grilled with house steak seasoning

**NY STRIP**  
12oz strip steak, char-grilled with house steak seasoning

## PORK

**BERKSHIRE BABY BACK RIBS**  
house smoked, house BBQ dry rub, apple cider vinegar, Tall Guy bourbon BBQ sauce

**BONE-IN CHOP**  
char-grilled, house spice rub



## SEAFOOD

**VERLASSO SALMON**  
pan-seared, sustainably sourced Verlasso salmon filet

**SWORDFISH**  
char-grilled, citrus seasoned



## VEGGIE

**SWEET POTATO + BLACK BEAN CAKE (VEGAN)**  
Roasted sweet potato, oats, and black beans, on a bed of greens topped with chimichurri. Served with your selected vegetable and starch.

**WILD MUSHROOM RISOTTO (V)**  
wild mushrooms, mascarpone and parmesan cheeses, fresh herbs

**BALSAMIC PORTABELLA (V)**  
Balsamic marinated portabella, topped with Italian seasoned fresh mozzarella, fresh herbs, house marinara. Served with your selected vegetable and starch.

**STUFFED PEPPER (VEGAN)**  
bell pepper stuffed with wild rice, onion, carrots, zucchini, chickpeas, and diced tomatoes, chimichurri.

**SWEET CORN POLENTA RAVIOLI (V)**  
rosemary brown butter, roasted corn, shaved parmesan



## UPGRADE YOUR ENTRÉE:

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



**FAMILY STYLE ENTRÉES**

Bring guests closer with an incredible meal around the table. Passed platters create a connection as guests build their perfect plate and portions.



SMOKED CHICKEN

 **CHICKEN**

**CHAR-GRILLED CHICKEN**  
*char-grilled chicken breast, house marinade*

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

**SMOKED CHICKEN**  
*house smoked and char-grilled bone-in chicken leg quarters*

 **MEDITERRANEAN CHICKEN**  
*house marinade, char-grilled chicken breast, Puttanesca sauce, fresh herbs*



SHORT RIBS

 **BEEF**

**SHORT RIBS**  
*braised, boneless beef short rib, homemade pan gravy*

 **PETITE FILET**  
*char-grilled with house steak seasoning*



BERKSHIRE BABY BACK RIBS

 **PORK**

 **BERKSHIRE BABY BACK RIBS**  
*house smoked, house BBQ dry rub, apple cider vinegar, Tall Guy bourbon BBQ sauce*

**PORK LOIN**  
*char-grilled, house spice rub*



CHAR-GRILLED CHICKEN

 **SEAFOOD**

**VERLASSO SALMON**  
*pan-seared, sustainably sourced Verlasso salmon filet*

**SWORDFISH**  
*char-grilled, citrus seasoned*

**GARLIC HERB SHRIMP SKEWER**  
*char-grilled, garlic herb butter*



VERLASSO SALMON

 **HOUSE SAUCES**

Customize your entrée with two (2) scratch-made sauce per entrée. Add more sauces for an additional charge.

- Brown Butter Aioli
- Carolina BBQ Sauce
- Chimichurri
- Lemon Crema
- Mustard Cream
- Peach BBQ
- Peppercorn Horseradish Cream Sauce
- Puttanesca Sauce
- Roasted Tomato Butter
- Spiced Apples, Caramelized Onions, Door County Cherries
- Tall Guy Bourbon BBQ Sauce
- Tall Guy Imperial Stout Demi

# Entrées

## BUFFET ENTRÉES

From sides to the fixings, guests can create their ideal plate however they like, and enjoyed at their own pace.



## HOUSE SAUCES

Customize your entrée with two (2) scratch-made sauce per entrée. Add more sauces for an additional charge.

- Brown Butter Aioli
- Carolina BBQ Sauce
- Chimichurri
- Lemon Crema
- Mustard Cream
- Peach BBQ
- Peppercorn Horseradish Cream Sauce
- Puttanesca Sauce
- Roasted Tomato Butter
- Tall Guy Bourbon BBQ Sauce
- Tall Guy Imperial Stout Demi

1



## SELECT YOUR FIRST PROTEIN:

CHOOSE ONE (1)

### BEEF

#### SMOKED BRISKET

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

#### TENDERLOIN

char-grilled with house steak seasoning

#### SHORT RIBS

braised, boneless beef short rib, housemade pan gravy

### PORK

#### PORK LOIN

char-grilled, house spice rub

2



## SELECT YOUR SECOND PROTEIN:

CHOOSE ONE (1)

### CHICKEN

#### CHAR-GRILLED CHICKEN

char-grilled chicken breast, house marinade

#### WILD MUSHROOM CHICKEN

char-grilled chicken breast, imperial stout demi, cremini mushrooms

#### SMOKED CHICKEN

house smoked and char-grilled bone-in chicken leg quarters

#### MEDITERRANEAN CHICKEN

house marinade, char-grilled chicken breast, Puttanesca sauce, fresh herbs

### PORK

#### BONE-IN CHOP

char-grilled, house spice rub

#### BERKSHIRE BABY BACK RIBS

house smoked, house BBQ dry rub, apple cider vinegar, Tall Guy bourbon BBQ sauce

### SEAFOOD

#### VERLASSO SALMON

pan-seared, sustainably sourced Verlasso salmon filet

#### SWORDFISH

char-grilled, citrus seasoned

#### GARLIC HERB SHRIMP SKEWER

char-grilled, garlic herb butter

# Side Dishes

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.



SMOKED PARMESAN GARLIC POTATOES

## STARCHES



WISCONSIN HARVEST WILD RICE

**FINGERLING POTATOES (v)**  
brown butter roasted fingerling potatoes with fresh herbs and garlic

**WISCONSIN HARVEST WILD RICE (v)**  
wild rice, roasted apples, Door County tart cherries

**SMOKED PARMESAN GARLIC POTATOES (v)**  
baby creamer potatoes, fresh herbs, garlic, grated Parmesan

**SWEET POTATO MASH (v)**  
thyme brown butter, fresh garlic

**GARLIC MASHED POTATOES (v)**  
cream cheese, Wisconsin russet potatoes, fresh garlic

**TRUFFLE MASHED POTATOES (v)**  
Wisconsin russet potatoes, white truffle oil, fresh garlic, chives (+\$2/pp)

## VEGETABLES

**FALL + WINTER OVEN-ROASTED VEGGIES (v)**  
butternut squash, rutabaga, brussels, turnips, red pepper



WISCONSIN MAPLE CARROTS

**WISCONSIN MAPLE CARROTS (v)**  
braised heirloom carrots, Wisconsin maple syrup



GREEN BEANS

**GREEN BEANS (v)**  
char-grilled, seasoned

**FALL HARVEST SUCCOTASH**  
swiss chard, butternut squash, parsnip, leek, black pepper bacon

**ROASTED BRUSSELS (v)**  
roasted, seasoned

**WISCONSIN BRUSSELS**  
roasted brussels, crumbled bleu cheese, bacon (+\$2/pp)



ROASTED BRUSSELS

# Special Entrée Buffets

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.



## 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
- Smoked Pulled Pork
- Pulled Chicken
- BBQ Shrimp

### INCLUDES:

- Green Beans
- Wisconsin Mac & Cheese

## TACOS

A crowd-pleasing favorite at any party! Your guests have flavorful ingredients for building tacos the way they like with choice of tortilla, sizzling hot proteins and freshly prepared toppings.



### YOUR CHOICE OF (2) PROTEINS:

- Char-Grilled Steak
- Char-Grilled Chicken
- Smoked Pulled Pork
- Southwest Lime Grilled Shrimp
- Portabella (VEGAN)  
*with sautéed onions and peppers*
- Taco Seasoned Impossible Burger  
(VEGAN) (+\$2/pp)

### INCLUDES:

- Corn Tortillas
- Flour Tortillas
- Tomato Salsa
- Queso Fresco
- Guacamole
- Sour Cream
- Cilantro/Onion
- Hot Sauce
- Tortilla Chips
- Mexican Rice with Cilantro Lime Black Beans
- Limes

# After Dinner

## ☕ COFFEE

End the event with a coffee station featuring our custom Brazen Standard 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 for guests to enjoy.



# MKE The WIS DESSERT CART

## Ice Cream Packages

### SIGNATURE SCOOPS

Choice of 2 ice cream flavors from Purple Door Ice Cream. Each scoop served with a wafer cookie.

#### INCLUDES:

- Rainbow Sprinkles
- Crushed Oreos
- Mini Chocolate Chips
- Caramel
- Whipped Cream
- Cherries

Add a 3rd ice cream flavor or ice cream floats for a charge.

### ICE CREAM FLOATS

Vanilla ice cream plus one additional flavor of your choosing.

#### INCLUDES:

- Lakefront Brewery Golden Maple Root Beer
- Dang! Root Beer
- Stevens Point Brewery Premium Black Cherry Soda
- Stevens Point Brewery Orange Cream Soda

### AFFOGATO BAR

Our special Brazen Standard coffee blend from Anodyne Coffee Roasters (regular and decaf).

#### INCLUDES:

- Vanilla Ice Cream
- Mini Chocolate Chips
- Whipped Cream
- Wafer Cookie

## Mini Dessert Packages

### DESSERT CART MINIS

Choose 3, 4, or 5 unique selections from our locally sourced and house-made mini treats!

### SAVE THE BEST FOR LAST

Our signature dessert package!

- INCLUDES EVERYTHING IN:
- Signature Scoops Package
  - Dessert Cart Minis Package



### DESSERT SHOOTERS

Tiramisu  
Cheesecake  
with Seasonal  
Housemade Jam

### LOVELY BITES

Salted Caramel  
Tartlets  
Turtle Tartlets  
Raspberry  
Petit Fours  
Assorted  
Macarons

### COOKIES

Chocolate Chip  
Cookies  
Sugar Cookies  
Mini Cookie  
Sandwiches  
Filled with  
Buttercream

### SWEET SQUARES

Brownies  
S'mores Bars  
Blondie Bars  
Lemon Bars

### CRISPIE TREATS

Signature  
Seasonal Flavors



### ICE CREAM

Signature  
Seasonal Flavors



# Late Night Snacks

Keep your guests partying through the night with our favorite party snacks for fueling up.



## 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

## BBQ SLIDERS

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

### YOUR CHOICE OF (1) PROTEIN:\*

- Pulled BBQ Pork
- Pulled BBQ Chicken

### PRETZEL BITES + DIPS

- Warm Pretzel Bites
- Pimento Cheese
- Honey Dijonnaise

### 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
- Elote (Corn Relish)
- Fresh Guacamole

## WALKING TACOS

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

### YOUR CHOICE OF (1) PROTEIN:\*

- Taco Seasoned Ground Beef
- OR
- Taco Seasoned Impossible Burger (VEGAN) (+\$2/pp)

### INCLUDES:

- Fritos *(mini bags)*
- Doritos *(mini bags)*
- Cool Ranch Doritos *(mini bags)*
- 
- Shredded Lettuce
- Tomato Salsa
- Shredded Cheddar Cheese
- Sour Cream
- Elote

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](http://TheCraftedTavern.com)

# Finishing Details



## 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.

During the initial planning process, you and our Team will work through the logistics 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.





# What to Expect

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.



## Book Your Event:

414-777-0770

TallGuyandaGrill.com

FAMILY **BRAZEN STANDARD** HOSPITALITY — MILWAUKEE MEMBER

**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 from your event, we'll confirm the final menu with you. This allows our culinary team enough time to contact 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 **#teamtalguys** has everything ready for you!



## COMPLIMENTARY SERVICES

All of our Full Service events include:

- **STANDARD WATER SERVICE**
- **CAKE CUTTING AND DISPLAY**  
*using compostable sugarcane plates and forks*

## 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 accept 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.

### 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.

## Other Details



Book Your Event:

414-777-0770

TallGuyandaGrill.com

FAMILY **BRAZEN STANDARD** MEMBER  
HOSPITALITY — MILWAUKEE

### 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 for all Holiday weekend full service events.

### DISCOUNTS & NON-PROFIT/FUNDRAISING

Events held between January-March will enjoy one (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 carefully for detailed allergy information on each dish we offer.

**TALL GUY**  
**AND A GRILL**  
CATERING

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

#TeamTallGuy