

TALL GUY AND A GRILL

CATERING

— PROUD FAMILY MEMBER OF —
BRAZEN STANDARD
HOSPITALITY

WEDDING MENU

SPRING-SUMMER 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**



Party Starters



PASSED STYLE SERVICE

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

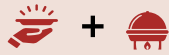
YOUR CHOICE OF:

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



BBQ CORNBREAD MUFFINS

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



GYRO MEATBALLS

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



ELOTE BITE

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



CHICKEN + WAFFLE BITE

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

ARANCINI BITES (v)
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



ARANCINI BITES

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

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

CORN FRITTERS (v)
with smoked tomato aioli

SPINACH ARTICHOKE STUFFED MUSHROOMS (v)
creamy spinach artichoke dip, locally sourced mushrooms, house toasted breadcrumbs

ELOTE BITE (v)
Alsum Farm sweet corn, queso fresco, mayo, spiced lime vinaigrette, Tahin wonton crisp

SWEET CORN BRULEE (v)
Our savory twist on creme brulee! Topped with charred Alsum Farm sweet corn and herbs

HEIRLOOM TOMATO BRUSCHETTA (v)
Local heirloom tomatoes, boursin cheese, fresh basil, balsamic glaze

WATERMELON GAZPACHO (v)
Local watermelon, char-grilled vegetables, citrus cucumber relish

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 Potters 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



MEDITERRANEAN MEZZE



SEASONAL GRAZING TABLE

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

Your 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

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.



STRAWBERRY SALAD



APPLE BLEU SALAD

SUMMER ARUGULA SALAD (v)
arugula, red onion, cucumber, tomato, basil, shaved parmesan, croutons, creamy peppercorn ranch dressing

TROPICAL SALAD (v)
mixed greens, grilled mango, spiced pepitas, pickled red onions, charred pineapple vinaigrette

STRAWBERRY SALAD (v)
mixed greens, arugula, strawberries, candied pecans, balsamic Bellavitano cheese, champagne vinaigrette

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

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

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



SUMMER ARUGULA 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.



PETITE FILET

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
- Peach Salsa
- Peppercorn Horseradish Cream Sauce
- Puttanesca Sauce
- Roasted Tomato Butter
- Tall Guy Bourbon BBQ Sauce
- Tall Guy Imperial Stout Demi

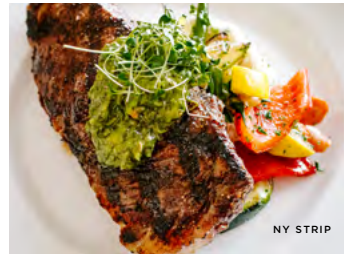
CHICKEN

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



NY STRIP

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



VERLASSO SALMON

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



BONE-IN CHOP

UPGRADE YOUR ENTRÉE:

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

Entrées

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.



🐔 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
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

PORK LOIN
char-grilled, house spice rub



🐟 SEAFOOD

VERLASSO SALMON
pan-seared, sustainably sourced Verlasso salmon filet

SWORDFISH
char-grilled, citrus seasoned

GARLIC HERB SHRIMP SKEWER
char-grilled, garlic herb butter



🔥 HOUSE SAUCES

Customize your entrée with two (2) scratch-made sauce per entrée. Can't Decide? Add more sauces for an additional charge.

- Brown Butter Aioli
- Carolina BBQ Sauce
- Chimichurri
- Lemon Crema
- Mustard Cream
- Peach BBQ
- Peach Salsa
- Peppercorn Horseradish Cream Sauce
- Puttanesca Sauce
- Roasted Tomato Butter
- 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
- Peach Salsa
- 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



CITRUS COUSCOUS

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

CITRUS COUSCOUS (v)
Israeli couscous, lemon zest, fresh herbs

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

PARMESAN BROCCOLI (v)
roasted broccoli, parmesan, garlic, red pepper flake, lemon zest



WISCONSIN MAPLE CARROTS

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



GREEN BEANS

GREEN BEANS (v)
char-grilled, seasoned

GRILLED ASPARAGUS (v)
citrus seasoned, cracked black pepper

FIRE ROASTED VEGGIES (v)
grilled zucchini, green beans, carrots, yellow squash, asparagus, red pepper



FIRE ROASTED VEGGIES

SUMMER SUCCOTASH
Alsum Farms sweet corn, heirloom tomatoes, charred green beans, black pepper bacon, fresh basil, garlic

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.



SUMMER UPGRADE: ICED COFFEE STAND

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

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

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 tablespace 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** MEMBER
HOSPITALITY — MILWAUKEE

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