Catering Menu
AZUL SAFETY PRECAUTION MESSAGING

To ensure a safe and comfortable dining and drinking experience for our guests, Azul promises to follow the guidelines set in place by the City of Chicago, Illinois Restaurant Association and CDC.

THE ILLINOIS RESTAURANT PROMISE

☑ Employees will wear face coverings.
☑ Seating will be arranged to provide a minimum of 6-ft between tables.
☑ No tables will have more than 6 people.
☑ We will provide handwashing capability or sanitizer to employees and customers.
☑ No tables will be pre-set and condiments will be provided only upon request.
☑ Employees will wash their hands frequently.
☑ Employees will wear gloves according to food code regulations.
☑ All employees must pass a pre-shift health screening.
☑ We will clean and disinfect common areas and high touched surfaces frequently.
☑ We will also clean and disinfect each dining area after every use.

ADDITIONAL AZUL HEALTH & SANITATION MEASURES

☑ Weekly Pure One Clean electrostatic disinfection and sanitization to kill COVID-19, influenza, staph, MRSA and over 50+ other viruses.
☑ Providing ample opportunities for guests to clean/sanitize their hands.
☑ Serving staff has Certifications in ServSafe Sanitation Certification and ServSafe Food Handler.
☑ Restaurant management has Food Service Sanitation Manager Certification and Restaurant Food Handler Certification.
How many people can I have at my event?
Please see our capacity chart in this packet. Currently, the City of Chicago limits venues to 50 guests per floor. Guests must be seated at tables that are 6’ apart and have a maximum of 6 guests at each table.

Is there parking?
Valet service is available for $12 for 3 hours, and there is free street parking available along Elston Avenue. Valet is not included in the Food & Beverage minimum. You can arrange to pay for your guests’ parking with your event contract.

What are the minimums required to book my event?
There will be a Food & Beverage minimum for each event, depending on the number of guests, time of day and season (Summer may have a higher minimum due to higher demand). This price reflects the base amount that needs to be spent in food & beverage during your event time. This minimum excludes tax, event fees and gratuity.

What are the additional charges?
Sales tax: 11.75% Chicago City Venue tax is standard and subject to change based on local ordinance.
Service fee: 4% of the food & beverage subtotal is used to support the staff working behind the scenes to organize your event.
Gratuity: 22% of the food & beverage subtotal.
Room Rental: this covers additional room setup and staffing expenses.

How do I secure my event date and time?
Your event will be secured once we receive the signed Banquet Event Order (BEO) and a 50% deposit of the Food & Beverage minimum.

When does my menu have to be final?
14 days before the event.

When can my vendors arrive?
A predetermined time for setup or delivery must be established seven days in advance of your event. Vendors must be put in contact with the Events Manager to complete the required vendor code of conduct.

Am I allowed to bring cake?
No outside food or beverage are allowed to prevent food-born illness and Covid safety precaution.

Can I decorate?
Limited decor is allowed, including balloons and flowers. All decor must be preapproved 7 days before the event and must adhere to safety regulations and the fire code. No confetti, glitter or noisemakers are allowed.

More questions?
E-mail us at hola@azulmariscos.com or call us at 773.770.3766.
Interior Floorplan
## Venue Capacity

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity</th>
<th>Reception</th>
<th>Seated</th>
<th>Covid Capacity Reception</th>
<th>Covid Capacity Seated</th>
<th>Seating Type</th>
<th>Decor</th>
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<tbody>
<tr>
<td><strong>Interior Spaces</strong></td>
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<tr>
<td>Venue Buyout</td>
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<tr>
<td>Octopus Garden</td>
<td>80</td>
<td>60</td>
<td>50</td>
<td>36</td>
<td>Booths (x3), Tables (x2)</td>
<td>Vaulted Ceiling, Garage Doors, Octopus Mural, 90” TV</td>
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<tr>
<td>Muelle – Dock Side</td>
<td>60</td>
<td>40</td>
<td>32</td>
<td>24</td>
<td>Modular Booths (x3), Tables (x2)</td>
<td>River view, Floor-to-ceiling windows</td>
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<tr>
<td>Captain’s Room</td>
<td>30</td>
<td>20</td>
<td>24</td>
<td>18</td>
<td>Tables (x3)</td>
<td>Private Dining, 90” TV</td>
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<tr>
<td>Front Room</td>
<td>20</td>
<td>15</td>
<td>16</td>
<td>12</td>
<td>Couches (x2), Lounge Chairs (x2)</td>
<td>City View, Floor-to-ceiling windows, 50” TV</td>
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<tr>
<td><strong>Exterior Spaces</strong></td>
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<tr>
<td>Roof</td>
<td>240</td>
<td>108</td>
<td>78</td>
<td>126</td>
<td>98</td>
<td>High Top Tables (x10), Cabanas (x4), Lounge Seating (x3)</td>
<td>River &amp; City Views</td>
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<tr>
<td>Terrace</td>
<td>42</td>
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<td>36</td>
<td>42</td>
<td>36</td>
<td>High Top Tables</td>
<td>River &amp; City Views</td>
</tr>
<tr>
<td>Privada</td>
<td>52</td>
<td>52</td>
<td>36</td>
<td>50</td>
<td>36</td>
<td>Tables</td>
<td>Intimate Room with Vaulted Ceiling</td>
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<tr>
<td><strong>A/V Equipment</strong></td>
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8 TVs Inside, 1 TV on the Terrace / 2 Pioneer XDJ-1000MK2 / 1 Pioneer DJM-900NXS2 / 1 Wired Microphone
APPETIZERS

Serves 12

Ceviche de Camarón – Shrimp Ceviche 6F
lime cured shrimp, freshly diced cucumber, onion, tomato, cilantro; served with lime, hot sauce and corn tostadas – $68

Coctel de Camarón – Shrimp Cocktail 6F
gumbo shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro; served with lime, hot sauce and corn tostadas – $78

Aguachiles – Spicy Lime Cured Shrimp 6F
lime cured butterfly shrimp, jalapeños, tomato, onion, cilantro, garlic – $86

Guacamole 6F VG
ripe haas avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips – $54

Chips & Salsa 6F VG
housemade fire roasted salsa, tortilla chips – $32

Coctel de Camarón – Shrimp Cocktail 6F
gumbo shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro; served with lime, hot sauce and corn tostadas – $78

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housemade fire roasted salsa, tortilla chips – $32

CALDO & ENSALADA

Serves 12

Pozole de Camarón – Shrimp Pozole
jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips – $96

Carne en su Jugo – Steak Soup
gilled skirt steak, crispy bacon bits, pinto beans; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortillas – $84

Ensalada – House Salad 6F
gilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing – $72
add chicken – $24  steak – $36  shrimp – $48  salmon – $60  (one type of protein per order)

HORS d’OEUVRES

Priced per dozen, unless noted.

Empanadas de Langosta con Queso – Lobster & Cheese Empanadas
lobster claw & tail meat, chihuahua cheese, stuffed pastry dough served with chipotle aioli – $76

Alas de Pollo – Grilled Honey Chipotle Glazed Wings 6F
whole wings, served with celery, carrot and ranch or blue cheese – $37 for two dozen, $19 for one dozen

Elote – Corn on the Cob V 6F
fire roasted corn on the cob, housemade chipotle aioli, cotija cheese, tajin, lime – $40

Ositones – Oysters 6F
east & west coast varieties – $33

Ositones Preparados – Prepped Oysters 6F
freshly shucked oysters topped with shrimp ceviche – $36

Oyster Shooters
tequila blanco, freshly shucked oyster, spicy housemade cocktail sauce, cilantro, lime – $180

Impossible Mini Tacos V6
daiya monterey jack cheese, housemade fire roasted salsa, corn tortilla shells – $36

Impossible Meatball V6
choose marinara or bbq sauce – $36 for 48 meatballs

Avocado Vegan Lime Pasta V6
penne pasta, seasonal roasted veggies – $48 half pan  $88 full pan

Vegan Empanadas V6
choose corn, mushroom, sweet potato, pumpkin or spinach – $48

Tostones V6
mojo dipping sauce – $30

Tostones de Aguacate – Avocado Tostones 6F
avocado, pico de gallo, tostones – $42
add soy chorizo – $12

Ahi Tuna Tacos
sushi grade ahi tuna, avocado, jalapeño, cilantro, chipotle aioli, tortilla shell – $42

Buffalo Shrimp
ranch or blue cheese dipping sauce – $32 for two dozen

Buffalo Cauliflower V
ranch or blue cheese dipping sauce – $29 for two dozen

Shrimp Cocktail
cocktail sauce, lemon – $36

Mini Lump Crab Cake
chipotle aioli, lemon – $40

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.
**STREET TACOS**

Priced per dozen, two dozen minimum. Mix and match per dozen.

**Steak** - Arrachera GF
- grilled marinated skirt steak, housemade fire roasted salsa, onion and cilantro, corn tortilla - $48

**Chicken** - Pollo GF
- grilled marinated chicken thigh, housemade fire roasted salsa, onion and cilantro, corn tortilla - $42

**Veggie** - Vegetal V
- seasonal vegetables, chipotle aioli, housemade fire roasted salsa, onion and cilantro, flour tortilla - $38

**Jackfruit Carnitas** VG
- pico de gallo, homemade fire roasted salsa, corn tortilla - $52

**Shrimp** - Camarón
- grilled marinated gulf shrimp, red cabbage, avocado, chipotle aioli, flour tortilla - $64

**MINI HANDHELDs**

Priced per dozen, two dozen minimum.

**Rollo de Langosta** - Lobster Roll
- lobster tail & claw meat, chipotle aioli, avocado, celery; served in a mini lobster roll - $84

**Hamburguesa** - Chipotle Burger
- 2oz. grilled burger, chipotle aioli; mini brioche bun - $48

**Impossible Sliders** VG
- daiya cheddar cheese, spicy ketchup; vegan hawaiian roll - $42

**SHARED PLATES**

Priced per half kilo (1.1 lbs), min 2 kilos per order, unless noted.

**Langostinos** - Prawns GF
- sauteed in azul’s nayarit-style hot sauce with garlic and 9-spice blend - $27 per half kilo

**Camarones a La Diabla** - Diablo Shrimp GF
- grilled colossal shrimp, tossed in diablo sauce (extra spicy) - $26 per half kilo

**Patas de Cangrejo Real a La Parrilla** - Grilled King Crab Legs GF
- prepared azul’s nayarit-style hot sauce with garlic and 9-spice blend with spiced butter dipping sauce - $65 per half kilo

**Mariscada** - Seafood Platter (served hot) GF
- lobster, alaskan king crab leg, colossal shrimp, langostino, roasted corn on the cob with rice and garlic bread - $65 per person

**Seafood Tower** (served hot) GF
- lobster, alaskan king crab leg, colossal shrimp, oysters; served with cocktail sauce, mignonette, lime, hot sauce, salt on the side - $50 per person

**Platillo de Arrachera** - Skirt Steak
- grilled marinated skirt steak; served with house salsa - $31 per half kilo

**SIDES**

Priced per dozen, two dozen minimum.

**Arroz** - Rice GF
**Frijoles** - Refried Beans GF
**Platanito** - Plantain Chips with Chipotle Aioli
**Pan de Ajo** - Garlic Bread

**DESSERTS**

Priced per dozen, two dozen minimum.

**Chile Guajillo Flan** V GF
- housemade flan - $38

**Housemade Chocolate Orange Cinnamon Ice Cream** V
- dulce de leche drizzle - $38

**Mini Paleta** GF
- azul signature mini paleta by paleteria los magos; choose lime, mangonada, pineapple or strawberry - $30

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Azul Catering Menu
**PLATED DINNERS**

Minimum of 15 dinners per event.

| Option 1 | Soup/Salad, Entrée, Dessert | ~ $55 per person |
| Option 2 | Soup/Salad, Appetizer, Entrée, Dessert | ~ $65 per person |
| Option 3 | Beverages, Soup/Salad, Appetizer, Entrée, Dessert | ~ $85 per person |

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**CALDO & ENSALADA**

Choose one soup or salad.

- **Pozole de Camarón** – Shrimp Pozole
  - jumbo shrimp, hominy, spicy shrimp broth; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortilla chips

- **Carne en su Jugo** – Steak Soup
  - grilled skirt steak, crispy bacon bits, pinto beans; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortillas

- **Ensalada** – House Salad
  - grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing
  - add chicken ~ $3pp  steak ~ $6pp  shrimp ~ $7pp  salmon ~ $9pp
  - (one type of protein per order)

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**APPETIZERS**

Choose one.

- **Ceviche de Camarón** – Shrimp Ceviche
  - lime cured shrimp, freshly diced cucumber, onion, tomato, cilantro; served with lime, hot sauce and corn tostadas

- **Coctel de Camarón** – Shrimp Cocktail
  - jumbo shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro; served with lime, hot sauce and corn tostadas

- **Empanadas de Langosta con Queso** – Lobster & Cheese Empanadas
  - lobster claw & tail meat, chihuahua cheese, stuffed pastry dough served with chipotle aioli

- **Aguachiles** – Spicy Lime Cured Shrimp
  - lime cured butterfly shrimp, jalapeños, tomato, onion, cilantro, garlic

- **Guacamole**
  - ripe haas avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips

- **Chips & Salsa**
  - housemade fire roasted salsa, tortilla chips

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**BEVERAGES**

Choose 2 drinks per person.

- **Tequila, Vodka, Whiskey or Gin Mixer**
- **Beer, Wine, Hard Seltzer**
- **Fiji Water, Topo Chico, Sparkling Mineral Water**
- **Agua Fresca**

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Available
- GF – Gluten Free
- V – Vegetarian
- VG – Vegan
- ~ Extra Spicy
Azul Catering Menu

ENTREES

Served with housemade rice and toasted garlic bread, unless noted.

**Patas de Cangrejo Real a La Parrilla** - Grilled King Crab Legs  GF
azul’s nayarit-style hot sauce with garlic & 9 spice blend with spiced butter dipping sauce – $45pp

**Salmon a la Parrilla**  GF
fresh atlantic wild caught salmon, tequila honey glaze, housemade fire roasted salsa with avocado

**Pasta de Crema Chipotle** - Chipotle Cream Pasta
octopus, lobster, shrimp, mussel, chipotle cream sauce, penne pasta topped with chihuahua cheese, garnished with freshly chopped cilantro (rice not included) – $7pp

**Langostinos** - Prawns  GF
sauteed in azul’s nayarit-style hot sauce with garlic and 9-spice blend

**Platillo de Arrachera** - Skirt Steak
grilled marinated skirt steak served with house salsa, corn tortillas, refried beans – $15pp

**Piña Rellena** - Stuffed Pineapple  GF
octopus, lobster, shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese

**Camarones a la Diabla** - Diablo Shrimp  GF
grilled colossal shrimp, tossed in diablo sauce (extra spicy)

**Tacos**  V  GF
choose grilled chicken, veggie or ground beef; served with lettuce & tomato, and rice or plantain chips (2 tacos per order)

**Quesadilla**  V
chihuahua cheese, flour tortilla – choose grilled chicken, veggie or ground beef; served with rice or plantain chips

**Burger**
4oz. grilled burger, cheddar cheese, ketchup, brioche bun; served with plantain chips

**Chicken Tenders**
served with plantain chips & bbq sauce

DESSERTS

Choose one.

**Chile Guajillo Flan**  V  GF
housemade flan

**Housemade Chocolate Orange Cinnamon Ice Cream**  V
dulce de leche drizzle

**Mini Paleta**  GF
azul signature mini paleta by paleteria los magos; choose lime, mangonada, pineapple or strawberry

KIDS PLATED DINNER  $10 per plate

Includes Azul signature mini paleta by paleteria los magos. Choose lime, mangonada, pineapple or strawberry (one paleta included per plate)

**Tacos**  V  GF
choose grilled chicken, veggie or ground beef; served with lettuce & tomato, and rice or plantain chips (2 tacos per order)

**Quesadilla**  V
chihuahua cheese, flour tortilla – choose grilled chicken, veggie or ground beef; served with rice or plantain chips

**Burger**
4oz. grilled burger, cheddar cheese, ketchup, brioche bun; served with plantain chips

**Chicken Tenders**
served with plantain chips & bbq sauce

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Azul Catering Menu

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Beverage Packages

**BRUNCH**
2 Hours | $30pp  
3 Hours | $40pp

Bubbles, Juices, Agua Fresca, Michelada

**CERVEZA & VINO**
2 Hours | $30pp  
3 Hours | $40pp

Draft Beer, House Wine, House Bubbles

**LA CASA**
House Spirits
Draft Beer, Bottled Beer, House Wine, House Bubbles

**PRIMA**
Premium Spirits
Draft Beer, Bottled Beer, House Wine, House Bubbles

**ESTANTE SUPERIOR**
Top Shelf Spirits

Select Specialty Cocktails

**Spiked Jamaica Agua Fresca**
effen vodka, hibiscus flavored signature agua fresca

**Passion Fruit Margarita**
patron tequila, triple sec, mango purée, fresh lime juice

**Mango Margarita**
patron tequila, triple sec, mango purée, fresh lime juice

**Red Bull Tropical**
grey goose vodka, tropical red bull, orange juice, fresh lime juice

**Draft Beer, Bottled Beer, Select Wine, House Bubbles**

**El Pinche**
don julio silver tequila, modelo negra, pinches miches michelada mix, fresh lime juice, tajin rim

**Paraíso**
captain morgan spiced rum, coconut liqueur, pineapple juice, fresh lime juice, espresso bean rim

**Cantarito**
patron silver tequila, squirt grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim

**Available**
GF ~ Gluten Free  
V ~ Vegetarian  
VG ~ Vegan  
~ Extra Spicy