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.
☑ 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.
☑ 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

☑ 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.
**Frequently Asked Questions**

**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 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.
- **Credit Card Processing fee:** 3% 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 Spaces

<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>
</tr>
</thead>
<tbody>
<tr>
<td>Venue Buyout</td>
<td>206</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Octopus Garden</td>
<td>80</td>
<td>60</td>
<td>50</td>
<td>36</td>
<td></td>
<td>Booths (x3), Tables (x2)</td>
<td>Vaulted Ceiling, Garage Doors, Octopus Mural, 90” TV</td>
</tr>
<tr>
<td>Muelle – Dock Side</td>
<td>60</td>
<td>40</td>
<td>32</td>
<td>24</td>
<td></td>
<td>Modular Booths (x3), Tables (x2)</td>
<td>River view, Floor-to-ceiling windows</td>
</tr>
<tr>
<td>Front Room</td>
<td>20</td>
<td>15</td>
<td>16</td>
<td>12</td>
<td></td>
<td>Couches (x2), Lounge Chairs (x2)</td>
<td>City View, Floor-to-ceiling windows, 50” TV</td>
</tr>
</tbody>
</table>

## Exterior Spaces

<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>
</tr>
</thead>
<tbody>
<tr>
<td>Cielo – Rooftop</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>
</tr>
<tr>
<td>Terraza – Terrace</td>
<td>42</td>
<td>42</td>
<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>
</tr>
</tbody>
</table>

## A/V Equipment

- 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 **GF**
lime cured shrimp, freshly diced cucumber, onion, tomato, cilantro; served with lime, hot sauce and corn tostadas ~ $68

**Cocktail de Camarón** - Shrimp Cocktail **GF**
jumbo 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 **GF**
lime cured butterfly shrimp, jalapeños, tomato, onion, cilantro, garlic ~ $86

**Guacamole** **GF** **VG**
ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips ~ $54

**Chips & Salsa** **GF** **VG**
housemade fire roasted salsa, tortilla chips ~ $32

**Lobster & Cheese Empanadas**
lobster claw & tail meat, chihuahua cheese, stuffed pastry dough served with chipotle aioli ~ $MP

**Elote** - Corn on the Cob **V** **GF**
fire roasted corn on the cob, housemade chipotle aioli, cotija cheese, tajin, lime ~ $40

**Ositones** - Oysters **GF**
east & west coast varieties ~ $38

**Ositones Preparados** - Prepped Oysters **GF**
freshly shucked oysters topped with shrimp ceviche ~ $46

**Ositones a la Parilla** - Grilled Oysters **GF**
azúcar, butter, grilled lemon ~ $48

**Lobster Rolls**
lobster claw & tail meat, chipotle aioli, has avocado, celery, mini new england buns ~ $MP

**Impossible Mini Tacos** **VG**
daiya monterey jack cheese, housemade fire roasted salsa, corn tortilla shells ~ $36

**Impossible Meatball** **VG**
choose marinara or bbq sauce ~ $36 for 48 meatballs

**Avocado Vegan Lime Pasta** **VG**
penne pasta, seasonal roasted veggies ~ $48 half pan ~ $88 full pan

**Vegan Empanadas** **VG**
choose corn, mushroom, sweet potato, pumpkin or spinach ~ $54

**Mini Lump Crab Cake**
chipotle aioli, lemon ~ $40

**Shrimp Cocktail**
cocktail sauce, lemon ~ $36

**Tostones de Langosta y Aguacate**
lobster claw & tail meat, sunny side quail egg, guacamole, pico de gallo, cotija cheese, tostones ~ $MP

**Tostones de Aguacate** - Avocado Tostones **GF**
avocado, pico de gallo, tostones ~ $42

**Tostones** **VG**
mojo dipping sauce ~ $30

**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

---

**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

**Chicken Pozole Verde**
spicy chicken hominy soup; served with onions, cilantro, cabbage, avocado, lime, tortilla chips ~ $84

**Ensalada** - House Salad **GF**
grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing ~ $78

**add chicken ~ $24**
**steak ~ $36**
**shrimp ~ $48**
**salmon ~ $60**
(one type of protein per order)

**Tostones** **VG**
mojo dipping sauce ~ $30

---

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. Prices subject to change with no notice.
Azul Catering Menu

**STEAK**
- Arrachera GF
  grilled marinated skirt steak, housemade fire roasted salsa, onion and cilantro, corn tortilla – $54

**CHICKEN**
- Pollo GF
  grilled marinated chicken thigh, housemade fire roasted salsa, onion and cilantro, corn tortilla – $45

**VEGGIE**
- Vegetal V
  seasonal vegetables, chipotle aioli, housemade fire roasted salsa, onion and cilantro, flour tortilla – $39

**JACKFRUIT AL PASTOR**
- VG
  grilled onion, grilled pineapple, cilantro, chipotle salsa, corn tortilla – $45

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

**AHÍ TUNA**
- GF
  sushi grade ahi tuna, avocado cucumber salsa, frizzled onions, romaine lettuce cup – $63

**LOBSTER ROLL**
- MP
  lobster tail & claw meat, chipotle aioli, avocado, celery; served in a mini lobster roll

**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 – $29 per half kilo

**PAPAS 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 – MP per half kilo

**ARRACHERA**
- Skirt Steak
  grilled marinated skirt steak; served with house salsa – $36 per half kilo

**DIABLO SHRIMP**
- Grilled colossal shrimp, tossed in diablo sauce (extra spicy) – $28 per half kilo

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

**SEAFOOD TOWER**
- (served hot)
  lobster, alaskan king crab leg, colossal shrimp, oysters; served with cocktail sauce, mignonette, lime, hot sauce, salt on the side – MP per person

**SIDES**
- $30
  Serves 12

**ARROZ**
- Rice GF

**FRIJOL**
- Refried Beans GF

**PLATANITO**
- Plantain Chips with Chipotle Aioli

**PAN DE AJO**
- Garlic Bread

**DESSERTS**
- Priced per dozen, two dozen minimum.

**CHURROS**
- Cinnamon Ice Cream – $38

**ORANGE CINNAMON ICE CREAM**
- Dulce de leche drizzle – $38

**MINI PATELA**
- Azul signature mini paleta by paleteria los magos; choose lime, mangonada, pineapple or strawberry – $30

---

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. Prices subject to change with no notice.
**PLATED DINNERS**

Minimum of 15 dinners per event.

| Option 1 | Soup/Salad, Entrée, Dessert
| ~ $65 per person |
| Option 2 | Soup/Salad, Appetizer, Entrée, Dessert
| ~ $75 per person |
| Option 3 | Beverages, Soup/Salad, Appetizer, Entrée, Dessert
| ~ $95 per person |

---

**CALDO & ENSALADA**

Choose one soup or salad.

- **Chicken Pozole Verde**
  spicy chicken hominy soup; served with onions, cilantro, cabbage, avocado, lime, tortilla chips

- **Caldo de Siete Mares - Seven Seas Soup**
  cod, mussels, octopus, langostino, shrimp, snow crab leg cluster, zucchini, squash, corn on the cob; served with tostada, avocado, cilantro, onion, oregano ~ add $6pp

- **Ensalada - House Salad GF**
  grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing
  add chicken ~ $4pp  steak ~ $9pp  shrimp ~ $10pp  salmon ~ $16pp
  (one type of protein per order)

---

**APPETIZERS**

Choose one.

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

- **Coctel de Camarón - Shrimp Cocktail GF**
  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, pastry dough served with chipotle aioli ~ add MP pp

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

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

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

---

**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

---

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. Prices subject to change with no notice.
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 – ~$MPpp

- **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) – ~$8pp

- **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 – ~$19pp

- **Piña Rellena** – Stuffed Pineapple GF
  octopus, lobster, shrimp, grilled pineapple, chipotle cream sauce, topped with melted chihuahua cheese – ~$10pp

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

DESSERTS
Choose one.

- **Chocolate Flan** V GF
  locally made flan

- **Ice Cream** V
  seasonal varieties

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

KIDS PLATED DINNER $10 per plate

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

- **Quesadilla** V
  chihuahua cheese, flour tortilla – choose grilled chicken, veggie or ground beef; served with rice or seasoned waffle fries

- **Burger**
  4oz. grilled burger, cheddar cheese, ketchup, brioche bun; served with seasoned waffle fries

- **Chicken Tenders**
  served with seasoned waffle fries & bbq sauce

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. Prices subject to change with no notice.
Beverage Packages

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

Bubbles, Juices, Agua Fresca, Michelada

**LA CASA**
2 Hours | $40pp  
3 Hours | $50pp

House Spirits
Draft Beer, Bottled Beer, House Wine, House Bubbles

**PRIMA**
2 Hours | $45pp  
3 Hours | $55pp

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

**ESTANTE SUPERIOR**
2 Hours | $55pp  
3 Hours | $65pp

Top Shelf Spirits

**Select Specialty Cocktails**

- **Classic Margarita**
  patron tequila, triple sec, fresh lime juice

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

- **Mexican Mule**
  patron silver tequila, ginger beer, fresh lime juice

- **Sangria**
  seasonal red and white sangrias

- **El Pinche**
  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

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

Draft Beer, House Wine, House Bubbles

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

Draft Beer, House Wine, House Bubbles

Prices subject to change with no notice