Catering Menu
### 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>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Interior Spaces</strong></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Venue Buyout</td>
<td>206</td>
<td></td>
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<tr>
<td>Octopus Garden</td>
<td>80</td>
<td>60</td>
<td>50</td>
<td>36</td>
<td>Booths (≥3), Tables (≥2)</td>
<td>Vaulted/Ceiling, Garage Doors, Octopus Mural, 90” TV</td>
<td></td>
</tr>
<tr>
<td>Muelle – Dock Side</td>
<td>60</td>
<td>40</td>
<td>32</td>
<td>24</td>
<td>Modular Booths (≥3), Tables (≥2)</td>
<td>River view, Floor-to-ceiling windows</td>
<td></td>
</tr>
<tr>
<td>Front Room</td>
<td>20</td>
<td>15</td>
<td>16</td>
<td>12</td>
<td>Couches (≥2), Lounge Chairs (≥2)</td>
<td>City View, Floor-to-ceiling windows, 50” TV</td>
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</tr>
<tr>
<td><strong>Exterior Spaces</strong></td>
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<tr>
<td>Cielo – Rooftop</td>
<td>240</td>
<td>108</td>
<td>78</td>
<td>126</td>
<td>98</td>
<td>High Top Tables (≥10), Cabanas (≥4), Lounge Seating (≥3)</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

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

Cocel de Camarón - Shrimp Cocktail  GF
jumbo shrimp in spicy housemade cocktail sauce, avocado, celery, cucumbers, onion, cilantro; served with lime, hot sauce and corn tortas – $78

Aguachile - Spicy Lime Cured Shrimp  GF
lime cured butterfly shrimp, jalapeños, tomato, onion, cilantro, garlic – $86

Guacamole  GF VG
ripe haas avocado, lime, cilantro, jalapeño, red onion, aoi, tortilla chips – $54

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

CALDO & ENSALADA

Pozol 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)

HORS D’OEUVRES

Priced per dozen, unless noted.

Lobster & Cheese Empanadas
lobster claw & tail meat, chihuahua cheese, stuffed pastry dough served with chipotle aoi – $39

Elote - Corn on the Cob  VG
fire roasted corn on the cob, housemade chipotle aoi, cotija cheese, tojín, 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
azul butter, grilled lemon – $48

Lobster Rolls
lobster claw & tail meat, chipotle aoi, hass avocado, celery, mini new england buns – $39

Impossible Mini Tacos  VG
da ja 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 $58 full pan

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

Mini LumpCrab Cake
chipotle aoi, lemon – $40

Shrimp Cocktail
cocktail sauce, lemon – $36

Testones de Langosta y Aguacate - Lobster Avocado Testones  GF
lobster claw & tail meat, sunny side quail egg, guacamole, pico de gallo, cotija cheese, testones – MP

Testones de Aguacate - Avocado Testones  GF
avocado, pico de gallo, testones – $42 add soy chorizo – $12

Testones  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
STREET TACOS
Priced per dozen, two dozen minimum. Mix and match per dozen.

Steak - Arrachera GF
grilled marinated skirt steak, house made fire roasted salsa, onion and cilantro, corn tortilla - $54

Chicken - Pelo GF
grilled marinated chicken thigh, house made fire roasted salsa, onion and cilantro, corn tortilla - $45

Veggie - Vegetal V
seasonal vegetables, chipotle aioli, house made 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 - $65

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 - MP

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

Impossible Sliders VG
dia-y cheddar cheese, spicy ketchup; vegan hawaiian roll - $42

SHARED PLATES
Priced per half kilo (1.1lb). min 2 kilos per order, unless noted.

Langostinos - Prawns GF
sauteed in aul's nayarit style hot sauce with garlic and 9 spice blend - $29 per half kilo

Patas de Cangrejo Real a La Parrilla
- Grilled King Crab Legs GF
prepped aus's nayarit style hot sauce with garlic and 9 spice blend with spiced butter dipping sauce - MP per half kilo

Platillo de Arrachera - Skirt Steak
grilled marinated skirt steak; served with house salsa - $36 per half kilo

Camarones a La Diabla - Diablo Shrimp GF
grilled colossal shrimp, tossed in diablo sauce (extra spicy) - $28 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 - MP 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 - MP per person

SIDES
$50
Serves 12

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

DESSERTS
Priced per dozen, two dozen minimum.

Churros
Cinnamon Ice Cream - $8

Orange Cinnamon Ice Cream V
dulce de leche drizzle - $8

Mini Paleta GF
azul signature mini paleta by paletierias los magos; choce lime, mango nuda, pineapple or strawberry - $30
PLATED DINNERS

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 Marés - Seven Seas Soup
cod, mussels, octopus, langostino, shrimp, snow crab leg, cluster, zucchini, squash, corn on the cob; served with tortada, avocado, cilantro, onion, oregano - $6 pp

Ensalada - House Salad gf
grilled pineapple, grilled jalapeño, has avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing
add chicken - $4 pp - steak - $9 pp - shrimp - $10 pp - salmon - $15 pp
(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 tortadas

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 tortadas

Empanadas de Langosta con Queso - Lobster & Cheese Empanadas
lobster claw & tail meat, chihuahua cheese, pastry dough served with chipotle aioli - add $8 pp

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

Guacamole gf vg
ripe hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips

Chips & Salsa gf vg
homemade 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

azulmariscos.com

Available GF - Gluten Free V - Vegetarian VG - Vegan J - Extra Spicy

Azul Catering Menu | 9

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 the causation of foodborne illness. Prices subject to change without notice.
ENTREES
Served with homemade rice and toasted garlic bread, unless noted.

**Patas de Cangrejo Real a La Parrilla - Grilled King Crab Legs GF**
azul nayarit-style hot sauce with garlic & 9 spice blend with spiked butterdipping sauce - $12pp

**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) - $6pp

**Langostinos - Prawns GF**
sautéed 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

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

DESSERTS

**Chocolate Flan V GF**
locally made flan

**Ice Cream V**
seasonal varieties

**Mini Paleta GF**
azul signature mini paleta by paletaria 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
# Beverage Packages

## Brunch

- **2 Hours**: $30 pp
- **3 Hours**: $40 pp

*Includes: Bubbles, Juices, Agua Fresca, Michelada*

## Cerveza & Vino

- **2 Hours**: $30 pp
- **3 Hours**: $40 pp

*Includes: Draft Beer, House Wine, House Bubbles*

## La Casa House

- **2 Hours**: $40 pp
- **3 Hours**: $50 pp

*Includes: House Spirits, Draft Beer, Bottled Beer, House Wine, House Bubbles*

## Prima Premium

- **2 Hours**: $45 pp
- **3 Hours**: $55 pp

*Includes: Premium Spirits, Draft Beer, Bottled Beer, House Wine, House Bubbles*

## Estante Superior Top Shelf

- **2 Hours**: $55 pp
- **3 Hours**: $65 pp

*Includes: Top Shelf Spirits, Select Specialty Cocktails*

### Select Specialty Cocktails

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

- **Mango Margarita**
  - *Patriot tequila, triple sec, mango puree, fresh lime juice*

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

- **Sangria**
  - *Sesonal red and white sangrias*

- **El Pinche**
  - *Made negra, pinches micheleada mix, fresh lime juice, tajin rim*

- **Paraiso**
  - *Captain Morgans rum, coconut liqueur, pineapple juice, fresh lime juice, espresso bean rim*

- **Cantarito**
  - *Patriot silver tequila, qurt grapefruit soda, orange juice, fresh lime juice, tajin & chamoy rim*
SAFETY PRECAUTIONS

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 breach 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 predetermin 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-borne illness and Covid safety precautions.

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 773.710.5766.