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-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 773.770.3766.
## Venue Capacity

### 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>Booths (x3), Tables (x2)</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 (x3), Tables (x2)</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 (x2), Lounge Chairs (x2)</td>
<td>City View, Floor-to-ceiling windows, 50” TV</td>
<td></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

Azul Catering Menu

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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

Guacamele  GF  VG
ripe haas avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips - $54

Chips & Salsa  GF  VG
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
grilled skirt steak, crispy bacon bits, pinto beans; served with avocado, chile de arbol, onion, cilantro, lime, radish, tortillas - $84

Ensalada  -  House Salad  GF
grilled 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'ŒUVRES
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 - $84

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

Elote  -  Corn on the Cob  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 - $44

Ositones a la Parilla  -  Grilled Oysters  GF
azul butter, grilled lemon - $48

Impossible Mini Tacos  VG
daiya monterey jack cheese, housemade fire roasted salsa, corn tortilla shells - $56

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 Avocado Tostones  GF
lobster claw & tail meat, sunny side quail egg, guacamole, pico de gallo, cotija cheese, tostones - $72

Tostones de Aguacate  -  Avocado Tostones  GF
avocado, pico de gallo, tostones - $42
add soy chorizo - $12

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

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

Azul Catering Menu  |  7

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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 - $54

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

**Veggie - Vegetal**
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

**Ahi Tuna GF**
sushi grade ahi tuna, avocado cucumber salsa, frizzled onions, romaine lettuce cup - $65

MINI HANDHELD
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**
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**
sautéed in azul’s nayarit-style hot sauce with garlic and 9-spice blend - $29 per half kilo

**Camarones a La Diabla - Diablo Shrimp GF**
grilled colossal shrimp, tossed in diablo sauce (extra spicy) - $28 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-sauce blend with spiced butter dipping sauce - MP 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
$30

**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.

**Churros**
Cinnamon Ice Cream - $38

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

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

Minimum of 15 dinners per event.

<table>
<thead>
<tr>
<th>Option 1</th>
<th>Soup/Salad, Entrée, Dessert</th>
<th>~ $65 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Option 2</td>
<td>Soup/Salad, Appetizer, Entrée, Dessert</td>
<td>~ $75 per person</td>
</tr>
<tr>
<td>Option 3</td>
<td>Beverages, Soup/Salad, Appetizer, Entrée, Dessert</td>
<td>~ $95 per person</td>
</tr>
</tbody>
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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

**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 $6 pp

**Ensalada - House Salad GF**
Grilled pineapple, grilled jalapeño, hass avocado, tomato, cucumber, red onion, romaine, tortilla strips, honey citrus dressing
Add chicken - $4 pp  steak - $5 pp  shrimp - $8 pp  salmon - $16 pp
(one type of protein per order)

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**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 hass avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips

**Chips & Salsa GF VG**
Homemade 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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ENTREES

- **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 - ~$19pp

- **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

- **Chile Guajillo Flan** V GF
  Housemade 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

- **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

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Beverage Packages

**BRUNCH**
2 Hours | $30 pp   3 Hours | $40 pp
Bubbles, Juices, Agua Fresca, Michelada

**CERVEZA & VINO**
2 Hours | $30 pp   3 Hours | $40 pp
Draft Beer, House Wine, House Bubbles

**LA CASA HOUSE**
2 Hours | $40 pp   3 Hours | $50 pp
House Spirits
Draft Beer, Bottled Beer, House Wine, House Bubbles

**PRIMA PREMIUM**
2 Hours | $45 pp   3 Hours | $55 pp
Premium Spirits
Draft Beer, Bottled Beer, House Wine, House Bubbles

**ESTANTE SUPERIOR TOP SHELF**
2 Hours | $55 pp   3 Hours | $65 pp
Top Shelf Spirits
Select Specialty Cocktails

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

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

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

- **Sangria**
  seasonal red and white sangrias

- **El Pinche**
  modelo negra, pinches 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

Draft Beer, Bottled Beer, Select Wine, House Bubbles