

Catering To Go Menu

SHARED PLATES

Langostinos ~ Prawns GF

choose your preparation style
~ 58 per kilo / 29 per half kilo

Camarones ~ Shrimp GF

choose your preparation style
~ 56 per kilo / 28 per half kilo

Snow Crab

choose your preparation style
~ 72 per kilo / 37 per half kilo

Mussels

Available in: Azul Sauce, Diablo or Mojo de Ajo
~ 36 per kilo / 18 per half kilo

Grilled King Crab Legs GF

azul sauce; served with spiced butter sauce
~ 200 per kilo / 102 per half kilo

Grilled Skirt Steak

grilled marinated skirt steak
~ 70 per kilo / 36 per half kilo

PREPARATION STYLES

for prawns, shrimp, snow crab

Azul nayarit-style hot sauce,
garlic, 9-spice blend

Diablo extra spicy

Mojo de Ajo garlic

A la Parrilla grilled

Mariscada ~ Seafood Platter (served hot) GF

alaskan king crab leg, lobster, langostino, jumbo shrimp, roasted corn with rice & garlic bread.

Available in: Azul Sauce or Mojo de Ajo
~ 540 full serves 6 to 8 375 half serves 3 to 5

Chicken Pozole Verde

chef michael's award winning recipe ~ pulled chicken, hominy, tomatillo & pepper broth; served with tortilla chips, avocado, cilantro, onion, oregano
~ 60 serves 12 40 serves 6

TRAYS

Ceviche de Camarón ~ Shrimp Ceviche GF

lime cured shrimp, freshly diced cucumber, onion, tomato, cilantro; served with lime, hot sauce and corn tostadas ~ 75 per half tray

Chipotle Lobster Mac & Cheese

chipotle cream sauce, chihuahua cheese, cavatappi pasta ~ 125 per half tray

Pasta de Mariscos ~ Seafood Pasta

octopus, lobster, jumbo shrimp, mussel, chipotle cream sauce, cavatappi pasta topped with chihuahua cheese, garnished with freshly chopped cilantro; garlic bread ~ 150 per half tray

Calamares ~ Calamari

flash fried; served with grilled lemon, chipotle aioli ~ 60 per half tray

Seafood Flautas

crispy corn tortillas filled with lobster, crab, shrimp, chihuahua cheese, avocado, lettuce, tomato, sour cream, cucumber salsa ~ 110 per half tray

Fried Shrimp

breaded extra jumbo shrimp, habanero-mango salsa ~ 70 per half tray

ADD ONS

Guacamole GF VG

ripe haas avocado, lime, cilantro, jalapeño, red onion, aioli, tortilla chips ~ 36 serves 10 to 15

Arroz ~ Rice GF

~ 25 per half tray

Chips & Salsa GF VG

housemade fire roasted salsa, tortilla chips ~ 30 serves 10 to 15

Frijoles ~ Refried Beans GF

~ 25 per half tray

BEVERAGES

Michelada Kit

6 pack beer or Corona or Modelo Negra, Pinches Miches mix (choose regular, cucumber, tamarindo), salt/tajin, chamoy and limes ~ 35



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

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