



**AZURE**  
AT SHEDD AQUARIUM

Inspired Catering & Event Experiences

# 2023 Catering Menu



[Event@SheddAquarium.org](mailto:Event@SheddAquarium.org)

1200 S. DuSable Lake Shore Drive | Chicago, IL 60605

# Hor D'Oeuvres



*Minimum order of 100 pieces per selection.*

## Beef

Red Wine Short Ribs  
*Over Polenta Cup with Oven Dried Tomato*

Sous Vide Beef Tenderloin  
*On a Chimichurri Brochette*

Mongolian Grilled Steak Brochette  
*With Charred Green Onions*

Fines Herbes Tenderloin  
*With Sweet Onion Marmalade on a Crisp Butter Brioche*

Beef Tenderloin And Shrimp Scampi  
*With Horseradish-Tomato Aioli on Crostini*

## Pork

Cuban Spring Roll  
*With Stoned Ground Mustard Dip*

Bali Pork Sugarcane Satay  
*With Chili Mango Chutney*

Prosciutto Di Parma & Herb Ricotta Salata  
*With Elderflower Syrup on a Crostini*

Gruyère & Speck  
*With Wild Hibiscus Currant Jam on Butter Brioche*

Mini Pork Taco  
*With Cilantro, Caramelized Spring Onion & Avocado Salsa*

## Poultry

Honey Sriracha Chicken Meatball

Cherry Barbecue Duck Confit  
*On a Sakura Honey Brioche Crostini*

Applewood Chicken Satay  
*With Maple Peanut Glaze*

Lemongrass Chicken Curry  
*With Cilantro Profiterole*

Black Truffle Amish Chicken  
*With Garlic Aioli Gaufrette*



## Seafood

**Seared Blue Crab Cake**  
*With Lemon Aioli & Sea Grapes*

**Ginger Garlic Rock Shrimp**  
*With Seaweed Salad on a Wonton Crisp*

**Mini Lobster Rolls**  
*With Horseradish Aioli & Lemon Zest*

**Shrimp Cocktail**  
*With Heirloom Horseradish Tomato Relish on a Plantain Chip*

**Ahi Tuna Mini Taco**  
*With Spicy Guacamole*

## Vegetarian

**Grilled Apple & Brie**  
*With Raspberry Jam on a Crostini*

**Artichoke Beignet**  
*With Lemon Aioli*

**Hearts of Palm & Artichoke Cake**  
*With Vegan Creole Aioli*

**Tipsy Cheddar Mac & Cheese Bites**  
*With Peach Thyme Tomato Jam*

**Caprese Spoon**

**Buffalo Cauliflower Wings**  
*With Blue Cheese Glaze*



# Hor D'Oeuvres Stations

*Minimum 100 guests.*

## Chi-Town Snacks

- House Butter Popcorn, Classic Caramel Corn, Sharp Cheddar Popcorn
- House Parmesan Rosemary Kettle Chips
- Lime Corn Chips
- Butter, Parmesan Cheese & Garlic Pretzels Bites
- Warm Beer Cheddar Dip, Bavarian Mustard & Pico De Gallo

## Farm to Table

- Local and International Crafted Charcuterie & Cheeses
- Roasted Seasonal Vegetables
- Sicilian Olive Salad
- Toasted Mixed Nuts
- Lavender Honey & Balsamic Fig Chutney
- Artisan Lavosh Crackers
- Freshly Baked Breads

## The Grazing Station

- Bright Seasonal Heirloom Crudité
- Truffle Parmesan Idaho Crisps, Corn Chips & Grilled Pita Triangles
- Green Goddess Herb Dip, Caramelized Onion Dip, Roasted Garlic Hummus, Warm Spinach & Artichoke Dip

## RAW BAR

- Korean Salmon Poke
- Seaweed Salad
- Oysters on the Half Shell, seasonal
- Poached Prawns
- Seafood Ceviche
- Horseradish, Hot Sauce, Fresh Lemons



# Reception Stations

## Neighborhoods of Chicago

*Minimum 100 guests, 3 Stations (excluding dessert)*

### Greek Town

- **Greek Salad**  
*Romaine, Pepperoncini, Tomatoes, Cucumbers, Pickled Onion Herb Marinated Feta, Kalamata Olives, Lemon-Oregano Vinaigrette*
- **Gyro Cones**  
*Grilled Pita, Onion, Tomato, Tzatziki Sauce*
- **Warm Spinach & Artichoke Dip**  
*Assorted Garlic Toast Points*
- **Greek Chicken Kabobs**  
*Lemon & Oregano Marinated Chicken with Peppers & Onions*

### Pilsen

- **Grilled Veggie Tacos & Choice of Carnitas Tacos or Chicken Tinga**  
*Petite Corn Tortillas with Diced Onion, Cilantro, Salsa Verde, Salsa Roja, Queso, Fresco & Avocado Crema*
- + **Sub Fish Tacos or Carne Asada**
- **Spanish Rice**
- **Refried Bean Dip**
- **Fresh Lime Corn Chips**
- **Elote Salad**  
*Fire Roasted Corn, Arugula, Cilantro Lime Dressing, Queso Fresco, Pickled Red Onion & Cilantro Lime Dressing*

### Gold Coast

- **Herb Roasted Thumbelina Carrots with Hydro Arugula**  
*Cypress Grove Goat Cheese, Toasted Marcona Almonds, Watermelon Mint Vinaigrette*
- **Hops Encrusted Beef Tenderloin Sliders**  
*Bourbon Demi-Glace*
- **Au Gratin Potatoes**
- **Maine Lobster Macaroni & Cheese**



## Wrigleyville

- **Mini Italian Beef**  
*Peppers & Onions and Spicy Giardiniera*
- **Street Vendor-Style Chicago Mini Hot Dogs**  
*Tomatoes, Chopped Onions, Yellow Mustard, Neon Green Relish & Celery Salt*
- **Garbage Salad**  
*Romaine Lettuce, Provolone Cheese, Red Onion, Grape Tomatoes, Seedless Cucumbers, Roasted Red Pepper, Olives, Pepperoncini & Signature House Lemon Thyme Vinaigrette*
- **Caramel Corn & Cheddar Cheese Popcorn**

## Little Italy

- **Mini Heirloom Pesto Caprese Skewer**
- **Arancini**  
*Sundried Tomato Aioli*
- **Chicken Saltimbocca**  
*Lemon-Thyme Wine Reduction*
- **Roasted Vegetable Cheese Tortellini**
- **Garlic Breadsticks**
- **Panzanella Salad with Romaine Hearts**

## Bronzeville

- **Shrimp & Pepper Jack Cheese Grits**
- **Chicken & Andouille Jambalaya with Herb Rice**
- **Grilled Chicken Wings**  
*Hot Sauce, Barbecue Sauce & Ranch Dip*
- **Green Beans with Bacon**
- **Cornbread & Apple Pecan Salad**



## Around The World

### Antojitos “Little Cravings”

- Grilled Garlic & Herb Skirt Steak Taco
- Crispy Shrimp Flauta Style Taco  
*Baja Cream Sauce*
- Crema, Queso Fresco, Cilantro & Pickled Onions
- Spanish Rice & Refried Black Beans
- Salsa Bar  
*Spicy Salsa Verde Guacamole & Fresh Pico De Gallo*
- Artisan Blue Corn Tortilla Chips

### Spanish Pavilion

- Empanadas de Chorizo
- Salchichon Summer Sausage & Cheese Display
- Grilled Skirt Steak Brochette with Cabrales Cheese
- Paella Valencia
- Stuffed Mushroom with Spinach & Manchego Cheese

### Mediterranean Tour

- Toasted Couscous & Balsamic Roasted Vegetables  
*Feta & Thyme Vinaigrette*
- Lamb Marrakech  
*Tender Braised Lamb Stew with Artichokes & Peas*
- Brodet (Dalmatian Fish Stew) with Parmesan Polenta
- Hummus, Olive Oil, Garlic, Parsley
- Garlic Lavash



# Chef Attended Stations

*Requires One Chef Attendant per 75 guests.*

## Carving Station

*Includes Protein, Choice of Two Sides, Choice of Mixed Greens or Caesar Salad, and Mini Rolls.*

- Creole Turkey Breast  
*with Remoulade, Honey Mustard*
- Maple Brined Pork Tenderloin  
*with Cranberry-Orange Relish*
- Herb Crusted Prime Rib  
*with Creamy Horseradish*
- Grilled Beef Tenderloin  
*with Truffle Veal Demi*
- Cedar Plank Salmon

## Carving Sides | Select Two

- Yukon Mashed Potato & Toppings Bar
- Roasted Baby Potatoes
- Red Beans & Rice
- Pesto Gnocchi
- Grilled Seasonal Vegetables
- Lemon Asparagus
- Sautéed Green Beans

## Pasta Action Station

- **Starch:** Saffron Risotto, Orecchiette, Spaetzle
- **Sauces:** Butternut Squash Alfredo, Fresh Basil Pesto, Bolognese
- **Toppings:** Grilled Chicken, Garlic Shrimp, Roasted Vegetables
- Breadsticks and Focaccia
- Arugula Salad with Candied Cipollini, Grapefruit, Meyer Lemon Balsamic Vinaigrette





## Sushi Station

*Pre-displayed or action station with Sushi Master for additional fee*

- **Nigiri:** Scallop, Salmon, Halibut, Shrimp, Yellowtail, Barbecue Eel
- **Sushi Rolls:** Cucumber, Crab & Avocado, Barbecue Eel & Cucumber, Salmon & Cream Cheese
- Pickled Ginger, Wasabi, Soy Sauce

### **Add Ice Sculpture**

*Please speak with your Catering Sales Manager, additional fees apply.*

# Dessert Stations

*Minimum 100 guests.*

## Sweet Home Chicago

- Frango Mint Brownie Bites
- Lemon Bars
- Cheesecake Bites
- Chocolate Chip Cookies
- Sliced Seasonal Fruit

## Cake-Tini Bar

- Pipped Cheesecake with Graham Cracker Dust, Vanilla, Chocolate & Red Velvet Cake served in martini glasses
- **Toppings:** Seasonal Fresh Berries, Berry Coulis, Warm Crème de Caramel, Warm Chocolate Anglaise, Toasted Coconut & *Mixed Sprinkles*

## Petite Sweets

- Bourbon Pecan & Lemon Meringue Tarts
- Petite Cannoli
- White Chocolate & Milk Chocolate Mousse Cups
- Turtle Cheesecake, Vanilla Panna Cotta, Key Lime Pie & Cheesecake Dessert Shooters

## World's Fair

- Petite Brownies
- Waffle Cones Filled with Seasonal Fruit
- Butterscotch Crème Brûlée Topped with Caramel
- Cotton Candy Tufts
- Caramel Apple Bites

## Doughnut Bite Drizzle

- A Towering Display of Vanilla Cake & Chocolate Cake Doughnut Bites
- Drizzling Sauces: Chocolate Fudge, Fruit Sauce, Vanilla Icing, Caramel Icing, Maple Icing.
- **Toppings:** Toasted Coconut, Sprinkles, Peanuts, Chopped Bacon



## Dessert Jars

*Choice of three*

- Buttermilk Panna Cotta
- Peanut Butter Oreo Pie
- Banana Honey Granola Trifle
- Chocolate Mousse Trio
- Salted Caramel Pudding layered with Old Fashioned Brittle

## Shedd Cookies

- Assorted aquatic animal cut-out sugar cookies



# Late Night Craving Stations

*Served one hour after dinner.*

## Mini Burger Bar

*Choice of two*

- Angus Beef, Sharp Cheddar, Spicy Aioli
- Turkey, Monterey Jack, House-made Ketchup
- Spicy Black Bean Burger, Western Avocado

## Poutine Bar

*Choice of one*

- Steak Fries
- Tater Tots
- Rosemary Roasted Potatoes

**Includes:** *Herbed Cheese Curds, Warm Wisconsin Cheese, BBQ Pulled Pork, Hickory Chicken, Brisket Chili, Scallions & Sour Cream*

## Street Tacos

- Carne Asada & Grilled Vegetable Tacos
- Salsa Roja & Salsa Verde
- Diced Onions, Cilantro, Sliced Lime

## Mac & Cheese

- House-made Wisconsin Cheese Crisps
- Hickory Smoked Pork, Garlic Cheese Curds, Macaroni, White Cheese
- Buffalo Chicken Mac, Pepper Jack Cheese

# Plated Dinner

*Minimum of 100 guests. Includes three courses of your choice. Select one of each course (vegetarian or vegan option if needed). Includes Rolls & Butter, Coffee, Tea & Water Service.*

## First Course

Select One | Salad or Soup

### Salad

#### Baby Green Salad

*Crumbled Ricotta Salata, Sun-dried Cherries, Spiced Walnuts & Orange Lavender Honey Vinaigrette*

#### Farmers Market Chopped Salad

*Romaine Hearts, Cherry Tomatoes, Thumbelina Carrots, Celery, Chickpeas, Soy Nuts, Applewood Bacon, Blue Cheese & Lemon Vinaigrette*

#### Roasted Beet Salad

*Baby Arugula, Oven Roasted Baby Heirloom Beets, Hazelnuts, Purple Haze Goat Cheese & Lemon Shallot Vinaigrette*

#### Cucumber Roll Salad

*Julienned Apples, Fennel, Watercress, Pickled Onion & Apple Cider Vinaigrette wrapped in a Cucumber Ribbon*

#### House-Made Caesar Salad

*Romaine Hearts, Frisée, Aged Parmesan, Sour Dough Tuile and Caesar Dressing*

#### Cranberry & Mango Salad

*Frisée, Baby Arugula, Cranberries & Mango Lime Vinaigrette*

### Soup

Butternut Squash & Apple

Creamy Corn Chowder

French Onion

Creamy Tomato Bisque

Wild Mushroom



## Second Course

Select One | Vegetarian and Vegan options if needed

### Poultry Entrées

#### Farm to Table Chicken

*Roasted Amish Chicken Fines Herbs Chicken Demi Glaze, Roasted Fingerling Potatoes, Sautéed Haricot Verts, Shallots, Bacon*

#### Roasted Frenched Chicken

*Goat Cheese, Spinach Forest Mushroom Ragout, Mushroom Barley Risotto Butter Baby Carrots*

#### Burgundy Truffle Chicken

*Merlot Reduction, Tomato Basil Gnocchi, Sautéed Seasonal Baby Vegetables*

#### Apple Braised Duck

*Raspberry Orange Relish, Minnesota Wild Rice Pilaf, Candied Roasted Baby Beets*

### Beef Entrées

#### Braised Black Angus Beef Short Ribs

*Creamy Garlic Polenta, Brown Butter Baby Carrots*

#### Sea Salt Encrusted Filet Truffle, Veal Demi

*Yukon Asiago Reggiano Gratin, Wilted Garlic Spinach*

#### Herb Crusted Flat Iron

*Cabernet-Thyme Reduction, Horseradish Yukon Potatoes, Sautéed Haricot Verts*

#### Espresso Crusted Beef Tenderloin

*Bourbon Glazed Sweet Potatoes, Yellow Carrots, Brussels Sprout Petals*

### Fish Entrées

#### Beurre Noisette, Sustainable Sourced Salmon

*Italian Parsley Caper Relish, Turnip Pea Puree*

#### Herb Crusted Red Snapper Market

*Fingerling Potato and Wild Mushroom Hash, Blistered Heirloom Tomatoes*

#### Citrus Sautéed Skate Wings

*Lobster Tomato Cream Sauce*



## Duo Entrées

Braised Beef Short Rib & Seared Scallop

*Diver Scallops, Creamy Garlic Polenta Brown Butter Baby Carrots*

Grilled Filet Mignon & Jumbo Shrimp Scampi

*Chive Yukon Potatoes, Pan Glazed Baby Vegetables*

Grilled Filet Mignon & Roasted Chicken

*Minnesota Wild Rice Pilaf, Country Sautéed Brussels Sprouts*

## Vegetarian Entrées

Vegetable Tian

*Grilled Sweet Potato, Portobello Mushroom Red Onion, Zucchini, Yellow Squash Mediterranean Cous Cous*

Panko Crusted Goat Cheese Round

Sautéed Butternut Squash Gnocchi

*Seasonal Baby Vegetables, Parmesan Aged Balsamic Reduction*

Grilled Vegetable en Croute

*Zucchini, Squash, Bell Pepper, Sun-Dried Tomato, Mushroom, Italian Seasoning, Puff Pastry shell, Pesto Quinoa, Wilted Spinach*

Green Market Vegetable Risotto

*White and green asparagus, Baby Radish, Red Veined Sorrel, Micro Watercress, Smoked tomato Oil*

## Vegan Entrées

Creole Style Pan-seared Artichoke Cakes

*Artichokes, Hearts of Palm, Chick Peas, Vegan Mayo, Grain Mustard and Rosemary on a Bed of Vegan Jambalaya*

## Third Course

Select One

## Dessert

Signature Shedd Aquarium Dessert "Mousse Island"

*Individual Mousse Cake with a White Chocolate Center, Graham Cracker "Sand", Edible Chocolate Decoration, Golden Sugar Tuille, Chocolate & Raspberry Sauce*

Turtle Pecan Tart

*Pecan Bar Dipped in Dark Chocolate Maple Ice Cream*

Chocolate Decadence Cake

*Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache & a Chocolate Buttercream, Caramel Crème Anglaise*



### Tiramisu

*Vanilla Chiffon Cake-Soaked with Coffee Liqueur, Cocoa-Dusted Mascarpone Mousse, Whipped Cream Rosette, Chocolate Curl*

### Strawberry-Mango Mousse

*A Layer of Vanilla Chiffon Cake, Layer of Strawberry Mousse & Mango Mousse, Topped with a Marble Glaze, Vanilla Buttercream Rosette*

### Banana-Chocolate Chip Bundt Cake

*Crème Anglaise*

### Fresh Fruit Tart

*Berry Coulis*

### Apple Crumb Tart

*Vanilla Ice Cream*





# Bar Packages

*Price per guest. All bars required one bartender per 75-100 guests. Bars complete with mixers & accouterments.*

## Premium Bar

Three or Four Hours

### Includes

- **Liquor:** Grey Goose Vodka, Herradura Tequila, Crown Royal Whiskey, Captain Morgan Rum, Maker's Mark Bourbon, Johnny Walker Black Scotch, Amaretto
- **Beer:** Heineken, Modelo, Sierra Nevada Pale Ale, Blue Moon, Angry Orchard, Miller Lite & Coors Light
- **House Wine:** Kim Crawford Chardonnay, Nobile Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Meiomi Pinot Noir
- **Non-Alcoholic:** Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic

## Standard Bar

Three or Four Hours

### Includes

- **Liquor:** Tito's Vodka, Hornito's Tequila, Jack Daniel's Whiskey, Bacardi Rum, Beefeater Gin, Dewar's White Label Scotch, Amaretto
- **Beer:** Heineken, Modelo, Sierra Nevada Pale Ale, Blue Moon, Miller Lite & Coors Light
- **House Wine:** Kim Crawford Chardonnay, Nobile Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Meomi Pinot Noir
- **Non-Alcoholic:** Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic



## Premium Beer & Wine Bar

Three or Four Hours

### Includes

- **Beer:** Heineken, Modelo, Sierra Nevada Pale Ale, Blue Moon, Angry Orchard, Miller Lite & Coors Light
- **House Wine:** Kim Crawford Chardonnay, Nobile Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Meiomi Pinot Noir
- **Non-Alcoholic:** Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic

## Standard Beer & Wine Bar

Three or Four Hours

### Includes

- **Beer:** Heineken, Modelo, Sierra Nevada Pale Ale, Blue Moon, Miller Lite & Coors Light
- **House Wine:** Kim Crawford Chardonnay, Nobile Sauvignon Blanc, Josh Cellars Cabernet Sauvignon, Meiomi Pinot Noir
- **Non-Alcoholic:** Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic

## Non-Alcoholic Bar

Four Hours

### Includes

- **Non-Alcoholic:** Assorted Soft Drinks (Coke, Diet Coke, Sprite), Assorted Juices, Club Soda, Tonic



## General Information

- A 22% administrative fee and applicable tax will be charged.
- Prices based on current year. Food & Beverage, Labor and Rentals are subject to annual increase not to exceed 10% per year.
- Outside food & beverage is strictly prohibited.
- Menu selections to be determined 4 weeks prior to the event date.
- Final guarantees and payment in full due 10 business days prior to the event date.
- Plated meals require pre-selected choices to be submitted with guest name and table numbers 10 business days prior.
- Special dietary requests may be accommodated. Please inquire with your catering manager and send requests no later than 10 business days prior to the event date.
- Special bar requests may be accommodated. 4 weeks' notice must be provided to allow sourcing. Please inquire with your catering manager.