

ANMOL
CATERING & EVENTS
EAT HALAL - EAT FRESH - EAT ANMOL



FUSION CUISINES

Inspired by Generations. Perfected for Today

APPETIZERS

- Curly Masala Fries
- Shrimp Wrap
- Cheesy Dosa
- Shrimp Dynamite
- Pani Puri Shots
- Papdi Chaat Tostada
- Khaman Dhokla Drip
- Chicken Shawarma Bites
- Shrimp Shooters
- Elote Chaat
- Tex Mex Corn
- Chicken Tandoori Shashlik
- Chicken Mango Habanero Shashlik
- Chicken Malai Shashlik

RICE/NOODLES

- Beef Khau Suey
- Chicken Singapoori Rice

VEGETABLES

- Sabzi Mandi
- Masala Croquettes
- Lentil Bolognese

CURRY/SAUCES

- Smoked Ghee Hollandaise
- Nihari Demiglaze
- Spiced Cherry Spheres
- Peppered Orange Gravy
- Rainbow Carrots Achaar
- Chevon Sherbet

DESSERT

- Gulab Jamun Surprise
- Fried Banana Spring Rolls
- Gajar Halwa Cinammon Buns
- Ras Malai Tres Leches
- Gulab Jamun Mousse
- Ras Malai Cheesecake
- Gajar Ka Pie
- Paan Falooda

SANDWICHES

- Beef Smash Seekh Slider
- Chicken Tandoori Slider
- Honey Butter Chicken Slider
- Chicken Sixty Five Slider
- Chicken Boti Roll
- Chicken Mayo Roll
- Chicken Seekh Kabab Roll
- Beef Bihari Kabab Roll
- Beef Seekh Kabab Roll
- Chili Gyros Roll
- Paneer Tikka Roll
- Nihari Bao
- Chicken Tikka Quesadillas

DESSERT

- Green Cream Tilapia
- Mango Habanero Chicken
- Peri Peri Chicken Tikka
- Szechuan Chicken Chop Tikka
- Chicken a la Mirch
- Chicken Cheesy Kabab
- Torched Wagyu Kebap
- Tandoori Red Snapper
- Sous Vide Lamb chops
- Bihari Lamb Loin
- Tenderloin Sheesh Kabab
- Chicken Tandoori Tenders
- Fried Pomfret
- Mango Habanero Shashlik
- Chicken Tandoori Shashlik
- Chicken Mango Habanero Shashlik
- Chicken Malai Shashlik

CONDIMENTS

- Curry Leave Aioli
- Dynamite Sauce
- Peri Peri Sauce
- Mango Habanero Salsa
- Cucumber Sauce
- Mango Pico de Gallo
- Chimichurri
- Rainbow Carrots Achaar

BREAD

- Malbari Paratha Tower
- Curry Leaf Focaccia
- Curry Leaf Cornbread



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833-GOANMOL (833-462-6665)
www.eatanmol.com

DISCLAIMER

Food Allergen Disclaimer:

Please be aware that our dishes may contain one or more of the following common food allergens: peanuts, tree nuts, shellfish, Fish, soy, wheat, dairy, and eggs. While we take great care to avoid cross-contamination, we cannot guarantee that our dishes are free from allergens as we prepare them in a shared kitchen. If you have any specific dietary requirements or concerns, please inform us at the time of your order and we will do our best to accommodate your needs.

Pricing Disclaimer:

Please note that all pricing listed is subject to change without prior notice. While we make every effort to ensure that our pricing is accurate and up-to-date, factors beyond our control such as market fluctuations, supplier costs, and other external variables may affect our pricing. We reserve the right to adjust our prices accordingly and will inform our customers of any changes as soon as possible.

Ordering Guidelines:

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Menu and Guest Guarantees:

All changes to the MENU and GUESTS should be submitted to the Caterer fourteen (14) days prior to the day of the event to ensure availability of certain products and service. All changes are subject to the price difference however it must meet the minimum total required amount of \$2,500.00. Changes made in menu or guest count less than 7 days of the event will incur a rush fees. We will always try to accommodate your last minute changes, however due to production and delivery schedule we may not be able to fulfil your request within 72 hours of event start time.

Cancellation by Client:

If the event is cancelled by the Client fourteen (14) days prior to the event date, the Client will be entitled to receive a full refund of the deposits made. Should this cancellation has occurred less than its required written notice of fourteen (14) days, a charge of up to 25% will occur. If the event is cancelled seven (7) days prior to the event date, a charge of 50% will occur. If the event is canceled less than 7 days from the event day, the event will be charged in full.

Children Count:

Children under the age of 4 are free of charge. Children 4 to 10 years of age will be considered half (1/2) half-portion meals of an adult and will be charged according to the agreed-upon price per person.

Food Tasting:

We are always happy to accommodate your food tastings within our designated slots that are available, you may schedule a time with your event manager after the proposal is accepted. Food tastings are only done at our commissary kitchen in Naperville, IL. There is a charge associated with food tastings and they are designed for serving 4 guest family style. We do reserve the right to refuse tastings in peak seasons (Memorial Day - Labor Day).

Payment:

Payment may be made by Credit/Debit Card (American Express, Visa, Master Card or Discover). We also accept payment by cash, check or ACH. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

OFFICE HOURS:

By Call: Monday - Sunday
8:00AM-8:00PM

In Person: Wednesday - Friday
By Appointments Only

CATERING HOURS

24 Hours a day, 7 days a week
(Except for Eid ul Adha, Eid ul Fitr and New Years Eve)