

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



INDIAN CUISINE

From Delhi's Streets to Nawabi Suites



APPETIZER

Vegetarian :

- Aloo Tikki
- Bhel Puri Chaat
- Dahi Bada Chaat
- Channa Papdi Chaat
- Fresco Style Dahi Bada
- Samosa Chaat
- Khamman Dhokla
- Vegetable Pakora
- Punjabi Samosa
- Mini Punjabi Samosa
- Soya Samosa
- Vegetable Spring Roll
- Vegetable Pakora
- Vegetable Puff Pastry
- Mini Vegetable Puff Pastry
- Masala Dosa
- Vegetable Samosa
- Pani Puri

Beef :

- Beef Lakhmi

Chicken :

- Chicken Pakora
- Chicken Mini Puff Pastry
- Chicken Puff Pastry
- Chicken Mini Afghani Kabab
- Chicken Malai Boti on a Stick
- Tandoori Chicken Boti on a Stick

Goat :

- Lamb Mini Seekh Kabab

Seafood :

- Fish Pakora
- Shrimp Pakora

RICE

Vegetarian :

- Channa Pulao
- Jeera Rice
- Basmati Khichdi
- Green Peas Pilaf
- Vegetable Pulao
- Lemon Rice
- Plain Basmati Rice
- Vegetable Biryani
- Kabuli Pulao

Chicken :

- Chicken Delhi Style Biryani
- Chicken Hyderabad Biryani
- Chicken Bombay Biryani

Goat :

- Mutton Bombay Biryani
- Mutton Hyderabad Biryani

Seafood :

- Shrimp Bombay Biryani

MEAT CURRIES

Beef :

- Beef Aloo Qeema
- Beef Qeema Masala
- Beef Haleem
- Beef Nalli Nihari
- Beef Nihari
- Beef Qeema Palak
- Beef Seekh Fry
- Veal Shank Nihari
- Veal Peshawari Karahi
- Veal Badami Korma
- Veal Delhi Korma
- Veal Achar Gosht
- Veal Aloo Gosht
- Veal Bhuna Gosht

Chicken :

- Chicken Haleem
- Chicken Balochi Karahi
- Chicken Nihari
- Chicken Boneless Karrahi
- Chicken Hara Masala Karahi
- Chicken Peshawari Karahi
- Chicken White Karahi
- Chicken Korma
- Chicken White Korma
- Chicken Achaar Gosht
- Chicken Makhni
- Chicken Murgh Cholay
- Chicken Handi
- Chicken Reshmi Handi
- Chicken White Roast
- Frontier Chicken

Goat :

- Mutton Pepper Karahi
- Mutton White Karahi
- Mutton Badami Korma
- Mutton Korma
- Mutton Achar Gosht
- Mutton Aloo Gosht
- Mutton Balti Gosht
- Mutton Bhindi Gosht
- Mutton Bhuna Gosht
- Mutton Kunna Gosht
- Mutton Daal Gosht
- Mutton Palak Gosht
- Mutton Handi
- Mutton Balochi Rosh
- Mutton Brain Masala
- Mutton Paya
- Lamb Peshawari Karahi

Seafood :

- Shrimp Karahi
- Cat Fish Curry
- Fish Hara Masala Curry





BBQ

Vegetarian :

- Bharwan Paneer
- Paneer Shashlik
- Paneer Tikka
- Tandoori Mushrooms

Chicken :

- Chicken Afghani Kabab
- Chicken Balochi Tikka
- Chicken Malai Tikka
- Chicken Tikka
- Chicken Bihari Tikka
- Chicken Bihari Boti
- Chicken Harabara Boti
- Chicken Malai Boti
- Chicken Tandoori Boti
- Chicken Reshmi Kabab
- Tandoori Tangdi Tikka

Goat :

- Lamb Tandoori Boti
- Lamb Seekh Kabab
- Mutton Chops

Seafood :

- Shrimp Tandoori
- Fish Dhakka Style

VEGETABLE CURRIES

- Aloo Beghan
- Aloo Bhujia
- Aloo Chola Tarkari
- Aloo Ghobi
- Aloo Matar
- Aloo Palak
- Banjan Borani
- Bhindi Masala
- Channa Masala
- Channa Daal Fry
- Mix Daal Tadka
- Mix Daal with Loki
- Moong Daal
- Mix Vegetable
- Muttar Paneer
- Palak Paneer
- Shahi Paneer
- Malai Kofta
- Fried Okra

BREAD

- Assorted Naan
- Chapati
- Garlic Naan
- Kandhari Naan
- Layered Paratha
- Puri
- Puri Paratha
- Rumali Roti
- Roghni Kulcha
- Sheermal
- Taftan
- Tandoori Naan
- Til Naan
- Besan Roti

DESSERT

- Mishti Doi
- Firni
- Gajar Ka Halwa
- Gajrela
- Gulab Jamun
- Akhrot Halwa
- Jalebi
- Jalebi & Malai
- Khoya Kulfi
- Lacha Rabri
- Loki Ka Halwa
- Rabri
- Rabri Kheer
- Rasmalai
- Shahi Kheer
- Double ke Meetha
- Shahi Zerda
- Suji Ka Halwa
- Sheer Kurma
- Sweet/Fennel Paan
- Zafrani Kheer
- Assorted Mithai
- Suji Ka Halwa
- Malpura
- Pista Kulfi
- Mango Kulfi
- Assorted Kulfi
- Jalebi and Jello in Martini

CONDIMENTS

- Mango Chutney
- Cilantro Chutney
- Gajar Aachar
- Kachumber
- Plum Chutney
- Raita
- Tamarind Chutney
- Dahi ki Chutney
- Desi Salad
- Garden Salad
- Paapad
- Sevia

BEVERAGES

- Chai
- Doodh Patti
- Irani Chai
- Kashmiri Chai
- Mango Lassi
- Plain Lassi
- Salty Lassi
- Sweet Lassi



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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 fee. 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)