



ANMOL
SOUTH ASIAN EVENTS
EAT HALAL-EAT FRESH-EAT ANMOL

BUFFET MENU

The best style to serve
the best cuisine,
double sided stations
always keeps it hot –
1 Station per 100 Guest

Standard Appetizer

- ⊙ Bhel Puri Mix
- ⊙ Channa Papdi Chaat
- ⊙ Dahi Bada Chaat
- ⊙ Punjabi Samosa
- ⊙ Soya Samosa
- ⊙ Vegetable Pakora
- ⊙ Vegetable Puff Pastry
- ⊙ Vegetable Samosa
- ⊙ Vegetable Spring Roll

Premium Appetizer

- ⊙ Beef Lukhmi
- ⊙ Beef Puff Pastry
- ⊙ Beef Samosa
- ⊙ Breaded Shrimp
- ⊙ Chicken Pakora
- ⊙ Chicken Puff Pastry
- ⊙ Chicken Spring Roll
- ⊙ Fish Pakora
- ⊙ Shrimp Tempura



Standard Rice

- ⊙ Channa Pulao
- ⊙ Chicken Frontier Rice
- ⊙ Chicken Sindhi Biryani
- ⊙ Chicken Yakhni Pulao.
- ⊙ Green Peas Pilaf
- ⊙ Jeera Rice
- ⊙ Kabuli Pulao
- ⊙ Plain Basmati Rice
- ⊙ Veal Memoni Biryani
- ⊙ Veal Yakhni Pulao
- ⊙ Vegetable Pulao

Premium Rice

- ⊙ Mutton Afghani Pulao
- ⊙ Mutton Biryani
- ⊙ Mutton Hyderabad Biryani
- ⊙ Mutton Pullao.
- ⊙ Turkish Kabab & Dill Rice
- ⊙ Shrimp Biryani

Vegetarian Curries

- ⊙ Aaloo Bhujia
- ⊙ Aaloo Palak
- ⊙ Bhindi Masala
- ⊙ Channa Daal
- ⊙ Channa Masala
- ⊙ Daal Makhani
- ⊙ Ghobi Manchurian
- ⊙ Malai Kofta
- ⊙ Mix Vegetable
- ⊙ Palak Paneer
- ⊙ Shahi Paneer



Premium Curries

- ⊙ Mutton Peshawarri Karrahi
- ⊙ Mutton Dehli Korma
- ⊙ Mutton Balochi Rosh
- ⊙ Mutton Aaloo Gosht
- ⊙ Mutton Kunna Gosht
- ⊙ Shrimp Masala



Standard Curries

- ⊙ Beef Nihari
- ⊙ Beef Haleem
- ⊙ Beef Dum Ka Qeema
- ⊙ Chicken Peshawarri Karrahi
- ⊙ Chicken Dehli Korma
- ⊙ Chicken Makhni
- ⊙ Chicken Sixty Five
- ⊙ Chicken Handi
- ⊙ Chicken Frontier
- ⊙ Chicken Coconut Curry
- ⊙ Veal Bhuna Gosht
- ⊙ Veal Peshawarri Karrahi
- ⊙ Veal Dehli Korma
- ⊙ Veal Aachar Gosht
- ⊙ Lamb Karrahi





Grilled Entrée

- ⊙ Beef Bihari Kabab
- ⊙ Beef Chapli Kabab
- ⊙ Beef Gola Kabab
- ⊙ Beef Seekh Kabab
- ⊙ Chicken Bihari Kabab
- ⊙ Chicken Bihari Tikka
- ⊙ Chicken Boti
- ⊙ Chicken Malai Boti
- ⊙ Chicken Mango Habanero
- ⊙ Chicken Seekh Kabab
- ⊙ Chicken Shawarma
- ⊙ Chicken Tikka
- ⊙ Chicken Turkish Kabab
- ⊙ Paneer Tikka
- ⊙ Lahori Fish

Condiments

- ⊙ Appricot Chatnee
- ⊙ Baba Ghanoujh
- ⊙ Bagary Began
- ⊙ Barbecue Chatnee
- ⊙ Cilantro Chatnee
- ⊙ Dahi Ki Chatnee
- ⊙ Dynamite Sauce
- ⊙ Gajar Aachar
- ⊙ Hummus
- ⊙ Kachumber
- ⊙ Mirch Ka Salan
- ⊙ Raita
- ⊙ Sweet Chili Sauce
- ⊙ Tamarind Chatnee

Salad

- ⊙ Chicken Ceasar Salad
- ⊙ Chicken Noodle Salad
- ⊙ Fatoush Salad
- ⊙ Garden Salad
- ⊙ Greek Salad
- ⊙ Macaroni Salad
- ⊙ Russian Salad

Breads

- ⊙ Assorted Naan
- ⊙ Garlic Naan
- ⊙ Puri Paratha
- ⊙ Sheermal
- ⊙ Taftan
- ⊙ Tandoori Naan

Standard Dessert

- ⊙ Forni
- ⊙ Gajar ka Halwa
- ⊙ Gajrela
- ⊙ Gulab Jamun
- ⊙ Loki ka Halwa
- ⊙ Shahi Kheer
- ⊙ Rasmalai
- ⊙ Suji ka Halwa
- ⊙ Sweet Orange Zerda

Premium Dessert

- ⊙ Doodh Dulari
- ⊙ Double ka Meetha
- ⊙ Fruit Truffle
- ⊙ Khoya Kulfi
- ⊙ Khubani ka Meetha
- ⊙ Mango Kulfi
- ⊙ Pista Kulfi
- ⊙ Rabri
- ⊙ Rabri Kheer

STANDARD PACKAGE

\$25 - \$34
Per Guest

- 1 Appetizer
- 1 Rice Entree
- 1 Vegetarian Curry
- 1 Meat Curry
- 1 Grilled Entree
- 1 Dessert

PLUS PACKAGE

\$30 - \$40
Per Guest

- 2 Appetizer
- 1 Rice Entree
- 1 Vegetarian Curry
- 1 Meat Curry
- 1 Grilled Entree
- 2 Dessert

PREMIUM PACKAGE

\$35 - \$45
Per Guest

- 2 Appetizer
- 1 Rice Entree
- 1 Vegetarian Curry
- 1 Meat Curry
- 2 Grilled Entree
- 2 Dessert

ELITE PACKAGE

\$40 - \$55
Per Guest

- 3 Appetizer
- 1 Rice Entree
- 1 Vegetarian Curry
- 2 Meat Curry
- 2 Grilled Entree
- 3 Dessert

- ⦿ Each catering menu includes freshly baked naan, garden salad, raita, and two signature chutneys—ensuring a well-rounded dining experience with every meal.
- ⦿ We offer full customization, allowing you to tailor your menu exactly how you like. Whether you're planning an intimate gathering or a grand celebration, we'll help create the perfect spread to match your vision.
- ⦿ The prices listed reflect the food cost per person only and do not include delivery, equipment, staff, or taxes. If your event requires a different service style—such as carving stations, butler-style service, or beautifully displayed platters—pricing will vary accordingly. You'll find those details in the respective sections of our menu.
- ⦿ Looking to enhance your menu? Additional condiments and substitutions, like Russian Salad or Sheermal, are available at an extra cost.
- ⦿ All prices are subject to change based on market conditions and custom requests, so feel free to reach out for the most up-to-date pricing. Let's make your event unforgettable!





ACTION STATION

We have hand picked the best Items to be prepared in front of your guest. 1 Station per 50 Guest is recommended

	Appetizer	Food Per Guest	Equipment/Station
APPETIZERS	Pani Puri Gol Gappa, Chickpeas Mixture, Masala Water	\$3	\$200
	Ultimate Chaat Mini Punjabi Samosa & Channa Pappdi Chaat	\$4	\$200
	Masala Dosa Dosa, Aaloo Masala, Samber, Coconut Chatnee	\$4	\$300
	Bun Kabab Bun, Lentil Patty, Onion Slaw, Chatnee	\$4	\$300
SNACKS	Mini Sliders - Pick 1 Smash Seekh or Sixty Five Slider	\$5	\$400
	Kati Rolls - Pick 1 Chicken Mayo or Beef Seekh	\$5	\$400
	Chicken Wings -Pick 1 Asian Zing or Garlic Parmasean	\$4	\$300
	Tacos -Pick 1 Beef Picada or Chicken Asada	\$4	\$300

	Items	Food Per Guest	Equipment/Station
RICE	Beef Khaw Suey Spaghetti, Beef Curry, Coconut Milk Broth, Toppings	\$6	\$300
	Chicken Singapore Rice Garlic Rice, Sweet and Sour Chicken, Noodles, Toppings	\$6	\$300
	Fried Rice Dosa, Aaloo Masala, Sambar, Coconut Chatnee	\$5	\$200
	Danda Biryani Beef Picada/Chicken Asada	\$11	\$100
CURRIES	Karrahi Boneless Chicken, Cilantro, Ginger, Jalapeneo (Mutton +\$3/Guest)	\$4	\$150
	Haleem Haleem, Fried onion, Chaat Masala, Ginger, Jalapeneo, Lemons	\$4	\$150
	Tardka -Pick 1 Channa Daal or Daal Makahni	\$2	\$100
	Frontier Rice, Frontier Chicken, Onion, Peppers, Cilantro, Ginger	\$5	\$100
GRILLED	Beef Brisket Texas Style Slow Roasted, Red Onions, Pepperoncini, Ajus	\$10	\$100
	Lahori Charga Tandoori Masala, Roasted, Chaat Masala, Lemon Wedges	\$5	\$100
	Lamb Chops French Cut Lamb Chops, Onion Slaw, Lemon Wedge	\$18	\$300
	Roasted Goat Tandoori Style Whole Goat, BBQ Chatnee, Onion Slaw, Cherry Tomatoes Cucumber Salad	\$15	\$100
	Roasted Lamb Leg Slow Roast Lamb Leg Capers, Olives, Garlic Aioli, Tabuleh	\$10	\$100
DESSERTS	Crepes Pick 1 Banana Foster/ Strawberry Nuttella/ Wilberry/ Honey & Cream	\$5	\$300
	Malpura Semolina Crepes, Malai, Coconut flakes & California Golden Raisins	\$3	\$300
	Chocolate Chip Cookie Sundaes Chocolate Chip Cookie, Vanilla Ice Cream, Hot Fudge, Whipped Cream, Cherry on Top	\$4	\$200
	Falooda Pick 1 Malai or Pistachio or Mango	\$3	\$100
	Gellato - Pick 2 Pistachio, Crème Brulee, Strawberry Cheesecake, Oreo, Chocolate Fudge 6 Toppings	\$4	\$100
	Gulab Jamun Surprise Kala Jamun, Vanila Ice Cream, Blueberries, Raspberries, Gharadelli Caramel	\$3	\$100
	Gola Ganda Shaved ice, Tri Colored Syrup, Coconut Flakes, Condensed Milk, Chocolate, Pineapple & Cherry	\$3	\$200
	Paan Sweet, Fennel Seed, & Custom	\$3	\$100

BUTLER STYLE PASSED O' DOURVES

Butler Style Items are Appetizers paired with suitable garnishes and sauces. Great way to add formality to your event and tease the appetite.

Hot O'Dourves

- ⊙ Beef Mini Puff Pastry
- ⊙ Beef Mini Puff Pastry
- ⊙ Beef Mini Seekh Kabab
- ⊙ Beef Qeema Samosa
- ⊙ Chicken Boti on a Stick
- ⊙ Chicken Malai Boti on a Stick
- ⊙ Chicken Mango Habanero Shashlik
- ⊙ Chicken Mini Afghani Kabab
- ⊙ Chicken Mini Puff Pastry

- ⊙ Chicken Spring Roll
- ⊙ Paneer Tikka Shashlik
- ⊙ Shrimp Breaded
- ⊙ Shrimp Tempura
- ⊙ Soya Samosa
- ⊙ Vegetable Samosa
- ⊙ Vegetable Spring Roll

Cold O'Dourves

- ⊙ Beef Kebap Torched
- ⊙ Beef Roast Crostini
- ⊙ Chatnee Drip Khamman
- ⊙ Chicken Shawarma Bites
- ⊙ Chicken Tikka on a Cracker
- ⊙ Pani Puri Pippets
- ⊙ Pappdi Chaat Tostada
- ⊙ Salmon Cucumber Lox
- ⊙ Shrimp Shooters
- ⊙ Tomato Basil Bruschetta

PACKAGES

Number of Items

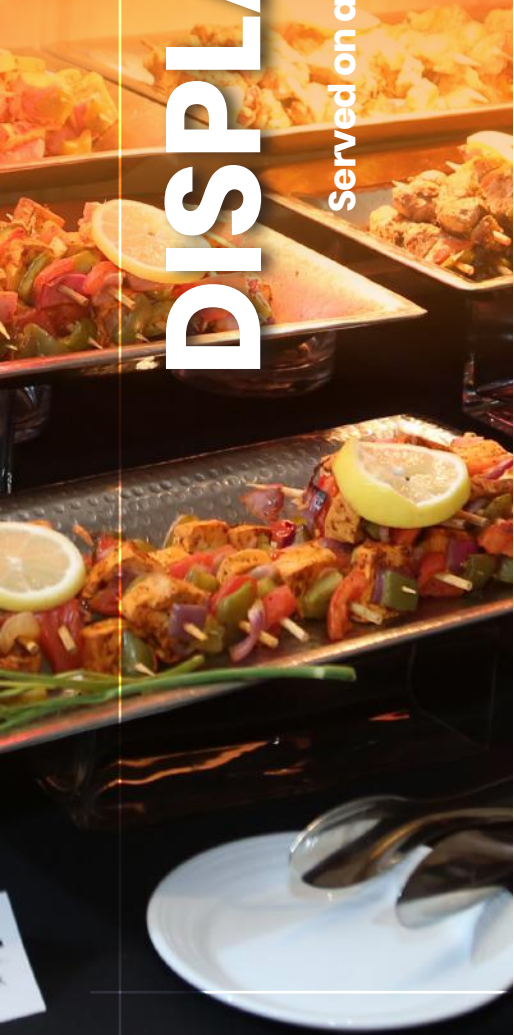
Food Per Guest

Equipment Per Guest

2	\$5.50	\$1.00
3	\$7.00	\$1.80
4	\$8.50	\$2.50
5	\$10.00	\$3.10
6	\$11.50	\$3.60
7	\$13.00	\$4.00
8	\$14.50	\$4.30
9	\$16.00	\$4.50

DISPLAY STATION

Served on a single station to elevate the experience of your guests. Just grab and go!



MOCKTAILS

Items

- ⊙ Black Ice Punch
- ⊙ Green apply Lychee
- ⊙ Mango Lassi
- ⊙ Mango Mojito
- ⊙ Sour Blueberry Pina Colada
- ⊙ Thai Chili Fruit Punch

Number of Items	Food Per Guest	Equipment Per Guest
1	\$3.00	\$5
2	\$5.00	\$8
3	\$6.75	\$10
4	\$8.25	\$12
5	\$10.00	\$14



REFRESHMENTS

Items

- ⊙ Irani Chai
- ⊙ Masala Chai
- ⊙ Kashmiri Chai
- ⊙ Chai
- ⊙ Doodh Patti
- ⊙ Arabian Kava
- ⊙ (Assorted Cookies Incuded)

Number of Items	Food Per Guest	Equipment Per Guest
1	\$2.00	\$5.00
2	\$3.50	\$5.50
3	\$5.00	\$6.00



APPETIZERS

Items

- ⊙ Beef Lukhmi
- ⊙ Beef Mini Puff Pastry
- ⊙ Beef Samosa
- ⊙ Channa Papdi Chaat
- ⊙ Chicken Mini Puff Pastry
- ⊙ Chicken Shawarma Bites
- ⊙ Chicken Spring Roll
- ⊙ Dahi Bada Chaat
- ⊙ Khaman Dhokla
- ⊙ Masala Fries
- ⊙ Pani Puri Shot
- ⊙ Punjabi Samosa
- ⊙ Shrimp Tempura
- ⊙ Soya Samosa
- ⊙ Tikka on a Cracker
- ⊙ Tomato Basil Bruschetta
- ⊙ Salad Bar
- ⊙ Vegetable Mini Puff Pastry
- ⊙ Vegetable Samosa
- ⊙ Vegetable Spring Roll



Number of Items	Food Per Guest	Equipment Per Guest
1	\$3.00	\$2.00
2	\$5.50	\$3.90
3	\$7.25	\$4.80
4	\$8.00	\$5.70
5	\$9.00	\$6.60
6	\$10.00	\$7.50
7	\$11.00	\$8.40
8	\$12.00	\$9.30
9	\$13.00	\$10.20



MAIN COURSES

Items

- ⊙ Beef Bihari Kabab
- ⊙ Beef Gola Kabab
- ⊙ Beef Seekh Kabab
- ⊙ Chicken Bihari Kabab
- ⊙ Chicken Boti
- ⊙ Chicken Frontier Rice
- ⊙ Chicken Malai Boti
- ⊙ Chicken Mango Habanero
- ⊙ Chicken Afghani Kabab
- ⊙ Chicken Shawarma
- ⊙ Chicken Sixty Five
- ⊙ Chicken Turkish Kabab
- ⊙ Ghobi Manchurian
- ⊙ Green Peas Pilaf
- ⊙ Paneer Tikka
- ⊙ Plain Rice
- ⊙ Shrimp Biryani
- ⊙ Turkish Kabab & Dill Rice
- ⊙ Vegetable Biryani

Number of Items	Food Per Guest	Equipment Per Guest
1	\$6	\$1.50
2	\$11	\$3.25
3	\$15	\$4.75
4	\$18	\$6.00
5	\$20	\$7.00
6	\$21	\$7.75
7	\$22	\$8.00

DESSERT

Dessert

- ⊙ **Assorted Mithai (Pick 1-3)**
Ladu, Gulab Jamun, Chum Chum, Assorted Barfi
- ⊙ **Brownies**
- ⊙ **Cake Pops (Pick 1-3)**
Red Velvet, Confetti, Chocolate Fudge, Lemon Ice, Cookies n Crème, Salted Caramel, Customized
- ⊙ **Cheesecake Bites**
Plain, Turtle, Raspberry, Espresso
- ⊙ **Chocolate Coated Strawberries**
- ⊙ **Cup Cakes (Pick 1 - 3)**
Red Velvet, Confetti, Chocolate Fudge, Lemon Ice, Vanilla Pound, Customized
- ⊙ **Custard Cups (Pick 1 - 3)**
Fruit Truffle, Coffee Crunch, Strawberry Swirl, Key Lime Pice, Chocolate mouse, Mango Supreme, Customized
- ⊙ **Danish Pastries**
Cinnamon Roll, Lemon Crème, Raspberry Tart, Maple Walnut
- ⊙ **Eclaires**
- ⊙ **Fresh Fruit**
Watermelon, Honey Dew, Cantalope, Pineapple, Strawberries, Grapes
- ⊙ **Jalebi & Malai in a Martini**
- ⊙ **Macaroons**
Passion Fruit, Café Mocha, Wildberry, Key Lime
- ⊙ **Raabri Topped with Edible Gold**
- ⊙ **Rasmalai in a Martini**
- ⊙ **Sugar Cookies**
Customized to Match Theme
- ⊙ **Truffles**
Chocolate, Caramel, Vanilla, Espresso

Number of Items

Food Per Guest

Equipment Per Guest

3	\$7.00	\$3
4	\$9.00	\$4
5	\$10.75	\$5
6	\$12.25	\$6
7	\$13.50	\$7
8	\$14.50	\$8
9	\$15.25	\$9
10	\$15.75	\$10
11	\$16.00	\$11



FAMILY STYLE MENU

The most comfortable way to serve you guest, please stay seated, your meal is coming to you, lots of it!

Standard Rice

- ⊙ Chicken Biryani
- ⊙ Chicken Pullao
- ⊙ Green Peas Pilaf
- ⊙ Plain Rice
- ⊙ Veal Biryani
- ⊙ Veal Pulao
- ⊙ Vegetable Biryani
- ⊙ Zeera Rice

Premium Rice

- ⊙ Mutton Afghani Pulao
- ⊙ Mutton Biryani
- ⊙ Mutton Hyderabad Biryani
- ⊙ Mutton Pullao
- ⊙ Shrimp Biryani

Vegetarian Curries

- ⊙ Aaloo Palak
- ⊙ Bhindi Masala
- ⊙ Channa Daal
- ⊙ Channa Masala
- ⊙ Daal Makhani
- ⊙ Ghobi Manchurian
- ⊙ Malai Kofta
- ⊙ Mix Vegetable
- ⊙ Palak Paneer
- ⊙ Shahi Paneer

Standard Curries

- ⊙ Beef Nihari
- ⊙ Chicken Peshawarri Karrahi
- ⊙ Chicken Dehli Korma
- ⊙ Chicken Makhni
- ⊙ Chicken Sixty Five
- ⊙ Chicken Handi
- ⊙ Chicken Frontier
- ⊙ Chicken Coconut Curry
- ⊙ Veal Bhuna Gosht
- ⊙ Veal Peshawarri Karrahi
- ⊙ Veal Dehli Korma
- ⊙ Veal Aachar Gosht

Premium Curries

- ⊙ Mutton Peshawarri Karrahi
- ⊙ Mutton Dehli Korma
- ⊙ Mutton Kunna Gosht
- ⊙ Shrimp Masala

FAMILY STYLE MENU



Grilled Entrée

- ⊙ Beef Bihari Kabab
- ⊙ Beef Gola Kabab
- ⊙ Beef Seekh Kabab
- ⊙ Chicken Bihari Kabab
- ⊙ Chicken Bihari Tikka
- ⊙ Chicken Boti
- ⊙ Chicken Malai Boti
- ⊙ Chicken Mango Habanero
- ⊙ Chicken Seekh Kabab
- ⊙ Chicken Tikka
- ⊙ Chicken Turkish Kabab
- ⊙ Paneer Tikka

Salad

- ⊙ Greek Salad
- ⊙ Fatoush Salad
- ⊙ Macaroni Salad
- ⊙ Russian Salad
- ⊙ Chicken Noodle Salad
- ⊙ Chicken Ceasar Salad

Condiments

- ⊙ Appricot Chatnee
- ⊙ Baba Ghanoujh
- ⊙ Bagary Began
- ⊙ Barbecue Chatnee
- ⊙ Cilantro Chatnee
- ⊙ Dahi Ki Chatnee
- ⊙ Dynamite Sauce
- ⊙ Gajar Aachar
- ⊙ Hummus
- ⊙ Kachumber
- ⊙ Mirch Ka Salan
- ⊙ Raita
- ⊙ Sweet Chili Sauce
- ⊙ Tamarind Chatnee

Breads

- ⊙ Assorted Naan
- ⊙ Garlic Naan
- ⊙ Puri Paratha
- ⊙ Sheermal
- ⊙ Taftan
- ⊙ Tandoori Naan



FAMILY STYLE MENU

STANDARD

Food Per Guest

\$20

- ⊙ Standard Rice (1)
- ⊙ Vegetarian Curry (1)
- ⊙ Standard Curry (1)
- ⊙ Grilled Entrees (1)
- ⊙ Salad (1)
- ⊙ Condiments (2)
- ⊙ Bread (1)
- ⊙ Papadum

Equipment Per Table

\$40

- ⊙ (2) 14" White Oblong Platter
- ⊙ (2) 64oz White Footed Bowls
- ⊙ (1) 48oz White Footed Bowls
- ⊙ (2) 16oz Stainless Steel Gravy Boats
- ⊙ (2) Chrome Bread Baskets
- ⊙ (3) Stainless Steel 9" Serving Spoons
- ⊙ (3) Stainless Steel 8" Serving Tongs
- ⊙ (2) Dinner Spoons

PREMIUM

Food Per Guest

\$28

- ⊙ Premium Rice (1)
- ⊙ Vegetable Curry (1)
- ⊙ Standard Curry (1)
- ⊙ Grilled Entrees (2)
- ⊙ Salad (1)
- ⊙ Condiments (3)
- ⊙ Bread (1)
- ⊙ Papadum

Equipment Per Table

\$50

- ⊙ (3) 14" White Oblong Platter
- ⊙ (2) 64oz White Footed Bowls
- ⊙ (1) 48oz White Footed Bowls
- ⊙ (3) 16oz Stainless Steel Gravy Boats
- ⊙ (2) Chrome Bread Baskets
- ⊙ (3) Stainless Steel 9" Serving Spoons
- ⊙ (4) Stainless Steel 8" Serving Tongs
- ⊙ (3) Dinner Spoons

ELITE

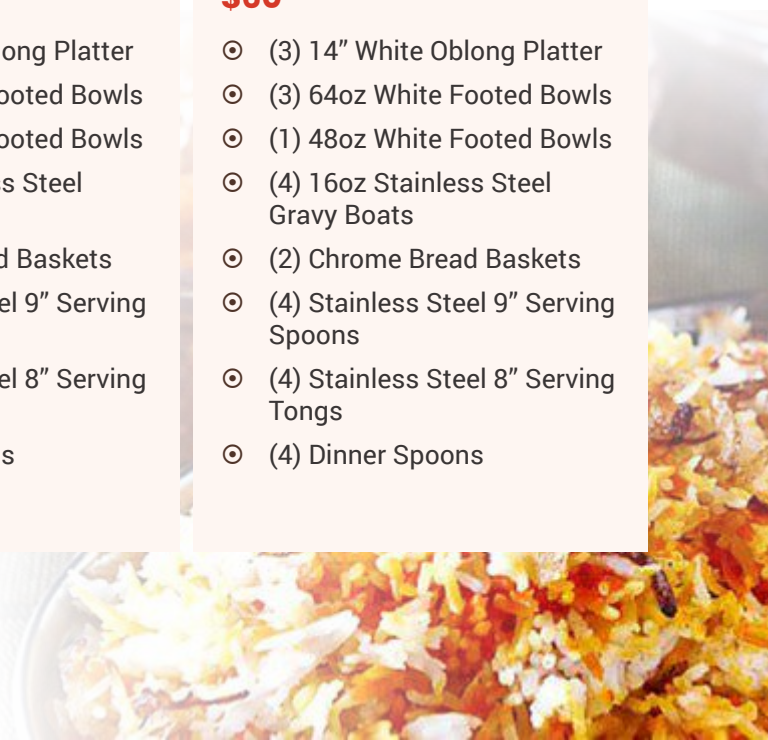
Food Per Guest

\$36

- ⊙ Premium Rice (1)
- ⊙ Vegetable Curry (1)
- ⊙ Standard Curry (1)
- ⊙ Premium Curry (1)
- ⊙ Grilled Entrees (2)
- ⊙ Salad (1)
- ⊙ Condiments (4)
- ⊙ Bread (1)
- ⊙ Papadum

Equipment Per Table

\$60

- ⊙ (3) 14" White Oblong Platter
 - ⊙ (3) 64oz White Footed Bowls
 - ⊙ (1) 48oz White Footed Bowls
 - ⊙ (4) 16oz Stainless Steel Gravy Boats
 - ⊙ (2) Chrome Bread Baskets
 - ⊙ (4) Stainless Steel 9" Serving Spoons
 - ⊙ (4) Stainless Steel 8" Serving Tongs
 - ⊙ (4) Dinner Spoons
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PLATTED COURSE MEALS

Enjoy this unique sit down dining three course meal experience that is engineered by our Executive Chefs. This experience is guaranteed to make your event at Anmol. Prices start at \$42 per person.

Smoked Chicken Sajji

Soup/Salad	Chickpeas Soup
Starch	Cuscus Salad
Sauce	Smoked Ghee Hollandaise
Vegetables	Grilled Zuchini
Dessert	Fried Banana Spring Roll

Bori Fried Chicken Breast

Soup/Salad	Chicken Corn Soup
Starch	Curry Leave Focacia
Sauce	Tomato HARRISA
Vegetables	Sabzi Mandi
Dessert	Rasmalai Cheesecake

Tenderloin Sheesh Kabab

Soup/Salad	Chevon Shorbat
Starch	Saffron & Dill Rice
Sauce	Chimichurri
Vegetables	Grilled Asparagus
Dessert	Kunafah

Torched Wagyu Kebap

Soup/Salad	Southwest Soup
Starch	Crispy Sevia
Sauce	Nihari Demi Glaze
Vegetables	Portabella Mushrooms
Dessert	Stuffed Baklava

Tandoori Red Snapper

Soup/Salad	Cream of Chowder
Starch	Cilantro & Lime Rice
Sauce	Red Pepper Coullis
Vegetables	Grilled Cherry Tomatoes
Dessert	Gajar Ka Pie

Fried Pompfret

Soup/Salad	Fatoush Salad
Starch	Zeera Rice
Sauce	Lentil Bolognese
Vegetables	Rainbow Carrots Achar
Dessert	Crème Brulee

Sous Vide Lamb Chops

Soup/Salad	Caprese Salad
Starch	Pommes Anna
Sauce	Spiced Cherry Spheres
Vegetables	Mango Pico de Gallo
Dessert	Gulab Jamun Mouse

Bihari Lamb Loin

Soup/Salad	Potato & Funnel Salad
Starch	Molbari Parantha Tower
Sauce	Peppered Orange Gravy
Vegetables	Onion Slaw
Dessert	Sweet Samosa

Stuffed Paneer

Soup/Salad	Greek Salad
Starch	Besan Roti
Sauce	Gochujang Curry
Vegetables	Fried Okra
Dessert	Paan Falooda

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 fulfill 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 have 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 (½) 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 have accepted the proposal. 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 - Saturday
9:00AM-6:00PM

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)

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As Seen On

