

Minimum 25 Guest

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



# WINTER FLAME COLLECTION 2025–2026

Inspired by Smoke, Warmth & Celebration

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*This winter, we've fired up the grill and the imagination.*

*Curated by Chef Patel and The Anmol Culinary Team, this menu collection celebrates the season of gathering, where flavor meets family, and every dish tells a story.*

*Each menu was crafted with care, balance, and purpose, some built for Thanksgiving tables, others for New Year celebrations, and a few for the game-day crowd who crave that unmistakable Anmol flavor. And of course, we didn't forget the uncles who love their goat or the guests who prefer their feasts without turkey.*

*At Anmol, we honor tradition with a spark of fusion, keeping our roots strong while adding a touch of something new. Every plate represents countless hours of testing, tasting, and teamwork, ensuring that what reaches your table feels familiar, yet exciting. So, whether you're hosting a dinner, a party, or simply celebrating life. Let Anmol bring the warmth, the smoke, and the soul to your season.*

**Because this winter... we're serving fire.**

## HOT MEETS HALAL

Bold Southern fire fused with Anmol's signature flair this **thanksgiving**

### Smoked Nashville Hot Turkey

- Nashville Hot Chicken Sliders
- Cole Slaw
- Nashville/Peri Peri Sauce
- Curry Leave Aioli
- Curry Leave Corn Bread
- Mashed Potatoes
- Jalapeno Popper
- Kale Salad
- Gajar Halwa Cinnamon Bun

**\$35**  
Per Person



## SMOKED & TORCHED

Where saji meets steakhouse energy with a golden Anmol twist.

### Smoked Chicken Sajji

- Beef Torched Kabab
- Arabic Chutney
- Ghee Hollandaise
- Chickpeas Soup
- Lavaash Bread
- Stuffed Mushroom
- Steamed Broccoli
- Couscous Salad
- Kunnafeh

**\$35**  
Per Person



## THE SMOKEHOUSE SUPPER

A refined BBQ journey of beef brisket, comfort, and craftsmanship.

### Souther Style Beef Brisket With Pickled Onions & Cornichons

- Cheesy Chicken Kabab
- ChimiChurri
- BBQ Sauce
- Aujous
- Dinner Roll W/Butter
- Mac'n Cheese
- Grilled Asparagus
- Russian Salad
- Smores Bar

**\$40**  
Per Person

## FIRE & FRY

A playful mix of American comfort and Desi heat.

### Mini Cheese Burgers

- Honey Butter Chicken Sliders
- Vegetable Alfredo pasta
- Mango Habanero Chicken Wings
- Garlic Parmesan Chicken Wings
- Garlic Bread
- Masala Fries With Ketchup
- Sweet Potatoe Fries With Sweet Wasabi
- American Potato Salad
- Assorted Custard Cups

**\$42**  
Per Person



## THE ROYAL FEAST

A Nawabi experience celebrating heritage, spice, smoke & Goat

### Tandoori Goat Leg & Shoulder Roasted With Peppers & potatoes

- Katakot
- Rainbow Carrot Aachar
- Red Pepper Coullis
- Pappadum
- Layered Paratha
- Daal Tarka
- Zeera Rice
- Pakistani Salad
- Halwa Trio

**\$58**  
Per Person

# ANMOL

## CATERING & EVENTS

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

## DISCLAIMER

### Food Allergen Disclaimer:

Please note that all dishes may contain or come into contact with common allergens such as peanuts, tree nuts, shellfish, soy, wheat, dairy, and eggs. While every effort is made to avoid cross-contamination, our food is prepared in shared kitchens. If you have specific dietary restrictions or allergy concerns, please notify us at the time of your order, and we will do our best to accommodate your needs.

### Minimum Guest Count:

All Winter Menu packages require a minimum of 25 guests. This ensures proper preparation, portioning, and staffing for your event.

### Menu Customization:

Our Winter Menu packages are designed for flexibility. You may customize menu items within the package to fit your preferences and event style. Our team will guide you through available substitutions and seasonal upgrades.

### Ordering & Availability:

- We recommend placing your order at least 2 weeks in advance to secure your preferred date and menu selections.
- All menu items are subject to seasonal and supplier availability.
- Date availability is also subject to overbooking, and reservations are confirmed only once deposits are received.

### Changes & Cancellations:

We understand that plans may change. However, no changes can be made within 72 hours of the scheduled event or pickup time. For cancellations:

- 14+ days prior – full refund of deposit
- 7–13 days prior – 50% refund of deposit
- Less than 7 days – deposit is non-refundable

### Pickup & Delivery:

Orders may be picked up at our Naperville, IL location or delivered within your area for an additional delivery fee. Delivery availability varies based on distance, event volume, and staffing.

### Pricing & Payment:

All prices are subject to change without prior notice due to fluctuations in market costs and seasonal availability. Payment can be made by Credit/Debit Card, Cash, Check, or ACH. Corporate clients with recurring orders may inquire about NET 30 billing options.

### Quality & Commitment:

Every order is prepared with care, quality ingredients, and attention to detail. While we aim for consistency, slight variations in presentation and flavor may occur due to the handcrafted nature of our cuisine.

### 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)