

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



DISPLAYED

Elevated single-station service for a seamless grab-and-go experience



APPETIZER

Vegetarian

- Aloo Tikki
- Bhel Puri Chaat
- Caprese Skewers With Balsamic
- Channa Papdi Chaat
- Crackers and Cheese
- Straight Cut French Fries
- Curly Masala Fries
- Dahi Bada Chaat
- Dips & Spread
- Dolma
- Elote Chaat
- Elotes
- Falafel
- Fig Crostini
- Fresco Style Dahi Bada
- Fruits and Veggies
- Goat Cheese Crostini
- Honey Crostini
- Hummus
- Kathiawari Cholay
- Khaman Dhokla Drip
- Mini Punjabi Samosa
- Mini Vegetable Puff Pastry
- Pappdi Chaat Tostada
- Pita Chips with Dips
- Punjabi Samosa
- Samosa Chaat
- Soya Samosa
- Tex Mex Corn
- Tomato Basil Bruschetta
- Ultimate Chaat
- Vegetable Pakora
- Vegetable Puff Pastry
- Vegetable Samosa
- Vegetable Spring Roll
- Paneer Shashlik



Non Vegetarian

- Beef Brisket & Caramelized Onion Crostini
- Beef Lukhmi
- Beef Torched Kabab
- Beef Qeema Mini Puff Pastry
- Beef Qeema Puff Pastry
- Beef Qeema Samosa
- Beef Toshka
- Chicken Malai Boti on a Stick
- Chicken Mango Habanero Boti on a Stick
- Chicken Mini Afghani Kabab
- Chicken Puff Pastry
- Chicken Mini Puff Pastry
- Chicken Pakora
- Chicken Qeema Samosa
- Chicken Skewers With Pesto
- Chicken Spring Roll
- Chicken Tandoori Boti on a Stick
- Chicken Tenders
- Chicken Tandoori Tenders
- Chicken Tandoori Shashlik
- Chicken Mango Habanero Shashlik
- Chicken Malai Shashlik
- Chicken Shashlik
- Blazing Asian Wings
- Blazing Asian Boneless Wings
- Cured Meats
- Lamb Mini Seekh Kabab
- Fish Pakora
- Shrimp Breaded
- Shrimp Dynamite
- Shrimp Pakora
- Shrimp Shooters
- Shrimp Tempura
- Shrimp Wrap
- Shrimp Shashlik



MAIN COURSE

Rice/Noodles

Vegetarian

- Garlic Noodles
- Kabuli Pulao
- Vegetable Lo Mein
- Vegetable Biryani

Chicken

- Chicken Frontier Rice
- Chicken Lo Mein
- Chicken Singaporean Rice
- Chicken Tikka Biryani
- Chicken BBQ Fried Rice
- Chicken Mandi

Veal/Beef

- Beef Fried Rice
- Beef Lo Mein
- Spaghetti w/ Meatballs
- Saffron & Dil Rice with Turkish Kabab

Mutton

- Mutton Afghani Pulao
- Lamb Mandi

Seafood

- Shrimp Fried Rice
- Shrimp Lo Mein

Vegetable

- Ghobi Manchurian
- Aloo Bhujia
- Aloo Chola Tarkari
- Banjan Borani
- Fried Okra
- Vegetable Medley



Curry

Chicken

- Chicken Balochi Karahi
- Chicken Boneless Karrahi
- Chicken Haleem
- Chicken Hara Masala Karahi
- Chicken Honey Walnut
- Chicken Kung Pao
- Chicken Manchurian
- Chicken Nihari
- Chicken Peshawari Karahi
- Chicken Sweet & Sour
- Chicken White Karahi
- Chicken Sixty Five
- Frontier Chicken

Mutton

- Lamb Maragh
- Lamb Peshawari Karahi
- Mutton Korma
- Mutton Kunna Gosht
- Mutton Paya
- Mutton Peshawari Karrahi
- Mutton Black Pepper Karahi
- Mutton White Karahi
- Mutton Brain Masala
- Mutton Kat a Kat

Beef

- Beef Haleem
- Beef Kung Pao
- Beef Mongolian
- Beef Nalli Nihari
- Beef Nihari
- Beef Qeema Karahi
- Beef Seekh Fry
- Veal Peshawari Karahi
- Veal Shank Nihari

Seafood

- Shrimp Honey Walnut
- Shrimp Karahi
- Shrimp Kung Pao
- Shrimp Manchurian
- Shrimp Sweet & Sour

Grill

Beef

- Beef Bihari Kabab
- Beef Chapli Kabab
- Beef Gola Kabab
- Beef Seekh Kabab
- Beef Tandoori Boti
- Beef Turkish Kabab
- Beef Gyros

Seafood

- Fish - Grilled Catfish
- Fish - Grilled Tilapia
- Fish - Balochi Fried - Catfish
- Fish Lahori Fried - Catfish
- Shrimp Tandoori
- Fish - Dhakka Style - Tilapia
- Fish - Green Cream Tilapia
- Fish - Tandoori Red Snapper
- Fish - Fried Pomfret
- Shrimp Terriyaki Saute

Mutton

- Lamb Chops
- Lamb Tandoori Boti
- Lamb Seekh Kabab
- Lamb Adana Kabab

Vegetable

- Bharwan Paneer
- Paneer Tikka
- Grilled Asparagus
- Grilled Vegetables
- Herb Roasted Baby Red Potatoes
- Roasted Cauliflower
- Roasted Zucchini
- Sabzi Mandi
- Tandoori Mushrooms

Chicken

- Chicken Afghani Kabab
- Chicken Bihari Kabab
- Chicken Chapli Kabab
- Chicken Gola Kabab
- Chicken Reshmi Kabab
- Chicken Seekh Kabab
- Chicken Cheesy Kabab
- Chicken Turkish Kabab
- Chicken Bihari Boti
- Chicken Harabara Boti
- Chicken Malai Boti
- Chicken Mango Habanero Boti
- Chicken Tandoori Boti
- Chicken Bihari Tikka
- Chicken Balochi Tikka
- Chicken Afghani Tikka
- Chicken Tikka
- Chicken Malai Tikka
- Peri Peri Chicken Tikka
- Szechuan Chicken Chop Tikka
- Szechuan Chicken Chop
- Honey Sriracha Chicken Chop
- Chicken Tandoori Tangdi
- Chicken a la Mirch
- Chicken Terriyaki Saute
- Chicken Shawarma
- Sheesh Tawook



Condiments

Sauces

- BBQ Sauce
- BBQ Chutney
- Cilantro Mint Raita
- Smoked Honey Mustard sauce
- Chili Garlic Sauce
- Cilantro Chutney
- Cucumber Sauce
- Dynamite Sauce
- Garlic Mayo
- Gochujang Curry
- Hot Sauce
- Hummus
- Jalapeno Vinegar
- Ketchup
- Mango Chutney
- Mango Habanero Salsa
- Marinara Sauce
- Peri Peri Sauce
- Plum Chutney
- Raita
- Ranch
- Red Pepper Coulis
- Smoked Ghee Hollandaise
- Soy Sauce
- Sweet Chili Sauce
- Sweet Wasabi Sauce
- Tamarind Chutney
- Tomato Arabic Chutney
- Thousand Island

Pickles

- Kalamari Olives
- Kunna Condiments
- Mango Pico de Gallo
- Baba Ghanoush
- Chimichurri
- Cornichons
- Gajar Aachar
- Haleem Condiments
- Nihari Condiments
- Pepperoncini
- Pickled Onions
- Rainbow Carrots Achaar

Salads

- 369 Salad Bar
- American Potato Salad
- Apple Raisin Salad
- Caesar Salad
- Chicken Caesar Salad
- Chicken Noodle Salad
- Coleslaw
- Desi Salad
- Garden Salad
- Greek Salad
- Kale & Walnut Salad
- Kachumber
- Macaroni Salad
- Russian Salad
- Tabuleh
- Three Bean Salad
- Caprese Salad
- Potato and Fennel Salad
- Shirazi Salad

Bread

- Assorted Naan
- Chapati
- Garlic Naan
- Kandhari Naan
- Layered Paratha
- Rice Papadum
- Lentil Papadum
- Puri
- Puri Paratha
- Rumali Roti
- Roghni Kulcha
- Sheermal
- Taftan
- Tandoori Naan
- Til Naan
- Besan Roti
- Malbari Paratha Tower
- Curry Leaf Focaccia
- Curry Leaf Cornbread
- Pita Bread
- Lavash Bread
- Taftoon
- Dinner Rolls W/Butter
- Baguette
- Shrimp Crackers



DESSERT

- Assorted Kulfi
- Chocolate Coated Strawberries
- Eclairs
- Fruit Slices
- Fruit Carving
- Fruit Table
- Sugar Cookies
- Creme Brulee
- Gajar Halwa
- Gulab Jamun
- Gulab Jamun Mousse
- Jalebi
- Jalebi & Malai
- Jalebi and Jello in Martini
- Khubani ka Meetha
- Lacha Rabri
- Loki Ka Halwa
- Mango Sago
- Mishti Doi
- Qatayef
- Rabri
- Rabri Kheer
- Ras Malai Cheesecake
- Ras Malai Tres Leches
- Rasmalai
- Shahi Kheer
- Shahi Zerda
- Sheer Kurma
- Sugar Cookies
- Sweet/Fennel Paan



- Assorted Mithai
Gulab Jamun , Cham Cham , Laddoo
Assorted barfi , Assorted halwa
- Cake Pops
Red Velvet , Confetti , Chocolate Fudge
Lemon Ice , Cookies n Creme
- Cheesecake Bites
Plain , Turtle , Raspberry , Espresso
- Chocolate Fountain
Pound Cake , Strawberries , Halal Marshmallows
Halal Rice Krispy Treats , Pretzel Rods , Bananas
Pineapple , Cream Puffs , Graham Crackers
- Cup Cakes
Red Velvet , Confetti , Lemon Ice , Vanilla Pound,
- Custard Cups
Key Lime Pie , Chocolate Mousse , Mango Supreme
- Danish Pastries
Cinnamon Roll , Lemon Crème , Raspberry Tart , Maple Walnut
- Fruit Tower
Watermelon , Honey Dew , Cantaloupe
Pineapple , Strawberries , Grapes
- Macarons
Passion Fruit , Cafe Mocha , Wildberry , Key Lime
- Truffles
Chocolate , Caramel , Vanilla , Espresso



Cold Beverages

- Mango Lassi
- Plain Lassi
- Salty Lassi
- Sweet Lassi
- Black Ice Punch
- Green Apple Lychee
- Strawberry Mojito
- Mango Mojito
- Mint Mojito
- Sour Blueberry Pina Colada
- Pina Colada
- Thai Chili Fruit Punch
- Carbonated Water
- Mango Shake
- Mystical Melon
- Peppermint Lassi
- Pina Colada Lassi
- Strawberry Lassi
- Tropical Sorbet Smoothie
- Wild Berry Lassi
- Lemonade With Mint
- Pomegranate Mint Lemonade
- Tropical Rose Refresher
- Strawberry Peach Mojito
- Water Bottles
- Filtered Water
- Filtered Ice
- Watermelon Aqua Fresca
- Rose Lychee
- Blue Dream Mule
- Sunset Orange
- Spiced Tamarindo



Hot Beverages

- Chai
- Doodh Patti
- Irani Chai
- Kashmiri Chai
- Arabian Kahwa
- Hot Coffee
- Indian Masala Chai
- Moroccan Tea
- Green Tea
- Arabian Coffee
- Decaf Coffee
- Black Tea



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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)