

ANMOL

CATERING & EVENTS
EAT HALAL - EAT FRESH - EAT ANMOL



FAMILY STYLE

Platters and bowls are placed directly on each table

APPETIZER

Vegetarian

- Baba Ganoush
- Bhel Puri Chaat
- Channa Papdi Chaat
- Dahi Bada Chaat
- Dolma
- Hummus
- Kathiawari Cholay
- Pani Puri Pipettes
- Pappdi Chaat Tostada
- Pita Chips with Dips
- Tex Mex Corn
- Tomato Basil Bruschetta
- Ultimate Chaat

Non Vegetarian

- Shrimp Shooters



MAIN COURSE

Rice/Noodles

Vegetarian

- Plain Basmati Rice
- Basmati Khichdi
- Bhagary Rice
- Channa Pulao
- Garlic Noodles
- Green Peas Pilaf
- Jasmine Rice
- Jeera Rice
- Kabuli Pulao
- Lebanese Rice
- Lemon Rice
- Rice Pilaf
- Saffron & Dill Rice
- Vegetable Lo Mein
- Vegetable Pulao
- Vegetable Biryani
- Yellow Almond Rice

Chicken

- Chicken White Biryani
- Chicken Bombay Biryani
- Chicken Boneless Biryani
- Chicken Delhi Style Biryani
- Chicken Frontier Rice
- Chicken Hyderabad Biryani
- Chicken Lo Mein
- Chicken Maqlooba
- Chicken Sindhi Biryani
- Chicken Singaporean Rice
- Chicken Tikka Biryani
- Chicken Yakhni Pulao.
- Chicken BBQ Fried Rice
- Chicken Chinese Pulao

Mutton

- Mutton White Biryani
- Mutton Afghani Pulao
- Mutton Bombay Biryani
- Mutton Danda Biryani
- Mutton Hyderabad Biryani
- Mutton Sindhi Biryani
- Mutton Yakhni Pullao.
- Lamb Mandi

Veal/Beef

- Beef Danda Biryani
- Beef Fried Rice
- Beef Lo Mein
- Beef Khau Suey
- Beef Qeema Pullao
- Veal Biryani with Aloo
- Veal Currant Pulao
- Veal Bombay Biryani
- Veal White Pullao
- Veal Yakhni Pulao
- Spaghetti w/ Meatballs

Seafood

- Fish Biryani
- Shrimp Biryani
- Shrimp Bombay Biryani
- Shrimp Fried Rice
- Shrimp Lo Mein

Vegetable

- Aloo Beghan
- Aloo Bhujia
- Aloo Chola Tarkari
- Aloo Ghobi
- Aloo Matar
- Aloo Palak
- Bagaray Beghan
- Banjan Borani
- Bhindi Masala
- Channa Daal
- Channa Masala
- Daal Makhni
- Fried Okra
- Ghobi Manchurian
- Gobi Jalfrezi
- Lentil Bolognese
- Malai Kofta
- Mirchi Ka Salan
- Mix Daal Tadka
- Mix Daal with Loki
- Mix Vegetable
- Moong Daal
- Muttar Paneer
- Palak Paneer
- Paneer Jalfrezi
- Paneer Karahi
- Shahi Paneer
- Vegetable Medley
- Vegetable Maragh



Curry

Sauce

- Aujous
- Bachemmel sauce
- Demiglaze
- Smoked Ghee Hollandaise
- Spiced Cherry Spheres
- Tarragon Sauce
- Nihari Demiglaze
- Peppered Orange Gravy
- Hollandaise

Beef/Veal

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

Seafood

- Fish Cat Fish Curry
- Shrimp Honey Walnut
- Shrimp Karahi
- Shrimp Kung Pao
- Shrimp Manchurian
- Shrimp Masala
- Shrimp Sweet & Sour
- Fish Tilapia Hara Masala Curry

Chicken

- Chicken Achaar Gosht
- Chicken Balochi Karahi
- Chicken Boneless Karrahi
- Chicken Haleem
- Chicken Handi
- Chicken Hara Masala Karahi
- Chicken Honey Walnut
- Chicken Jalfrezi
- Chicken Korma
- Chicken Kung Pao
- Chicken Makhni
- Chicken Manchurian
- Chicken Maragh
- Chicken Murgh Cholay
- Chicken Nihari
- Chicken Peshawari Karahi
- Chicken Reshmi Handi
- Chicken Sweet & Sour
- Chicken White Karahi
- Chicken Sixty Five
- Chicken White Korma
- Chicken White Roast
- Frontier Chicken

Mutton

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



Grill

Beef

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

Chicken

- Chicken Afghani Kabab
- Chicken Bihari Kabab
- Chicken Tandoori Charga
- Chicken Lahori Charga
- Chicken Chapli Kabab
- Chicken Gola Kabab
- Chicken Reshmi Kabab
- Chicken Seekh 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
- Chicken Tandoori Tangdi
- Smoked Chicken Sajji



- Bori Fried Chicken Breast
- Peri Peri Chicken Tikka
- Szechuan Chicken Chop Tikka
- Chicken a la Mirch
- Chicken Cheesy Kabab
- Chicken Tandoori Tenders
- Mango Habanero Shashlik
- Chicken Tandoori Shashlik
- Chicken Malai Shashlik
- Chicken Shashlik
- Szechuan Chicken Chop
- Blazing Asian Wings
- Blazing Asian Boneless Wings
- Honey Sriracha Chicken Chop
- Chicken Teriyaki Saute
- Southern Fried Chicken
- Whole Roasted Chicken
- Chicken Turkish Kabab
- Chicken Shawarma
- Sheesh Tawook



Mutton

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

Vegetable

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

Seafood

- Fish - Grilled Catfish
- Fish - Grilled Tilapia
- Fish - Balochi Fried - Catfish
- Fish Lahori Fried - Catfish
- Fish - Dhakka Style - Tilapia
- Fish - Green Cream Tilapia
- Fish - Tandoori Red Snapper
- Fish - Fried Pomfret
- Shrimp Tandoori
- Shrimp Shashlik
- Shrimp Terriyaki Saute
- Salmon W/ Lemon butter herb

Condiments

Sauces

- Aujous
- BBQ Sauce
- Cilantro Mint Raita
- Chick Filet sauce
- Chili Garlic Sauce
- Cilantro Chutney
- Cucumber Sauce
- Curry Leave Aioli
- Dynamite Sauce
- Garlic Mayo
- Hot Sauce
- Hummus
- Jalapeno Vinegar
- Ketchup
- Mango Chutney
- Mango Habanero Salsa
- Marinara Sauce
- Peri Peri Sauce
- Plum Chutney
- Raita
- Ranch
- 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

- 7 Star 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
- Macaroni Salad
- Russian Salad
- 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
- Curry Leaf Cornbread
- Pita Bread
- Lavash Bread
- Taftoon
- Dinner Rolls W/Butter
- Baguette
- Shrimp Crackers



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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)