



ANMOL OCCASIONS





ANMOL OCCASIONS

Menu

Full Menu





Breakfast Collection



Plain Paratha

Golden, flaky flatbread finished with rich butter.

Aloo Paratha

Stuffed with spiced potatoes, pan-fried to perfection.

Aloo Methi Paratha

Earthy fenugreek and potato blend in a crisp paratha.

Mixed Pakora

Assorted vegetables dipped in spiced gram flour, fried crisp.

Gobi Pakora

Lightly spiced cauliflower fritters with a delicate crunch.

Paneer Pakora

Soft paneer encased in a golden, spiced batter.

Aloo Tikki

Crisp potato patties with a warm, aromatic filling.

Accompaniments

Fresh chutneys, traditional achar, creamy dahi, and butter.

Paneer Spring Rolls

Delicate rolls filled with seasoned paneer and vegetables.

Mithai Selection

A refined assortment of classic sweets including burfi varieties, gajrela, and gulab jamun.

Beverages

Premium selection of chai, coffee, lassi variations, fresh juices, and soft drinks.





Vegetarian Canapés

Gol Gappe

Crisp shells filled with tangy, spiced water.

Samosa Chaat

Crushed samosas layered with rich chutneys and yogurt.

Tikki Burger

A gourmet twist on a classic potato patty sandwich.

Paneer Pakora

Soft paneer fritters with a golden finish.

Fruit Cups

Fresh, seasonal fruits elegantly presented.

Soya Tikka

Marinated soya pieces grilled to smoky perfection.

Papri Chaat

A vibrant medley of crunch, yogurt, and chutneys.

Aloo Tikki Chaat

Spiced potato patties elevated with sweet and tangy toppings.

Vegetable Pakora

Light, crispy bites of seasonal vegetables.

Masala Chips

Crispy fries tossed in bold, aromatic spices.

Cocktail Samosa & Spring Rolls

Miniature bites, perfectly crisp and flavourful.



Non-Vegetarian Canapés

Chicken Pakora

Tender chicken in a spiced, crispy coating.

Mini Burgers

Succulent, flavour-packed bite-sized burgers.

Lamb Kebab Sliders

Juicy lamb kebabs served in soft mini buns.

Amritsari Fish & Chips

Spiced, golden fish paired with crisp fries.





Vegetarian Starters



Samosa

Classic pastry filled with spiced potatoes.

Aloo Tikki

Golden potato patties with rich seasoning.

Hara Bhara Kebab

Spinach and herb-infused patties.

Chilli Paneer

Indo-Chinese favourite with vibrant flavours.

Masala Chips

Fries tossed in aromatic spices.

Manchurian

Indo-Chinese vegetable dumplings in a flavourful sauce.

Paneer Manchurian

Paneer in a tangy Indo-Chinese glaze.

Soya Chicken Tikka

Plant-based tikka with bold marinade flavours.

Spring Rolls

Crisp rolls with a savoury vegetable filling.

Paneer Pakora

Soft paneer in a light, crisp batter.

Sholey

Bold, spiced chickpea preparation.

Plain Chips

Classic crispy fries with a light finish.

Noodles

Stir-fried with rich, savoury sauces.

Dahi Bhalla

Soft lentil dumplings in creamy yogurt.

Mogo Chips

Crispy cassava fries with a unique texture.





Non-Vegetarian Starters

Chicken Tikka

Marinated and grilled to smoky perfection.

Chilli Chicken

Spicy Indo-Chinese chicken with bold flavours.

Chicken Pakora

Crispy, spiced chicken bites.

Seekh Kebab

Minced meat skewers with aromatic spices.

Keema

Rich minced meat cooked with traditional spices.

Fish Pakora

Lightly battered fish with a crisp finish.



Vegetarian Mains

Saag

Slow-cooked mustard greens with deep, rustic flavour.

Mixed Vegetables

Seasonal vegetables in a rich, spiced gravy.

Dal Makhni

Creamy black lentils simmered to perfection.

Aloo Gobi

Potatoes and cauliflower with traditional spices.

Aloo Baingan

Aubergine and potato in a comforting curry.

Tinde

Tender apple gourds delicately spiced for a light, refined dish.

Karela

Bitter gourd prepared with bold spices for a distinctive, rich flavour.

Bhindi

Okra sautéed with aromatic spices, offering a perfectly balanced texture.

Continued ...→





Masar Dal

Red lentils with a smooth, hearty texture.

Shahi Paneer

Paneer in a rich, royal cream sauce.

Palak Paneer

Spinach and paneer in a silky blend.

Aloo Palak

Potatoes folded into rich spinach.

Vegetable Kofta

Soft dumplings in a luxurious gravy.

Matar Paneer

Paneer and peas in a comforting curry.

Rajma

Kidney beans in a deeply spiced gravy.



Non-Vegetarian Mains

Chicken Curry

Classic, slow-cooked Punjabi chicken curry.

Butter Chicken

Creamy, indulgent tomato-based favourite.

Lamb Curry

Tender lamb in a rich, aromatic sauce.

Keema

Minced meat cooked with warming spices.

Goat Curry (Bakra)

Traditional, robust curry with deep flavour.





Sundries

Roti/Naan/Bhatoore/Makki di Roti/Puri

Freshly baked breads to complement every dish.

Rice Selection

Plain, jeera, pilau, or mixed vegetable rice.

Dahi Range

Plain yogurt, boondi dahi, dahi raita or classic boondi dahi



Desserts

Gulab Jamun

Soft, syrup-soaked dumplings.

Ras Malai

Delicate cheese patties in sweetened milk.

Gajrela

Slow-cooked carrot dessert with richness.

Brownies

Decadent chocolate indulgence.

Kulfi

Traditional, dense Indian ice cream.

Kheer (Rice/Coconut)

Creamy, aromatic pudding.

Jarda Rice

Fragrant, sweet rice infused with saffron, finished in a vibrant golden-yellow hue for a visually rich and indulgent presentation.

Semiya

Vermicelli dessert with subtle sweetness.

Ice Cream/Fresh Fruit

Light and refreshing options.

Live Dessert & Tea Stations

Available on request for a bespoke experience.





ANMOL OCCASIONS

Pre-Party Night

Packages





Starters

3 Vegetarian Starters

2 Non-Vegetarian Starters

Served with Salad and Chutney



Mains

2 Vegetarian Mains

1 Non-Vegetarian Mains

Served with Raita, Rice and Naan



Dessert

A choice of 1 desert





ANMOL OCCASIONS

Pre-Party Night Premium

Packages





Canapés

1 Vegetarian Canapé

1 Non-Vegetarian Canapé

Starters

3 Vegetarian Starters

3 Non-Vegetarian Starters

Served with Salad and Chutney

Mains

2 Vegetarian Mains

2 Non-Vegetarian Mains

Served with Raita, Rice and Naan

Dessert

A choice of 1 desert





ANMOL OCCASIONS

Wedding Day Packages

Packages





Wedding Breakfast

2 Vegetarian starters served with chutneys

Mixed Mithai

Tea served with sugar on the side



Wedding Breakfast Premium

2 Vegetarian starters served with chutneys

Paratha Served with butter, Dahi and Achaar

Mixed Mithai

Tea served with sugar on the side

Breakfast additional items - fruit trays, lassis and coffees

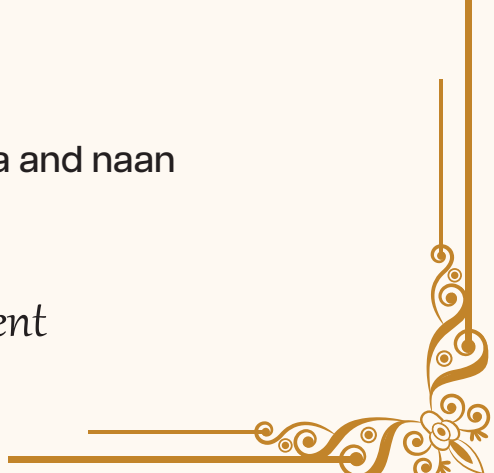


Wedding Lunch

3 Vegetarian mains served with rice, raita and naan

A choice of 1 desert

Add Canapés to elevate your event





ANMOL OCCASIONS

Wedding Reception

Standard





Starters

3 Vegetarian Starters

3 Non - Vegetarian Starters

Served with Salad and Chutney



Mains

2 Vegetarian mains

1 Non-Vegetarian main

Served with Raita, Rice and Naan



Dessert

A choice of 1 desert





ANMOL OCCASIONS

Wedding Reception

Premium





Canapés

1 Vegetarian Canapé

1 Non - Vegetarian Canapé



Starters

3 Vegetarian Starters

3 Non - Vegetarian Starters

Served with Salad and Chutney



Mains

2 Vegetarian mains

2 Non-Vegetarian main

Served with Raita, Rice and Naan



Dessert

A choice of 1 desert





ANMOL OCCASIONS

Wedding Reception

Luxury





Canapés

2 Vegetarian Canapés

2 Non - Vegetarian Canapés



Starters

3 Vegetarian Starters

3 Non - Vegetarian Starters

Served with Salad and Chutney



Mains

2 Vegetarian Mains

2 Non-Vegetarian Mains

Served with Raita, Rice and Naan



Dessert

A choice of 1 dessert



Established in 2014, Anmol Occasions Catering delivers proven quality on a grand scale. Backed by a team of brilliant chefs, professional waiters, and expert event staff, we bring every celebration to life with precision and passion.

From fresh, flavour-packed dishes and generous portions to vibrant food carts, live cooking stalls, full venue hire, and stunning décor—we don't just cater events, we create unforgettable experiences.

Anmol Occasions Catering — Where Every Detail Defines Luxury.



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