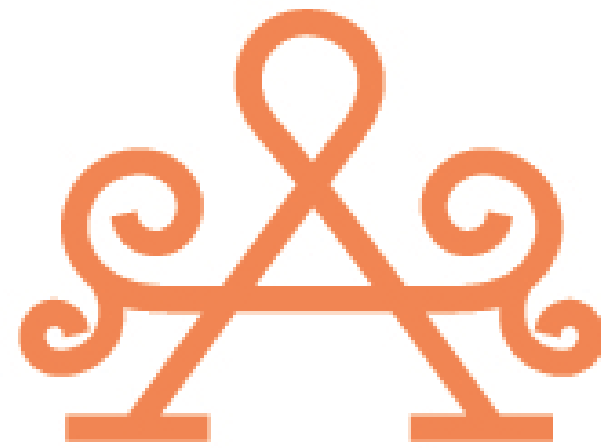




COMMUNICATE + CELEBRATE

Q1 2019



AMRIT
• PALACE •



[MENU](#)[LOCATIONS](#)[CATERING](#)[CONTACT US](#)

Fine Food for Authentic Tastes

[VIEW MENU](#)[GET DIRECTIONS](#)

About Us

Amrit Palace is an authentic Indian restaurant where fine food is created for inspired tastes. Located in the heart of Ocala, Florida, the Amrit Palace menu focuses on traditional flavors, balanced with inspirations of sweet, savory, and spicy highlights that enhance Indian dishes you love.

[SEE OUR MENU](#)

TIKKA
N'
CURRY

CORPORATE CATERING

FAMILY STYLE FEAST

MINIMUM ORDER SIZE: 15 PEOPLE

1 PICK A PACKAGE

Two Tikkas
Two Sauces
Snacks + Sides

14.00/PERSON

Three Tikkas
Three Sauces
Snacks + Sides

18.00/PERSON

2 PICK YOUR TIKKA

Chicken Tikka

Boneless pieces of chicken marinated in spices, herbs and yogurt.

Paneer

Fresh farmer's cheese cut into cubes and marinated in spices, herbs and yogurt.

Lamb Kofta (+1.50)

Roasted lamb meatballs infused with fresh ginger, garlic and herbs.

Veggie

Steamed carrots, peas, corn and bell peppers.

Spice Level: All dishes are prepared with base level of spices. Let us know if you would like us to increase the spice level to Spicy (One Chili) or Extra Spicy (Two Chilies).

4 PICK YOUR SNACKS + SIDES

White Rice

Biryani Rice

Lentil Curry (Daal Makhni)

Salad (Kachumber + Beetroot)

Chutney (Mint-Cilantro + Tamarind)

Naan

Samosa

Far Far Munchies

Indian Cookies

TIKKA WRAPS

Roti paratha breads wrapped around your choice of tikka with fresh mozzarella cheese, thinly sliced onion and cilantro.

CHOOSE TIKKA: Chicken | Paneer

Tikka Wraps

Two Tikka Wraps per person
Mint-Yogurt Chutney
Side Salad with Dressing

11.00/PERSON

MINIMUM ORDER SIZE: 15 PEOPLE

Tikka Wrap Lunch Box

One Tikka Wrap per person + One Samosa
Mint-Yogurt Chutney + Tamarind Chutney
Indian Cookie + Napkins + Utensils

11.00/PERSON

MINIMUM ORDER SIZE: 15 PEOPLE

DRINKS

Chai 2.50 EA Bottled Water 1.00 EA

Lassi

Made with organic yogurt. Choose from Mango, Pistachio, Salted or Rose.

3.50 EA

HOMEMADE REFRESHMENTS 22.00

(Serves 8-10)

Mint Lemonade

Refreshing combination of fresh mint sprigs and lemon juice.

Jal-Jeera

Traditional lemon leaves +

Iced Masala

Classic acid and cinnamon

Seasonal

Refreshing +

PARTY PLATTERS

STARTERS

Samosa (20 Count)

Served with mint-cilantro and tamarind chutneys.

40.00

Veggie Spring Rolls (30 Count)

Served with sweet-chili sauce.

30.00

Mix Pakoras (Serves 10-12)

Crispy assorted vegetables dipped in chickpea flour batter, golden fried. Served with mint-cilantro and tamarind chutneys.

65.00

Chicken Lollipops (30 Count)

Hand-pulled chicken wings.

45.00

Manchurian Gravy (Serves 10-12)

Bell peppers, onions, & carrots, tossed in zesty soy sauce. Served with rice.

Chicken | Gobi | Veggie

75.00

Chicken or Paneer

(Serves 10-12)

Spiced-up red-hot yogurt sauce, curry leaves, & green chilies.

75.00

Chili Chicken or Chili Paneer

(Serves 10-12)

Seasoned with spices & wok tossed in chili sauce with julian-cut bell peppers & onions.

75.00



NOT YOUR TYPICAL CURRY HOUSE.

DISTINCT INDIAN FLAVORS

ALL-NATURAL INGREDIENTS

SERVED UP FRESH

TIKKA
N'
CURRY

ENTRÉE PLATTERS

(Serves 10-12)

CHOOSE TIKKA:

Chicken

Paneer

Tofu

65.00

Lamb

Shrimp

75.00

Tikka Masala

Classic full flavor sauce made from tomatoes, cream, onion and ground spices.

Vindaloo

Tangy and hot sauce made from tomato, tamarind, chili peppers and roasted spices.

Korma

Rich and creamy sauce made from chopped cashew, tomato, milk and crushed cardamoms.

Saag

Savory sauce made from finely chopped spinach, ginger, garlic and cumin seeds.

Kadai

Bold flavor sauce made from chopped green and red peppers, tomato and traditional kadai masala.

Butter Masala

Onion-tomato-based butter sauce.

Dhaba Style

Authentically made roadside Dhaba style.

INDIAN STREET FOOD

Vada Pav (20 Count)

Spicy mashed potato filling sandwiched between buns and layers of spicy green and garlic chutney.

40.00

Naan Platter (Serves 10-12)

Served with Tikka Masala sauce.

50.00

Pav Bhaji (Serves 10-12)

Mashed potatoes and vegetables cooked in an onion-tomato gravy. Served with dinner rolls.

80.00

Papdi Chaat (Serves 10-12)

Crunchy base of crispy poori topped with sweet and tangy chutneys, veggies and yogurt.

65.00

Bhel Puri (Serves 10-12)

Puffed rice mixed with onion, potatoes, tomatoes, mint-cilantro and tamarind chutneys.

65.00

Misal Pav (Serves 10-12)

Dry sabzi made from sprouted moth beans, topped with spicy gravy, fresh onion, tomato and farsan.

65.00

Malai Kofta

Vegetable balls made from potatoes, carrots, cabbage, paneer, peas + cauliflower. Served with onion-tomato cream sauce.

65.00

Chole Masala

Garbanzo beans, finely chopped tomatoes, red onions, cilantro, ginger + garlic.

65.00

Daal Makhni

Delicately simmered blend of assorted lentils.

65.00

Tadka Daal

Moong and chana dal sautéed with spices.

60.00

RICE (Serves 10-12)

Basmati Rice

20.00

Jeera Rice

Basmati rice cooked with cumin seeds.

25.00

Mixed Vegetable Biryani

Basmati rice cooked garden fresh veggies.

25.00

Chicken Biryani

Basmati rice cooked with boneless chicken and spices.

65.00

Lamb Biryani

Basmati rice cooked with tender chunks of lamb meat and spices.

65.00

ASIAN ENTRÉES

(Serves 10-12)

CHOOSE PROTEIN:

Vegetable

65.00

Chicken

65.00

Shrimp

75.00

Tofu

65.00

Fried Rice

Scallions, bell peppers, carrots and cabbage cooked in soy pepper sauce.

Thai Pepper Fried Rice

Curry leaves, scallions, bell peppers, carrots and cabbage cooked Thai pepper sauce.

Szechuan Fried Rice

Crushed red peppers, bell peppers, carrots and cabbage cooked in Szechuan sauce.

Basil Fried Rice

Thai peppers, scallions, bell peppers, carrots and cabbage cooked in basil sauce.

Chili Garlic Noodles

Thin noodles and shredded vegetables cooked in tangy chili garlic sauce.

Hakka Noodles

Thin noodles and shredded vegetables cooked in chili seared hot garlic soy sauce.

SIDES

Naan (Serves 10-12)

15.00

Garlic Naan (12 Count)

20.00

Far Far Munchies/Papad Mix

(Serves 10-12)

20.00

DESSERT

Gulab Jamun (Serves 10-12)

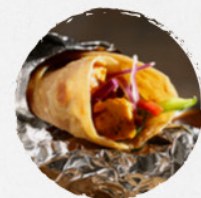
Golden fried milk dumpling soaked in sweet, saffron syrup.

65.00

Ras Malai (Serves 10-12)

Homemade cheese dumplings soaked in sweet, flavored milk.

65.00



Tikka Wrap



Rice Bowl



Samosas

TIKKA
N'
CURRY
MODERN INDIAN EATERY

WAYS TO ORDER

ORDER ONLINE

TIKKANCURRY.COM

EMAILS US

CATERING@
TIKKANCURRY.COM

CALL US

312.877.5722

Curry That's CATERED

Just give us 24 hours notice and we'll fire up the Tava to spice up your lunch hour or dinner party. We'll coordinate everything from feast to cups to cutlery.

Terms: Cancellations require a 24 hour notice or a cancellation fee of 50% of the total order value. Pickup is available during normal business hours. Delivery is available for orders over \$75.00 with a delivery fee of \$15.00.

TIKKA
N'
CURRY
MODERN INDIAN EATERY

V Vegetarian N Contains Nuts Spicy

All of our menu items are Gluten Free except for Naan Bread, Tikka Wraps and Samosa. Our menu items are prepared in a shared kitchen. Foods may come in contact with one another during preparation. Tikka N' Curry does not guarantee that cross-contact with allergens will not occur.



#TAVRONFIRE

LIVE TAVA

SAUTÉED BEFORE YOUR EYES.

1 PICK A TIKKA

Chicken Tikka

Boneless pieces of chicken marinated in spices, herbs and yogurt.

Paneer

Fresh farmer's cheese cut into cubes and marinated in spices, herbs and yogurt.

Lamb Kofta (+1.50)

Roasted lamb meatballs infused with fresh ginger, garlic and herbs.

Veggie

Steamed carrots, peas, corn and bell peppers.

Tikka and Curry are sautéed in front of you at our Live Tava station.

2 PICK A CURRY

Tikka Masala

Classic full flavor sauce made from tomatoes, cream, onion and ground spices.

Vindaloo

Tangy and hot sauce made from tomato, tamarind, chili peppers and roasted spices.

Korma

Rich and creamy sauce made from chopped cashew, tomato, milk and crushed cardamoms.

Saag

Savory sauce made from finely chopped spinach, ginger, garlic and cumin seeds.

Kadai

Bold flavor sauce made from chopped green and red peppers, tomato and traditional kadai masala.

3 PICK A DISH

Rice Bowl

Rice bowl with your choice of Tikka, sautéed in traditional Curry.

8.53 650-890 CALS

Feast

Your choice of Tikka, sautéed in traditional Curry. Served with your choice of 4 sides.

9.87 380-460 CALS (+SIDES)

Pick One Side From Each Category Below.

Salad

25-100 CALS

Corn Chaat
Green Mango
Beetroots
Kachumber

Lentil Curry

75-140 CALS

Daal Tadka
Daal Makhni
Chana Masala

Rice

50-160 CALS

Basmati Rice
Brown Rice
Biryani Rice

Naan Bread

200-275 CALS

Paratha
Classic Naan



TIKKA N' CURRY
MODERN INDIAN EATERY

V Vegetarian **N** Contains Nuts Spicy
All of our menu items are Gluten Free except for Naan Bread, Tikka Wraps and Samosa. Our menu items are prepared in a shared kitchen. Foods may come in contact with one another during preparation. Tikka N' Curry does not guarantee that cross-contact with allergens will not occur.

#TAVAFIRE

MORE TIKKA



Biryani Bowl

Basmati rice seasoned with biryani masala. Topped with your choice of Tikka sautéed in traditional biryani sauce and spices. Garnished with crispy onion and finely chopped cilantro. Served with raita dressing.

8.53 720-950 CALS



Tikka Wrap

Your choice of tikka rolled in two paratha breads with fresh mozzarella cheese, thinly sliced onion and cilantro. Served with mint-yogurt chutney.

CHOOSE YOUR:

Chicken | Paneer

8.53 710-830 CALS



Salad

Romaine lettuce, spring mix, red cabbage, carrots, cucumber and tomatoes. Served with naan chips. Dressed in Mango Vinaigrette, Caesar, or Balsamic Vinaigrette.

Add Chicken | Paneer +1.53

7.00 370-590 CALS

SIDES N' MORE

Samosas

Two crispy samosas filled with mashed potato, green peas, spices and chili. Served with mint-cilantro and tamarind chutneys.

3.00 420 CALS

Far Far Munchies

Indian snack food made from wheat, potato and tapioca flour. Compliments our bowls and wraps.

2.00 375 CALS

Side Salad 2.00 90-180 CALS

Spiced Tomato Soup

Classic tomato soup seasoned with traditional Indian spices. Garnished with finely chopped cilantro and spring onion.

4.00 Cup | 6.00 Bowl 440-515 CALS

Naan Bread

2.00 200-275 CALS

Cucumber Raita (4 oz.) 1.00

Chutneys (2 oz.) 0.50

HOMEMADE REFRESHMENTS 2.50

Mint Lemonade

Refreshing combination of fresh mint sprigs and lemon juice.

Jal-Jeera

Traditional Indian drink made from fresh coriander, mint leaves and roasted cumin powder.

Iced Masala Chai

Classic iced tea infused with cardamom and cinnamon.

Seasonal Sherbet

Refreshing and rejuvenating fruit infused water.

ADDITIONAL BEVERAGES

Lassi

Made with organic yogurt. Choose from Mango, Pistachio, Salted or Rose.

3.50 280-350 CALS

Chai

Traditional masala chai latte with a touch of sweetness.

2.50 190 CALS

Fountain Drink

2.00

DESSERTS

Gulab Jamun

Golden fried milk dumpling soaked in sweet, saffron syrup.

3.00 300 CALS

Ras Malai

Homemade cheese dumplings soaked in sweet, flavored milk.

3.00 360 CALS

Kulfi

Traditional Indian ice cream on a stick.

3.00 200-400 CALS

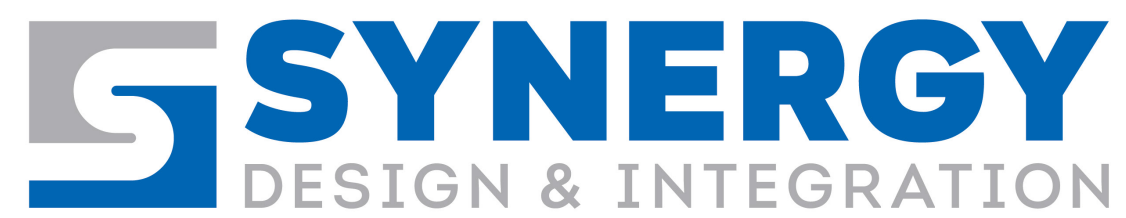


FARM TO TAVA. BOWL TO BELLY.

[SEE OUR MENU](#)

ABOUT US

Our custom bowls are built with the freshest ingredients and fired at our live sauté station, Tava on Fire. Our unique approach to servin' up Indian cuisine creates an experience that is quick n' delicious. Come in and literally mix it up with fresh, local proteins and an array of scratch-made curries. Then, round out your meal with our housemade sides.

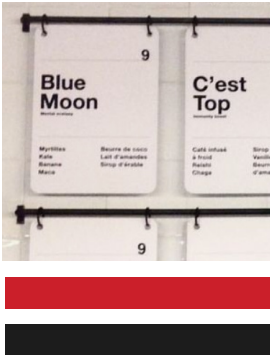






LAKE GIBSON
CHURCH

• A PLACE TO BELONG •

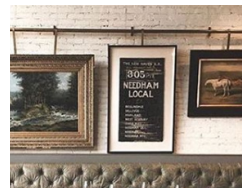
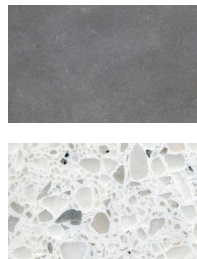




BRAND STORY

three

With a passion for all things that pair pretty with functional, we know that you can handle your periods without batting an eyelash. Creating classic, everyday elegance around your cycle, it's our business to make sure your business goes unseen.





 our food is all
GLUTEN FREE

BRAVE BOWLS

garlic shrimp / 16
Shrimp sautéed in garlic and butter and served over a bowl of white or brown rice and mixed greens.

loco moco / 16
Homemade hamburger patties served over white or brown rice, smothered in our house brown shitake gravy, macaroni salad, and topped with a fried egg.

 SUBSTITUTE AWESOME VEGETARIAN PATTIES FOR +3

DESSERTS / 6

BANANA TEMPURA
FRIED HAUPIA {coconut custard}
KAKIGÖRI {hawaiian shaved ice}

DRINKS / 3

CANE SUGAR CRAFT SODA
HAWAIIAN SUN
WATER

BEER + CIDER / 5

 **vegetarian**

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HAWAIIAN BBQ + POKE BOWLS
KEKO

 our food is all
GLUTEN FREE

BUILD A BOWL

1 PICK YOUR BOWL

mix-ins, sauces, & toppers included

ala bowl / 11 2 Bases, 1 Protein	nui bowl / 14 4 Bases, 2 Proteins
-------------------------------------	--------------------------------------

2 PICK YOUR BASE

hot	cold
Brown Rice	Asian Slaw Salad
Steamed Vegetables	House Salad
Stir-Fry Noodles	Pasta Salad
White Rice	

3 PICK YOUR PROTEIN

Ahi Tuna Pokē	Kalua Pig
Chicken Katsu	Lomi Lomi Salmon
Chicken Waikiki	Shrimp Pokē
Fried Pork Adobo	Teriyaki Beef Tenderloin

4 MIX-INS unlimited

Avocado Puree	Grape Tomato	Mango Cubes
Carrot	Green Onions	Masago
Cucumber	Hijiki Seaweed	Seaweed Salad
Edamame	Krab Salad	

5 SAUCES

Coconut Curry	Kekoa	Teriyaki
Creamy Lilikoi	Sriracha Aioli	Tonkatsu
Ka'a'aila Lime	Sweet & Sour	Wasabi Aioli

6 TOPPERS

Crispy Garlic	Red Chili Flakes
Crispy Quinoa	Sesame Seeds
Furikake	

 add an egg / 1.5

 @EATKEKO

SALES PLAYBOOK



QUALIFYING QUESTIONS

WHAT IS THE LEAD INTERESTED IN?

MAINTENANCE

- How did you hear about Milosi? If this info was taken during initial call, address it... I see you were referred to us by "X" - we love working with them, etc.
- Have you ever had a professional landscape company do maintenance for you?
If YES, can you tell me a little about that?
If NO, why are you looking to hire Milosi?
- Tell me about your maintenance needs? Tell about our packages.
Full-Service Maintenance Program
Lawn Care Program
Tree/Shrub Care Program
- Are you experiencing any other issues?
- How many companies will be looking at the maintenance program for you?
- What would you say is your biggest priority?
- Have you given any consideration as to what you'd like to invest in your maintenance program?
- How soon would you like us to get started (time frame)?
- Next steps? Schedule follow-up on-site consultation.

CONSTRUCTION/WORK ORDER

- How did you hear about Milosi? If this info was taken during initial call, address it... I see you were referred to us by "X" - we love working with them, etc.
- Have you ever worked with a professional landscape contractor or designer before?
If YES, ask to elaborate, i.e., tell me about your experience.
If NO, explain our growth/bid processes.
- Tell me about your project: What is the scope? Ask to elaborate.
- Are you experiencing any other issues? (drainage, privacy, etc.)
- How many companies will be looking at this project for you?
- What would you say is your biggest priority?
- Are you interested in phasing the project?
- Have you given any consideration as to what you'd like to invest in this project?
- How soon would you like us to get started (time frame)?
- We pride ourselves on communication. It's one of our key differentiators. How often would you like for us to communicate with you during the design/construction phases?
- Next steps? Schedule a follow-up call/on-site consultation.

MAINTENANCE DEEP DIVE EXAMPLE

- For maintenance, it's important to identify why they are calling us. Most people who are calling us have someone they are currently using and are experiencing issues. So, that could sound something like this:
Are you currently receiving maintenance services now? If so, what are they and how is your service?
- "Yes, I'm receiving x, y, and z. It's okay but.....".
- I understand, are you interested in having a new company/provider replace your current provider?... Yes, GREAT! Can you tell me what's going well and what's not? This is very important for us to identify if it's price, quality, or service.
- The key to qualification is to identify if they are an ideal client and if we can meet the need they are having or solve the problem.
- Price is too high and it's "John's Lawn Care" then it's likely a no. If it's they never return my calls, it's a yes. If it's that they aren't capable of handling my other projects, it's a big yes. That means enhancement sales.

DESIGN DEEP DIVE EXAMPLE

- Ask the client if they have a survey and if so, can they email it over for our review. Explain that the survey can help save on the design hours, resulting in lower design fees.
- Ask if they have already hired or engaged in a relationship with a landscape architect or designer or if this service is part of the scope they'd like for us to provide. Pretty much 100% of the time, they say they'd like for us to do the design. We say, GREAT! That is what we are passionate about.
- We do work off other designers' and architects' plans, but we prefer to be involved in the design process all the way through.

[CONTINUE ON REVERSE SIDE](#)

TEN STEPS TO A SUCCESSFUL APPOINTMENT

01	PRE-APPOINTMENT WORK	Research client, look up home, prepare meeting items (folder samples, etc) and arrive early in a clean Milosi vehicle.
02	CREATE EXCITEMENT	Walk the property, share your thoughts, and your vision, discuss our growth process, use Trello, comment on key differentiators, and review flyers.
03	MIRROR/MATCH	Tailor your pitch, tone, and body language.
04	IDEAL CLIENT	Assess whether they are an ideal client by determining whether we will enjoy working for them, the opportunity for revenue, and whether the project will lead to more work.
05	W.I.T.Y	What's important to YOU?
06	BUDGET	What is their budget?
07	EXPLAIN BID PROCESS	Review the process for bidding and on-boarding.
08	SET UP NEXT TOUCH POINT	Schedule the presentation, meet at supplier, walk property with designer, etc.
09	WRITE A THANK YOU CARD	Write a Thank You Card before leaving the property: "Thank you for meeting with me. We look forward to working with you!"
10	COMPLETE SURVEY	Complete a survey before leaving the property. Use the provided link to answer survey questions to qualify the prospect.



**AWARD-WINNING. KNOWLEDGEABLE.
EXPERIENCED. ROOFERS.**

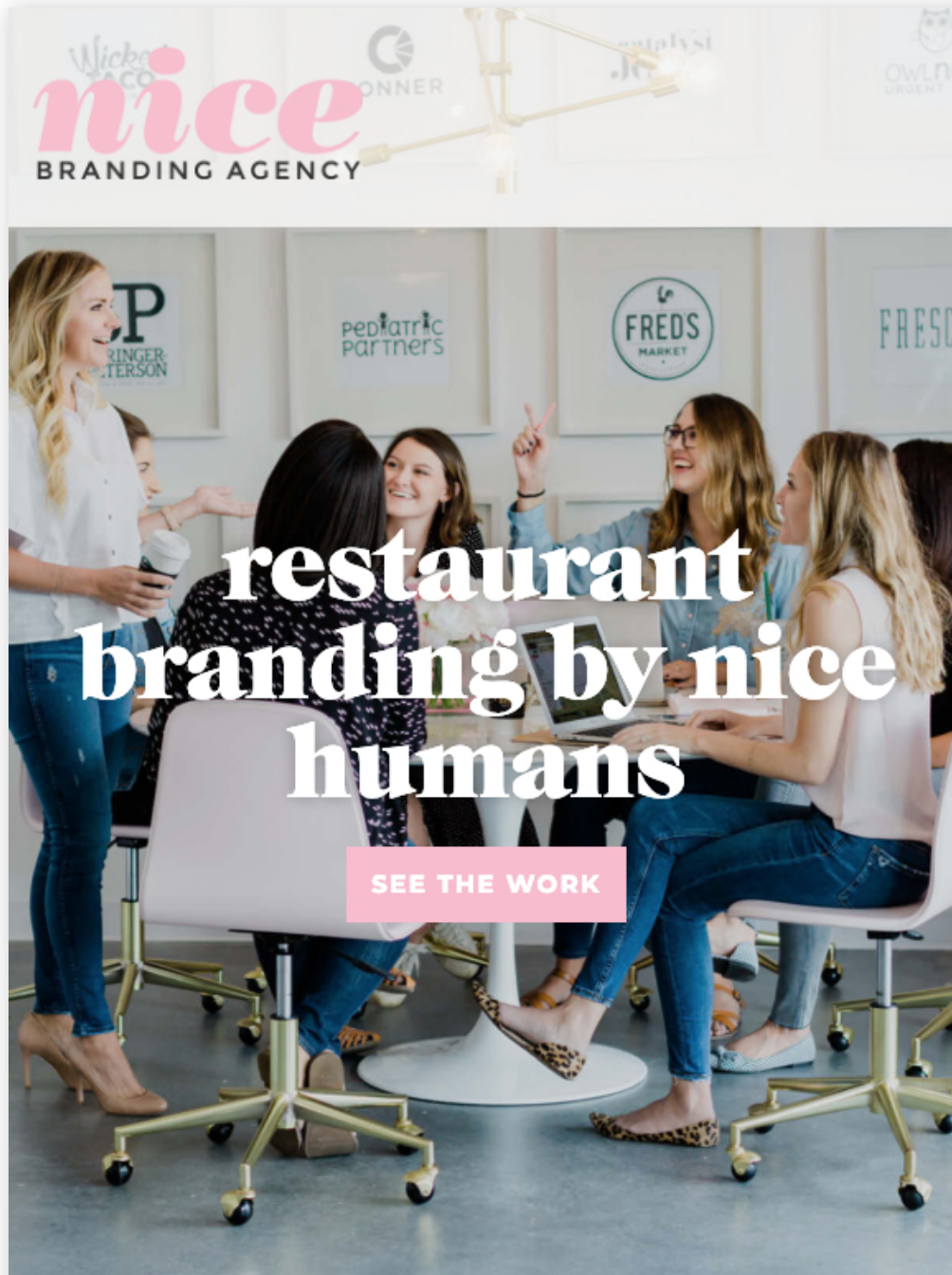
[GET A QUOTE ›](#)

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WE'RE ALWAYS ON TOP OF IT

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restaurant branding by nice humans

SEE THE WORK

THE SERVICE

THE WORK

CONTACT US

yes, i need
restaurant
branding
services.

NAME



EMAIL

PHONE

LET'S GET STARTED

we specialize in creating compelling and
cohesive restaurant brands that reach
customers at every available touchpoint
with powerfully crafted creative and
associated narratives.



French Dip Sandwich



flavor of the month



Fresh Baked Cookies



\$2 Medium eegee's

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enter your email address

GO

Get Social!



life is better with eegee's™

GRUBHUB



UBER EATS



Instagram