



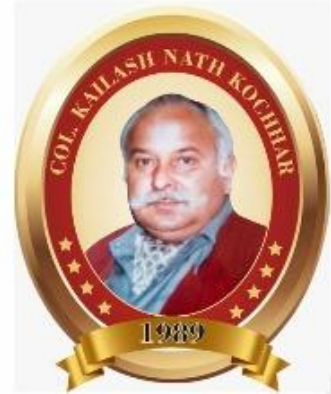
Colonel's Kababz



Since 1989

30 Years of Culinary Traditional

www.colonels-kababz.com



Our Legacy

Colonel's Kababz was founded in 1989, by Late Colonel K.N. KOCHHAR, also known as KAKU KOCHHAR a passionate food enthusiast with a vision to bring authentic, mouth-watering kababs to the masses. Inspired by the rich flavours of Indian cuisine, our founder embarked on a mission to create a unique dining experience that would tantalize taste buds and leave a lasting impression.

EARLY YEARS

Starting as a small food outlet in Som Vihar & Defence Colony, In the Year 1989. Colonel's Kababz quickly gained popularity for its succulent kababs, marinated to perfection and grilled to order. Our commitment to quality, freshness, and customer satisfaction helped us build a loyal customer base.

AWARDS AND RECOGNITION

Colonel's Kababz has received numerous accolades, including Awards & Recognition, in catering services



To,

Respected Madam/Sir,

Thank You For Considering *Colonel's Kababz* Catering Services As Your Caterer For Your Function To Be Held On Please Find Below Our Recommended Menu For Your Perusal.

We Provide All Necessary Glassware, Crockery, Hollow Ware, Cutlery, Mineral Water
Any Kind Of Permits & Licensing Needs To Be Taken Care By Guest.

This Proposed Menu For The Guaranteed No. Of Pax.....

Extra Pax Will Be Charged Separately For The Respective Function

Govt Taxes Will Be Charged Separately.

Advance Amount Will Not Be Refundable Neither Adjustable Once Advance Is Received.

We look Forward to cater this event for you and as always assure you the best of food and service

For further more details please contact us at #8800091721 /22 /23 / 9810121436.

With Warm Regards

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Colonel's

ALPHA

COCKTAIL MENU

A **cocktail party** is a party at which cocktails are served. It is sometimes called a cocktail reception. A cocktail party organized for purposes of social or business networking is called a mixer.

Some events, such as wedding receptions, are preceded by a cocktail hour. During the cocktail hour, guests socialize while drinking and eating appetizers.



BAR MANAGEMENTS

BEVERAGES

CHOICE OF JUICES (ANY 3)
CHOICE OF AERATED DRINKS (ANY 3)
CHOICE OF MOCKTAILS (ANY 3)
CHOICE OF COCKTAILS (ANY 3)
MINERAL WATER / ICE CUBE / SLAB ICE

HOT BEVERAGES

REGULAR TEA & COFFEE

LIVE COUNTER ANY ONE
NEXT TO BAR
CHAAT COUNTER (4 ITEMS)

GOLGAPPA – served with Three type of Water

Panipuri or golgappa is a [deep-fried](#) breaded hollow spherical shell - about 1 inch (25 mm) in diameter - filled with a combination of [potatoes](#), raw [onions](#), [chickpeas](#), and spices. It is a common snack and [street food](#) in the [Indian subcontinent](#).^[2] It is often flavoured with [chili powder](#), [chaat masala](#), herbs, and many other spices



AMBALA KE ALOO TIKKI IN DESHI GHEE

Choice of stuffing - Green Peas & Dry Fruits
Topped with curd, saunth and other chutneys



MATAR PATILA WITH KACHORI

Yellow peas slowly cooked in charcoal in a patila mixed with yellow chilli powder, green chilli, onion, tomato and black salt and served, accompanied with Kachori



PAN, PALAK PATTE KI CHAAT

This Palak Chaat is one of those exciting ways to include spinach (palak) in your meals. Many people don't really like the taste of spinach as such. But we all know that this leafy green should be consumed because its nutritious



BHALLA PAPRI CHAAT

Bhalla Papdi Chaat. This dish has many components, which give it multiple textures and tastes. The softness of the Bhalla and the crunchiness of the papdi, combined with the richness of spiced yoghurt and sweet and tangy chutneys, come together to make a dish that bursts with flavours



MOONG DAL CHILLA



SMALL BITES

Globally small bites are often either appetizers (hors d'oeuvres) or entree items. Hors d'œuvre or the first course, are food items served before the main courses of a meal, these are miniature food and often meant to be eaten by hand (with minimal use of silverware).



SNACKS (VEG) (CHOOSE ANY 3)

TANDOORI PANEER TIKKA

Paneer tikka or Paneer Soola or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor.^{[2][3]} It is a vegetarian alternative to chicken tikka and other meat dishes.^{[4][5][6]} It is a popular dish widely available in India and countries with an Indian diaspora

PANEER MALAI TIKKA

Paneer Malai tikka or Paneer malai Soola or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes.^{[4][5][6]} It is a popular dish widely available in India and countries with an Indian diaspora

PANEER HARIYALI TIKKA

Paneer Hariyali tikka or Paneer Hariyali Soola^[1] or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor.^{[2][3]} It is a vegetarian alternative to chicken tikka and other meat dishes.^{[4][5][6]} It is a popular dish widely available in India and countries with an Indian diaspora



PANEER ACHARI TIKKA

Paneer Achari tikka or Paneer Achari Soola^[1] or Chhena Soola is an Indian dish made from chunks of paneer/ chhena marinated in spices and grilled in a tandoor.^{[2][3]} It is a vegetarian alternative to chicken tikka and other meat dishes.^{[4][5][6]} It is a popular dish widely available in India and countries with an Indian diaspora

TANDOORI SOYA TIKKA

Soya Chaap Tikka is a fantastic addition to any meal, offering a delightful combination of flavors and textures. Its high protein content makes it a nutritious choice, while its mouth-watering taste ensures it will be a hit with everyone

TANDOORI BHARVA ALOO

Bharwan Tandoori Aloo is a tantalizing dish where potatoes are stuffed with a spicy filling, marinated in aromatic spices, and then cooked to perfection in a tandoor or oven. This dish combines the earthy flavors of potatoes with a burst of spices, resulting in a delightful culinary experience

CORN & CHEESE CIGAR ROLLS

Cigar Rolls is a veg Chinese dish. It is Deep fried. Easy but irresistible snack, made by rolling a succulent paneer mixture into cigar-shaped rolls. Deep fried snack that is best served in transparent shot glasses with a saucy base and cheesy filling and a crunchy taste.

VEG SPRING ROLL

Veg Spring Rolls is a veg Chinese dish. It is Deep fried. Golden fried crispy rolls filled with veggies and flavour.

SOUP

Soup is a primarily liquid food, generally served warm or hot (but may be cool or cold), that is made by combining ingredients of meat or vegetables with stock, milk, or water. Hot soups are additionally characterized by boiling or simmering solid ingredients in liquids in a pot until the flavors are extracted, forming a broth. Soups are similar to stews, and in some cases there may not be a clear distinction between the two; however, soups generally have more liquid (broth) than stews.



SOUP (CHOOSE ANY ONE)
TOMATO AUR DHANIYA KA SHORBA
CREAM OF TOMATO SOUP
CREAM OF MUSHROOM
VEG HOT N SOUR SOUP

SALADS

Salad is a popular ready-to-eat dish often containing leafy vegetables, other seasonal vegetables, fruits, cheese & nuts. Usually served at a moderate temperature and often served with a sauce or dressing



SALAD (CHOOSE ANY 3)

FRESH GARDEN GREEN SALAD

KACHUMBAR SALAD

ALOO CHANNA CHAAT

CORN & CAPSICUM SALAD

COLE SLAW SALAD

BEANS SPROUTED SALAD

ACHAR/CHUTNEY/PAPPAD

CURD

Raita is a side dish and condiment in Indian cuisine made of dahi (yogurt, often referred to as curd) together with raw or cooked vegetables, fruit, or, in the case of boondi raita, with fried droplets of batter made from besan (chickpea flour, generally labeled as gram flour).



CURD(CHOOSE ANY ONE)

DAHI BHALLA WITH SOUNTH CHUTNEY

BOONDI RAITA

CUCUMBER RAITA

PINEAPPLE RAITA

MAIN COURSE

PANEER

Paneer is a fresh acid-set cheese, common in cuisine of South Asia, made from cow milk or buffalo milk.^[1] It is a non-aged, non-melting soft cheese made by curdling milk with a fruit- or vegetable-derived acid, such as lemon juice.



PANEER (CHOOSE ANY 1)

PANEER MAKHANI

KADHAI PANEER

SAAG PANEER

VEGETABLES

Vegetables play an important role in human nutrition. Most are low in fat and calories but are bulky and filling. They supply dietary fiber and are important sources of essential vitamins, minerals, and trace elements. Particularly important are the antioxidant vitamins A, C, and E. When vegetables are included in the diet, there is found to be a reduction in the incidence of cancer, stroke, cardiovascular disease, and other chronic ailments



VEGETABLES (CHOOSE ANY 3)

GOBHI DHANIYA ADRAKI
GOBHI NOORANI
ANJEERI GOBHI
METHI MATTAR MALAI
KURKURI BHINDI WITH PEANUTS
MUSHROOM DO PYAAZA
ACHARI PALAK

DAL

Dal (also known as daal, dahl or dhal), according to Wikipedia, “is a term used in the Indian subcontinent for dried, split pulses (that is, lentils, peas and beans) that do not require pre-soaking. India is the largest producer of pulses in the world.



DAL (CHOOSE ANY 1)

COL'S SPL DAL MAKHANI

ARHAR DAL

CHANNE KI DAL

DAL PANCHMEL

PILI DAL TADKA

RICE

Rice is a cereal grain and in its domesticated form is the staple food of over half of the world's population, particularly in Asia and Africa. Rice is the seed of the grass species *Oryza sativa* (Asian rice)—or, much less commonly, *Oryza glaberrima* (African rice).



RICE (CHOOSE ANY 1)

ZEERA RICE

ZERRA AUR MATTAR PULAO

VEG BIRYANI

KATHAL BIRYANI

HARI MIRCH KI BIRYANI

EARTHEN OVEN BAKED INDIAN BREADS

Indian breads are a wide variety of [flatbreads](#) which are an integral part of [Indian cuisine](#). Their variation reflects the diversity of [Indian culture](#) and food habits. Roti in general is made from stone-ground wholemeal flour, traditionally known as [atta flour](#). Its defining characteristic is that it is [unleavened](#). Indian [naan](#) bread, by contrast, is a [yeast](#) leavened bread.



ASSORTED INDIAN BREADS

NAAN

Leavened earthen oven baked flat breads made of all-purpose flour.

CHOICE OF NAANS

Cilantro naan
Onion seed naan
Brown garlic naan

PARANTHA

Parantha is an amalgamation of the words parat and atta which literally means layers of cooked dough.

CHOICE OF PARANTHAS

Dry mint leaf Parantha
Chilli flakes Parantha
Layered dough Parantha

ROTI

Roti is made from stone-ground wholemeal flour, traditionally known as atta flour.

CHOICE OF ROTI

Tandoori roti
Missi roti combination of wheat flour, gram flour and spices.
Mirchi r

CHINESE

MAIN COURSE

Chinese cuisine comprises cuisines originating from China, as well as from Chinese people from other parts of the world. Because of the Chinese diaspora and the historical power of the country, Chinese cuisine has profoundly influenced many other cuisines in Asia and beyond, with modifications made to cater to local palates. Chinese food staples such as rice, soy sauce, noodles, tea, chili oil, and tofu, and utensils such as chopsticks and the wok, can now be found worldwide.



CHINESE

VEG CHOOSE ANY 2

CHILLI PANEER GRAVY

VEG MACHURIAN

EXOTIC VEGETABLES IN SEWAN SAUCE

FRIED RICE

HAKKA NOODLES

DECADENT DESSERTS

No matter how much we eat, there is always room for dessert.

Dessert doesn't go to the stomach. Dessert goes to the heart.

DESSERTS (ANY 3)

TILLA KULFI

Kulfi is traditionally prepared by evaporating sweetened and flavoured milk via slow cooking

Melange of -

PAAN KULFI

Betel leaf flavoured stick popsicles

MALAI KULFI

Milk jam, saffron and pista popsicles



JALEBI- LIVE

Crispy pretzels of white flour butter, deep fried and soaked in saffron flavoured sugar syrup



RABRI

Rich dessert made of layer of cream by heating sweet and milk.

Rabri, also known as Rabdi, is a traditional North Indian sweet dish made by boiling milk on low heat for a long time until it becomes dense and changes its color to off-white or pale yellow. It is a sweet, condensed-milk-based dish that is flavored with cardamoms, saffron, and nuts. Rabri is served as a dessert or along with Malpua, Gulab Jamun, Jalebi, and Poori.



HOT GULAB JAMUN

Gulab jamun is a popular Indian dessert made from fried balls of dough consisting of milk solids, which are soaked in an aromatic syrup flavored with rose water, cardamom, and saffron. Originating from the Indian subcontinent, it is often served at festivals, weddings, and celebrations, and is known for its soft, melt-in-the-mouth texture. The name "Gulab jamun" translates to "rose water berry," reflecting its sweet flavor and fragrant syrup.



Gajjar Ka Halwa

Safed and Kali Gajar Ka Halwa is a traditional Indian dessert with a rich history, particularly in Delhi and Lucknow. Made from white and black carrots, this halwa is known for its unique flavour and vibrant colour. Chef Sadaf Hussain explains its rich histories and journey through India.



Malpua

Malpua is a sweet Indian pancake. It is a traditional North Indian sweet made with all-purpose flour, curd (yogurt), spices, khoya (dried milk solids) and topped with nuts. The pancakes are deep-fried and then soaked in sugar syrup. Various ingredients like semolina, fennel seeds, milk, khoya, coconut, yogurt and even fruits like banana are sometimes added to the malpua batter. Malpua is typically served with chopped dry fruits and rabri as toppings.



Moong Dal Halwa

Moong Dal Halwa is a classic Indian Sweet Dish made with moong lentils, sugar, ghee and cardamom powder. Moong Dal Halwa tastes not only delicious but is also aromatic and makes for a great celebration dessert. The mouth melting texture, unique aroma and taste is what makes this so special.



PRICE OF THE ABOVE MENU @1350/- PP FOR
MIN.250PAX

ADD ON SERVICES

BAR MANAGEMENT COST @200/- PER HEAD

BAR TENDER COST@3500/- EACH

TRANSPORTATION & 5% GST AS APPLICABLE