



*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

### Today

With 35 years of experience, Colonel's Kababz remains dedicated to serving the finest cuisines, made with love and care, to our valued customers. We continue to innovate and improve, while staying true to our founding principles of quality, flavour, and customer delight.



To,

Respected Sir,

Thank You For Considering **Colonels 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 For Food Which Is Included In The Price Of The Catering.

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 #..... / .....

With Warm Regards

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# COLONEL'S BETA

## 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 4)  
CHOICE OF AERATED DRINKS (ANY 4)  
CHOICE OF MOCKTAILS (ANY 4)  
CHOICE OF COCKTAILS (ANY 4)  
MINERAL WATER / ICE CUBE / SLAB ICE

### HOT BEVERAGES

REGULAR TEA & COFFEE  
OR  
KASHMIRI KAHWA

## 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 filled with a combination of potatoes, raw onions, chickpeas, and spices. It is a common snack and street food in the Indian subcontinent. 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



## 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



## 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





## 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

Chilla or Cheela is nothing but an Indian style pancake. Traditionally, these are popular in North India where both sweet and salty variants are available.

This Mung Bean Pancake is one such savory variation. Others in this category are made with Indian cottage cheese (paneer), semolina (rava) or the classic Besan Chilla made with gram flour. A popular sweet cheela variation is made with a whole whet flour batter and sugar/jaggery.



## PIZZA COUNTER LIVE

Pizza is an Italian, specifically Neapolitan, dish typically consisting of a flat base of leavened wheat-based dough topped with tomato, cheese, and other ingredients, baked at a high temperature, traditionally in a wood-fired oven.



### VEG PIZZA

PESTO ROCKET & PINE-NUTS PIZZA  
CARAMELIZED ONION & BRIE PIZZA  
PARMESAN, CHILI & DRY HERBS

## 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).



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### SNACKS ( VEG ) (CHOOSE ANY 4)

#### **TRIO OF PANEER (MALAI, HARIYALI, TANDOORI)**

Paneer tikka is an Indian dish made from chunks of paneer marinated in spices and grilled in a tandoor. It is a vegetarian alternative to chicken tikka and other meat dishes. It is a popular dish widely available in India and countries with an Indian diaspora

#### **TANDOORI STUFFED MUSHROOM**

These tandoori stuffed mushrooms are marinated with a creamy masala or sauce. You can use tandoori red masala to coat and marinate them.

If you love spicy tandoori stuffed mushrooms then marinate them in tandoori masala and cook. You can even use a achari masala also.

Mushroom is loved almost by everyone and are familiar with it's miraculous beneficial power.

The health benefits of mushroom include weight loss, relief from high cholesterol levels and diabetes.

They are rich source of fiber, Selenium, Vitamin C and Vitamin D. And also increase immunity system.





## TANDOORI KATHAL

Kathal Tikka is a delicious recipe of jackfruit, sour curd, gram flour and few spices. This vegetarian tikka is a great appetizer, specially for the vegetarians.

## TANDOORI SOYA AFGHANI TIKKA

Soya Chaap is popular food these days in North India. Tandoori Soya Chaap Tikka is a delicious starter recipe that is loved by everyone. Soya Chaap is made up of soybean that is a healthy snack recipe full of protein. I love tandoori recipes that will give a natural smoky flavor to the dish.

## STIR FRIED WATER CHESTNUTS

This “Stir Fried Water Chestnuts” is such a quick recipe that it will take just as much time as making a tea. Water chestnuts have a good number of vitamins and minerals such as fibre, vitamin B6, copper, riboflavin, manganese and they are so tasty that it is a completely win-win situation

## 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 4)

FRESH GARDEN GREEN SALAD

KACHUMBAR SALAD

RUSSIAN SALAD

ORANGE & RADISH 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  
VEG  
(CHOOSE ANY 2)



PANEER

PANEER (CHOOSE ANY 1)

PANEER MAKHANI  
PANEER MUMTAZ  
KADHAI PANEER  
PANEER HALDIGHATI  
PANEER BHAYANKAR  
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 4)

GOBHI DHANIYA ADRAKI  
GOBHI NOORANI  
ANJEERI GOBHI  
METHI MATTAR MALAI  
KURKURI BHINDI WITH PEANUTS  
SUBZ KOFTA  
LITCHE DO PYAAZA  
KATHAL ROGAN JOSH  
SOYA CHAAP MASALA  
MATTAR MUSHROOM  
MALAI PALAK

## DAL



### DAL (CHOOSE ANY 1)

DAL MAKHANI

ARHAR DAL

CHANNE KI DAL

DAL PANCHMEL

PILI DAL TADKA

## RICE



### RICE (CHOOSE ANY 1)

ZEERA RICE

STEAM RICE

ZERRA AUR MATTAR PULAO

VEG BIRYANI



## EARTHEN OVEN BAKED INDIAN BREADS



### 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 roti



## TEPPANYAKI

Japanese style cooking on Iron Griddle in classic style with butter, garlic, Japanese soy and mirin sake



## VEGETARIAN

### ASPARAGUS IN SOYA GARLIC SAUCE

*Kikkoman garlic tossed pound fresh asparagus*

.

### MELANGE OF MUSHROOM CHILI OYSTER

*Stir fried oriental mushrooms with tangy oyster sauce.*

### BOKCHOY, CHINESE CABBAGE, ZUCCHINI IN TERIYAKI SAUCE

*Oriental greens in healthy Japanese stir fry sauce.*

### CARROT, BEANS, SNOW PEAS IN SPICY BLACK BEAN SAUCE

*Tossed in with flavours of lemon grass, rice wine vinegar and chilli black bean sauce.*

### ACCOMPANIMENTS

SOBA NOODLE / UDON NOODLE / STICKY FRIED RICE



## 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

#### CHOOSE ANY 4

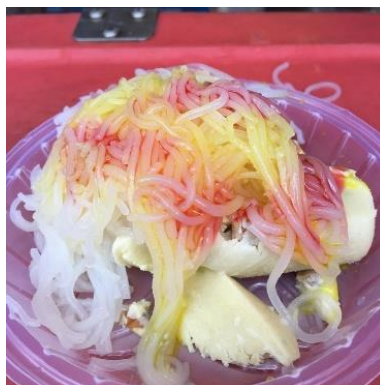
#### **Tilla Kulfi**

Kulfi is a frozen dessert that is often described as an **Indian ice cream**. Traditionally it is made by slow cooking the milk until it reduces its volume by at least half, resulting in a rich and sweet condensed-like milk. Cardamom, saffron, rose petals or dried fruit are commonly added to it



#### **KULFI FALUDA**

Kulfi Falooda is a rich summer dessert that is made with kulfi (frozen Indian ice cream) that is topped with falooda sev, sabja seeds (sweet basil seeds), rose syrup, nuts and dry fruits. Here the kulfi becomes a part of a party of other yum ingredients, and results in a decadently beautiful dessert.



## 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.



## CRISPY NANO JALEBI

One of the beloved and most recognizable Indian treats that is loved all over the world is jalebi. Deep-frying these golden, crispy, spiral-shaped treats to perfection and then soaking them in sweet syrup produces a delicious explosion of flavors. A special place in Indian cuisine is reserved for jalebis, whether they are consumed as a sweet treat



## 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.



## RABRI

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.



## 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.



## 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.





## ICE CREAM

Ice cream is a frozen dessert typically made from milk or cream that has been flavoured with a sweetener, either sugar or an alternative, and a spice, such as cocoa or vanilla, or with fruit, such as strawberries or peaches. Food colouring is sometimes added in addition to stabilizers. The mixture is cooled below the freezing point of water and stirred to incorporate air spaces and prevent detectable ice crystals from forming



## APPLE CRUMBLE

A traditional British dessert, apple crumble pairs perfectly with eggy vanilla custard. Of course, you can always swap the custard out for vanilla ice cream or fresh whipped cream, but I find the custard gives it a bit of a nostalgic air of which I will greedily devour.





## HOT CUSTARD

Custard is a variety of culinary preparations based on sweetened milk, cheese, or cream cooked with egg or egg yolk to thicken it, and sometimes also flour, corn starch, or gelatin. Depending on the recipe, custard may vary in consistency from a thin pouring sauce (crème anglaise) to the thick pastry cream (crème pâtissière) used to fill éclairs. The most common custards are used in custard desserts or dessert sauces and typically include sugar and vanilla



## CHOCOLATE BROWNE WITH ICE CREAM

A chocolate brownie, or simply a brownie, is a chocolate baked dessert bar. Brownies come in a variety of forms and may be either fudgy or cakey, depending on their density. Brownies often, but not always, have a glossy "skin" on their upper crust. They may also include nuts, frosting, chocolate chips, or other ingredients





**PRICE OF THE ABOVE MENU @1550/- PP FOR**  
**MIN.250PAX**

**ADD ON SERVICES**

**BAR MANAGEMENT COST @200/- PER HEAD**

**BAR TENDER COST@3500/- EACH**

**TRANSPORTATION & 5% GST AS APPLICABLE**