



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

.....

COLONEL'S GAMMA

MENU



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

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 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 wheat flour batter and sugar/jaggery.



PIZZA COUNTER LIVE

Pizza[a][1] 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).



SNACKS (VEG) (CHOOSE ANY 5)

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

PANEER SHASLIK ON STIKS

Grilled paneer, served with loads of vegetables, a tangy spicy sauce, it can be enjoyed as a snack or as a main course dish too.

PANEER FINGER WITH TARTAR SAUCE

Prepare bread crumbs and keep them aside. In a bowl, mix maida, cornflour, red chili powder, black pepper powder, Italian seasoning, garlic powder & salt. Add some water to make a paste just enough to coat the paneer pieces well. Dip these fingers in the batter and then roll in breadcrumbs



TANDOORI BROCCOLI & SHAKARKANDI

Tandoori Shakarkandi is a veg Barbecue dish. It is not fried. Grilled sweet potatoes wedges are absolute smoky treats served hot brushed with olive oil.. One serving of Tandoori Shakarkandi has 10 pieces that serves 3-4 people. It has 103 calories. When it comes to spice, Tandoori Shakarkandi is No Spicy. However, no overnight soaking or any other kind of preparation is required to make this dish.

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.

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 NON-VEG & ANY ONE VEG)

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

DAHI GUJIYA WITH SOUTN CHUTNEY

MIX RAITA

BOONDI RAITA

CUCUMBER RAITA

PINEAPPLE RAITA

MAIN COURSE

PANEER



PANEER (CHOOSE ANY 1)

PANEER WOK (MAKHNI,KADHAI,MUMTAZ)

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
MATTAR MUSHROOM
MALAI PALAK
MUSHROOM DO PYAAZA
BHINDI DO PYAZA

DAL



DAL (CHOOSE ANY 1)

DAL MAKHANI

ARHAR DAL

CHANNE KI DAL

DAL PANCHMEL

PILI DAL TADKA

AMRITSARI LIVE COUNTER

VEG

SARSON KA SAAG WITH MAKKAI ROTI (WHITE BUTTER & GUR)
CHANNA SERVED WITH AMRITSARI KULCHA (IMLI AUR PYAAZ KI
CHUTNEY)



RICE



RICE (CHOOSE ANY 1)

ZEERA RICE

STEAM RICE

ZERRA AUR MATTAR PULAO

DUM PUKHT VEG BIRYANI

KATHAL 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

WESTERN COUNTER

WESTERN COUNTER
VEG



VEG CHOOSE ANY 2
COTTAGE CHEESE STEAK
SAUTEED BUTTER VEGETABLES
MASHED POTATOES
SPINACH & HAZELNUT LASAGNA

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 (ANY5)

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

Jalebi, a popular and iconic dessert in South Asia, is a deep-fried, sugar-soaked delight enjoyed across India, Pakistan, Bangladesh, Nepal, and even parts of the Middle East and Africa. This golden, crispy, and syrupy sweet treat has been a staple in festivals, celebrations, and street food culture for centuries. Whether served hot with rabri, paired with milk, or eaten as a standalone snack, jalebi never fails to satisfy the sweet tooth.



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



TIRAMISU IN SHOT GLASSES

Tiramisu is an Italian dessert made of ladyfinger pastries (savoiardi) dipped in coffee, layered with a whipped mixture of egg yolks, sugar, and mascarpone, and flavoured with cocoa powder. The recipe has been adapted into many varieties of cakes and other desserts



CHOCOLATE HAZELNUT MOUSSE

This Chocolate Hazelnut Mousse is sophisticated and indulgent, making it the perfect treat for a special occasion or just because ... dessert! Chocolate Hazelnut Mousse is a lesson in complimentary contrasts; it's at once decadent with a rich depth of flavor, yet light and airy with a cloud-like mouth feel.



SOUFFLE (ORANGE, LEMON)

A soufflé is a baked egg dish originating in France in the early 18th century. Combined with various other ingredients, it can be served as a savoury main dish or sweetened as a dessert. The word soufflé is the past participle of the French verb souffler, which means to blow, breathe, inflate or puff.



CHEESE CAKE (ORANGE, LEMON, CHOCOLATE)

Cheesecake is a dessert made with a soft fresh cheese (typically cottage cheese, cream cheese, quark or ricotta), eggs, and sugar. It may have a crust or base made from crushed cookies (or digestive biscuits), graham crackers, pastry, or sometimes sponge cake. Cheesecake may be baked or unbaked, and is usually served chilled.





PRICE OF THE ABOVE MENU @1750/- PP FOR
MIN.250PAX

ADD ON SERVICES

BAR MANAGEMENT COST @200/- PER HEAD

BAR TENDER COST@3500/- EACH

TRANSPORTATION & 5% GST AS APPLICABLE