



EVENT CATERING



✉ sales@colonelskababz.net ☎ 98101 21436





LUNCH & DINNER MENU

PASS AROUND SNACKS

NON VEG. SNACKS

Choose Any Three

CHICKEN

- Tandoori Malai Chicken
- Tandoori Achari Chicken
- Tandoori Chicken Pudina
- Tandoori Chicken
- Tandoori Garlic Chicken
- Laal Chicken Tikka
- Chicken Pest Malai tikka
- Thai Chicken with Basil & Sesame Food
- Classic Chilly Chicken
- Chicken Salt n Pepper
- Drums of Heaven

MUTTON

- Mutton Seekh Kebab
- Mutton Shammi Kebab
- Meat Balls in Parmesan Cheese Sauce

FISH

- Fish Amritsari with Lachha Mooli & Chutney
- Tandoori Fish Tikka
- Kasaundi Fish Tikka
- Fish Finger with Tarter Sauce
- Fish Orley in Beer Batter with Tartar Sauce

VEG. SNACKS

Choose Any Three

PANEER

- Tandoori Malai Paneer
- Tandoori Achari Paneer
- Tandoori Pudina Paneer
- Tandoori Paneer
- Tandoori Broccoli, Sakarkandi & Pineapple
- Tandoori Soya
- Soya Malai Chaap
- Tandoori Stuffed Aloo
- Tandoori Stuffed Mushroom
- Hara Bhara Kebab
- Dahi Kebab Served with Mint Sauce
- Spinach Corn & Cheese Cigar Rolls
- Crispy Lotus Stem
- Chilly Paneer
- Paneer Satey with Peanut Butter Sauce
- Veg. Spring Rolls
- Veg. Wontons
- Crispy Stir Fried Water Chestnuts
- Veg. Salt n Pepper
- Paan Palak Patte ki Chaat





PASS AROUND SNACKS

SOUP

Choose Any One

- Minestrone Soup
- Tomato Dhaniya Ka Shorba
- Cream of Tomato / Mushroom Soup
- Mullugatawney Soup
- Hot n Sour Veg. Soup
- Lemon-Coriander Soup
- Cream of Broccoli & Asparagus Soup
- Veg. Clear Soup
- Subz Shorba

SALAD

Choose Any Three

- Fresh Garden Green Salad
- Aloo Channa Chaat
- Russian Salad
- Moonfali-Tamatar- Dhaniya Chaat
- Cole Slaw Salad
- Crispy Noodles Salad
- Bean-Sprout Salad
- Corn & Capsicum Salad
- Kachumber Salad

MAIN COURSE

NON VEG. MAIN COURSE

Choose Any Two

CHICKEN

- Chicken Butter Masala
- Butter Chicken
- Kadhai Chicken
- Chicken Do Pyaza
- Saag Chicken
- Bhuna Chicken
- Methi Chicken
- Chicken Kali Mirchi

FISH

- Goan Fish Curry
- Fish Masala
- Fish Moiley

MUTTON

- Buna Meat
- Saag Meat
- Dhaba Meat
- Mutton Rogan Josh
- Mutton Nihari
- Punjabi Mutton Curry
- Mutton Rara
- Keema Meat

CURD

Choose Any One

- Dahi Bhalla with Saunth
- Pudina-Onion Raita
- Dahi Gujiya
- Boondi Raita
- Dahi Pakodi
- Plain Curd
- Pineapple Raita



MAIN COURSE

VEG. MAIN COURSE

Choose Any One

PANEER

- Paneer Butter Masala
- Kesar Malai Kofta
- Paneer Lababdar
- Palak Paneer
- Methi Paneer
- Paneer Do Pyaza
- Paneer Longlatta
- Kadhai Paneer

VEGETABLES

Choose Any Three

- Corn & Palak Ki Sabzi
- Crispy Fried Bhindi with Peanuts
- Gobhi Dhaniya Adraki
- Subz Kofta
- Baigan Mirchi Ka Salan
- Methi Matar Malai
- Achari Aloo / Jeera Aloo
- Sarson Ka Saag (Seasonal)
- Veg. Jalfarezi
- Dum Aloo Kashmiri
- Matar Makhana / Matar Mushroom
- Mushroom Do Pyaza
- Litchi Do Pyaza

DAL

Choose Any One

- Dal Makhni
- Arhar Ki Dal
- Yellow Dal Tadka
- Dal Panchmel
- Muradabadi Dal Tadka
- Chane Ki Dal
- Pindi Chana
- Kashmiri Lal Rajma

TANDOORI INDIAN BREADS

- Tad. Roti/ Missi Roti/ Mirchi Roti
- Plain / Butter Naan
- Lachha / Pudina / Mirchi Parantha

DESSERTS

Choose Any Three

- Kesari Jalebi in Desi Ghee withn Rabri
- Gulab Jamun
- Moong Dal Halwa
- Ice Cream
- Kulfi Tilla / Kulfa Faluda
- Phirni in Kasora
- Rasmalai
- Malpua with Rabri
- Tiramisu / Hazelnut Mousse in Shot Glasses
- Chocolate Walnut Brownine
- Gajar Ka Halwa (Seasonal)

Rates Applicable for Min. Guest Guarantee - 100 Pax (valid till 31st Sep.)

Non Veg.
Starting From
₹ 1575/-

Veg.
Starting From
₹ 1375/-

GST 5% Extra.
other charges as applicable