

# Private Event MENU

Whether it's an intimate dinner, a family celebration, or a large event, Kor Kitchen brings the authentic flavors of Afghanistan to you.

**Starting Price:** \$45-\$75 per person

(Price depends on menu selections and service style.)

## SIGNATURE MAIN DISHES

**Kabuli Palow** – Sella rice with carrots, pistachios, almonds, and raisins, served with Chicken, Beef, or Lamb.

**Chicken Kebab** – Juicy, marinated Afghan-style chicken grilled to perfection.

**Qorma Kofta** – Spiced Afghan meatballs in rich tomato sauce.

**Beef Mantu** – Traditional Afghan dumplings with seasoned beef, lentils, and yogurt.

**Lamb Rosh** – Tender lamb slow-cooked with Afghan spices.

**Sabzi** – Spinach sautéed with garlic and spices (vegan & gluten-free).

**Sella Saffron Rice** – Golden saffron rice with a hint of cardamom.

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## VEGETARIAN & SIDES

**Banjan Borani** – Fried eggplant with garlicky yogurt.

**Borani Kadoo** – Sweet and savory pumpkin cooked in tomato sauce.

**Kachalo Borani** – Boiled potatoes topped with yogurt and mint.

**Salata Afghani** – Fresh salad with lemon dressing, pomegranate, and walnuts.

**Afghan Naan** – Traditional baked bread.

**Kor Kitchen Sauces** – Special spicy chutneys and yogurt sauces.

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## DESSERTS

**Firni** – Cardamom milk pudding with pistachios.

**Vanilla Custard** – Topped with fresh fruits and coconut.

**Mango Custard** – Sweet tropical dessert with Afghan touch.

**Rice Pudding** – Creamy and lightly spiced.

**Halwa Suji** – Warm semolina dessert with cardamom and butter.