

Philippe

by Philippe Chow

Catering

Gourmet

Trays On The Go

Tantalizing

Passed Hors d'oeuvres

Sumptuous

Food Stations

Contact

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Philippe Catering

Offices, Homes, Hotels & Private Clubs

Whether providing one specialty item or catering your entire event we make entertaining easy and delicious.

- Trays for Turn-Key Events
- Full Staffing Options
- Passed Hors d'oeuvres
- Food Stations

New York, New Jersey & Connecticut

Philippe has been providing offsite catering to our loyal clientele for the past 10 years. From intimate dinner parties to large events with over 500 guests we deliver quality service and food in style.

White Glove Service

We provide servers, busboys, hostesses and bartenders. They dress to impress with Philippe signature jackets, white collared shirts, ties and pocket squares.

Preparation is Key

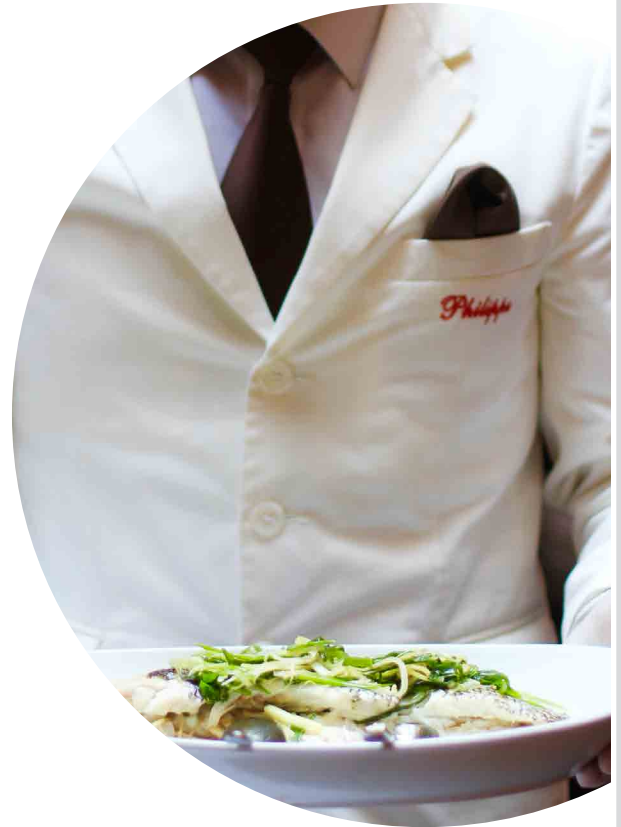
All food is prepared fresh at our restaurant and placed in aluminum containers/trays **with sauce on the side** to ensure the highest quality during transport.

Packaging & Utensils

Philippe provides napkins, chopsticks and plastic cutlery and serving spoons. Plastic containers will be provided by request for leftovers. All other items must be rented.

We Are Fully Insured

So you can sit back & relax.





Testimonials

Penthouse, Roof Deck Party, 120 Guests

“This past June, I was very fortunate to work with Philippe who brought their VIP treatment, hospitality and very tasty food to a party I hosted. Oftentimes, catering can be quite difficult, especially when it comes to choosing a menu that meets everyone’s needs. The Philippe staff and operations were turnkey and very accommodating, from ordering, set-up, keeping displays looking pristine and proper to attending to my guests’ every need.”

— **Michael Feldman**
President
David Feldman Worldwide

Rehearsal Dinner, Private Club, 150 Guests

“Philippe was an incredible addition to a rehearsal dinner that we planned for a very special couple, which took place at a private club in New York City and included 150 guests in attendance.

We wanted to customize some of the food stations to align with the newlyweds pallet and since Philippe was their favorite restaurant, it was a no brainer to partner with them. Philippe was beyond accommodating and perfected a customized menu, which included: Chicken Satays, Green Prawns, House Mignon and String Beans, among other delightful dishes.

Their attention to detail, flexibility and exemplary service from pre-production to onsite was superb. Our experience overall was stellar and we would recommend using Philippe catering for any future events or function.”

— **Maya Katz**
Partner
Alimay Events





Testimonials



Corporate Functions in the Residence, 20 to 50 Guests

“It is a pleasure to use Philippe for catering. Their customer service is top notch, they are always on time with deliveries and the food is exceptional.

I have used Philippe to cater multiple events, both formal small sit down dinners as well as bigger cocktail parties, and the guests are always blown away by both the quality of service and food. I have even had Chef Philippe in my living room carving duck, which ended up being the main attraction at my event!

Bottom line, I always know when I use Philippe that I am in good hands and I never have to worry that the food will be on time and delicious. They are my go-to caterer.”

— **Perri Brooke Brenner**
Equities
Barclays Capital

Corporate Functions, 20 to 100 Guests

“When it comes to planning corporate events, social outings, luncheons, get-togethers, etc. food is clearly the most important aspect. We’ve used Philippe Catering for several events throughout New York City and have never been disappointed. The level of service and the quality of the food is a cut above when compared on other vendors that we’ve used in the area. Their attention to detail and ability to be flexible based on our needs are just a couple of examples of why we prefer Philippe Catering.”

— **Travis Owen**
Manager, Onboarding & Talent Development
Balyasny Asset Management L.P.



Plan Your Menu

By Service Type

Trays On The Go
Passed Hors d'oeuvres
Food Stations

Tax is Not Included





Trays On The Go

1/2 tray feeds 6-12 guests. Full tray feeds 15-20 guests.

These amounts are based on at least 2 appetizers and 2 entrées being selected.

APPETIZERS

Salads

	½ Tray	Full Tray
Spa Chicken Salad	\$45	\$75
steamed chicken mixed greens, sesame-soy vinaigrette		
House Salad	\$35	\$60
sesame-soy vinaigrette		
Spinach Salad*	\$40	\$65
plum & lime juice vinaigrette		
Crispy Duck Salad	\$45	\$75
sesame-soy vinaigrette		

Satays

	½ Tray	Full Tray
Satays are prepared on a skewer with Chef Chow's famous peanut sauce		
Chicken*	\$90	\$160
Beef*	\$90	\$160
Shrimp*	\$95	\$165

Lettuce Wraps

	½ Tray	Full Tray
Chicken	\$70	\$130
Beef	\$75	\$135
Shrimp	\$75	\$135
Vegetable	\$60	\$115

Spring Rolls

	½ Tray	Full Tray
Vegetable	\$70	\$130
Shrimp	\$75	\$135
Peking Duck	\$75	\$135

Pork

	½ Tray	Full Tray
Niman Ranch Spare Ribs	\$90	\$170

Noodles & Dumplings

	½ Tray	Full Tray
Vegetable Flat Noodle	\$65	\$120
Chicken Flat Noodle	\$70	\$125
Vegetable Dumplings	\$65	\$130
Shrimp Dumplings	\$70	\$140
Wok Fried Pork or Beef Dumplings	\$70	\$140
Steamed Chicken Dumplings	\$70	\$140

SIDES

Rice

	½ Tray	Full Tray
Brown Rice	\$20	\$30
Vegetable Fried Rice	\$25	\$35
Chicken Fried Rice	\$65	\$120
Pork or Shrimp Fried Rice	\$70	\$130
Lobster Fried Rice	\$120	\$200

Vegetables

	½ Tray	Full Tray
Steamed Mixed Vegetables	\$35	\$60
String Beans or Broccoli or Bok Choy	\$35	\$60
Vegetable Stir Fry with or without tofu	\$35	\$60
Scallion Pancakes	\$25	\$45

*Nuts.



Trays On The Go

ENTRÉES

Prawns

	½ Tray	Full Tray
Green Prawns*	\$120	\$220
marinated in spinach with vegetables, green chili & cashews		
Sesame Walnut Prawns*	\$120	\$220
Nine Seasons Spicy Prawns	\$120	\$220
sweet & sour spicy sauce with crushed dried red pepper		
Salt & Pepper Prawns	\$120	\$220
Special Prawns	\$120	\$220
clear sweet & sour sauce		
Prawns & Broccoli	\$120	\$220
garlic sauce		

Seafood

	½ Tray	Full Tray
Golden Sea Scallops	\$180	\$260
ginger, scallions & dried garlic		
Chilean Sea Bass	\$140	\$270
sliced thin, half black bean sauce & half ginger-garlic sauce		
Salt & Pepper Sea Bass	\$140	\$270
Maine Lobster	priced per lobster	
ginger, scallions, & cracked black pepper		
Salt & Pepper Lobster	priced per lobster	

Poultry

	½ Tray	Full Tray
Beijing Chicken*	\$85	\$170
white meat, sautéed, sweet red bean sauce, walnuts		
Spicy Velvet Chicken	\$80	\$150
thin strips, sautéed, vegetables & chili, clear broth		
Kung Pao Chicken*	\$85	\$170
white meat, sautéed, sweet red bean sauce, peanuts & red hot peppers		
Chicken & Broccoli	\$80	\$160
garlic sauce & mushrooms		
Sweet & Sour Chicken	\$85	\$170
sweet & sour sauce, pineapple & bell peppers		
Crispy Duck	\$150	\$260
house-made pancakes		

Meat

	½ Tray	Full Tray
Crispy Beef	\$120	\$200
orange/carrot sauce, garlic		
Filet Mignon & Sugar Snaps	\$120	\$200
sautéed tenders, oyster sauce		
Spicy Pepper Mignon	\$120	\$200
black pepper, garlic sauce, green & yellow peppers		
Filet Mignon & Broccoli	\$140	\$260
ginger, scallions & dried garlic		
House Mignon	\$180	\$290
crusted & sliced thin topped with black pepper & brown garlic sauce		

*Nuts.



Passed Hors d'oeuvres

Priced By The Piece
Bite size and/or served with a wooden fork

Meat

Filet Mignon Tips \$5

Poultry

Kung Pao Chicken \$3

Beijing Chicken \$3

Sweet & Sour Chicken \$3

Prawns

Green Prawns \$5

Nine Seasons Spicy Prawns \$5

Special Prawns \$5

Sesame Walnut Prawns* \$5

Salt & Pepper Prawns \$5

Satays

Satays are prepared on a skewer with Chef Chow's famous peanut sauce

Chicken (bite size)* \$3

Chicken* \$6

Beef* \$5

Shrimp* \$5

Spring Rolls

(Two halves per piece)

Vegetable \$5

Shrimp \$7

Peking Duck \$6

Dumplings & Shumai

Steamed Vegetable Dumplings \$2

Wok Fried Pork Dumplings \$2

Wok Fried Beef Dumplings \$2

Chicken & Mushroom Shumai \$2

Pork & Mushroom Shumai \$2

Steamed Shrimp Dumplings \$2

Steamed Chicken Dumplings \$2

Vegetarian

Scallion Pancakes \$1

Salt & Pepper Eggplant \$1

*Nuts.

Food Stations

Any item from our Trays On The Go menu can be made into a Food Station. Our staff will serve your guests in style. Prices upon request.

A Signature Experience



Peking Duck Personally Carved By Chef Chow

Enjoy the luxurious experience of having Chef Chow at your event and personally carve and serve his signature Peking Duck for your guests.

Limited to events in New York City.

- 7lbs. Peking Duck** (For 2)..... \$75
- 4lbs. Peking Chicken** (For 2)..... \$55

Served with house made pancakes, scallions, cucumber slices and plum sauce.

Chef Philippe Chow

Chef Chow, who was born in China and has been cooking professionally since he was a teenager in Hong Kong, is best known for show-stopping dishes that are as lavish as they are delicious.

With over 30 years of experience in the most sought-after kitchens in the world, Executive Chef Philippe Chow draws upon his classical culinary training and extensive pedigree, creating modern, flavorful and signature dishes including the world-renowned Chicken Satay and Peking Duck.

Chef Chow opened Philippe in December 2005 and it remains a hotspot and staple for a virtual “who’s who” of the music, film and sports industries, not to mention politicians, CEOs and an array of additional New York influencers and local east siders.



Sample Menu

COCKTAIL PARTY POP-UP

(Priced Per Piece)

30 to 50 Guests

Chicken Satay (Mini)	100	\$3	\$300
Salt N Pepper Prawns	50	\$5	\$250
Peking Duck Spring Rolls	50	\$6	\$300
Filet Mignon Tips	100	\$5	\$500

100 to 200 Guests

Chicken Satay (Mini)	200	\$3	\$600
Salt N Pepper Prawns	100	\$5	\$500
Peking Duck Spring Rolls	100	\$6	\$600
Filet Mignon Tips	100	\$5	\$500

LUNCH OR DINNER BY TRAY

(Priced Per 1/2 Tray)

For 20 Guests

Appetizers

House Salad	\$35
Chicken Satay.....	\$90
Niman Ranch Spare Ribs.....	\$90
Chicken Lettuce Wraps	\$70
Peking Duck Spring Rolls	\$75

Entreés

Salt N Pepper Prawns.....	\$120
Filet Mignon & Broccoli.....	\$140
Sweet & Sour Chicken	\$85

Sides

Chicken Fried Rice	\$65
Vegetable Stir Fry w/ Tofu.....	\$35
Vegetable Fried Rice.....	\$25



*Not inclusive of staff, tax or delivery.