



Philippe

by Philippe Chow

33 East 60th Street
(Between Park & Madison Avenues)
New York, NY 10065
philippechow.com

PARTY MENUS FOOD & BEVERAGE

Amy Gottenberg
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212.459.0270





GROUP & PRIVATE DINING INFORMATION

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LOCATION 33 E. 60th Street, New York, NY 10065 (Between Park & Madison)

TRANSPORT & GARAGE **Subway:** 4, 5, 6 to 59th St, N, R, W to 5th Ave;
Bus: Madison Avenue line. | **Garage:** 35-39 East 61 Street

CUISINE & CONCEPT Beijing, Fine Dining, Lunch & Dinner

CHEFS Philippe Chow, Executive Chef/Owner

WINE LIST Comprehensive

ATTIRE Business Casual

DECOR Modern and Elegant

PUBLIC HOURS **Lunch:** Monday to Saturday 12:00pm to 3:00pm
Dinner: Monday to Saturday 6:00pm to 11:00pm, Sunday 2:00pm to 10:00pm

SERVICE Family Style, Individually Plated, Dim Sum Cart, Passed Hors d'Oeuvres, Stations, Offsite Catering

SIGNATURE ITEMS **Cocktail:** Lychee Martini | **Sweet:** Cotton Candy Baked Alaska
Savory: Peking Duck, Chicken Satay, Chicken Lettuce Wraps, Green Prawns, Crispy Beef, Nine Seasons Spicy Prawns, Kung Pao Chicken, Lobster with Ginger Scallion Sauce

MINIMUMS Groups of ten or more guests and all private dining reservations require a food and beverage minimum which will vary depending on the season, day, time, duration, type of event, room and guest count.

DEPOSITS Groups of ten or more guests and all private dining reservations require a 50% deposit based on the food and beverage minimum in order to confirm the reservation. All credit cards, wire transfers and cash welcome.

PRE-ORDERING Groups of sixteen or more guests are encouraged to pre-order food at least 3 days in advance from the regular lunch/dinner menu or create a custom pre-fixe menu.

PRIVATE DINING Exclusive Buyout Available
250 Seated | 300 Standing
6 Private Dining Rooms | 3 Floors. No Elevator
10 to 60 Guests Seated Per Room | 150 Guests Standing Per Floor

MENUS	Beverage Packages Private Dining Only. Prices do not reflect tax or gratuity.	Dining Options Prices do not reflect tax or gratuity.
	Beer & Wine 3 Hours 80 dollars per person Beer, House Wine, Champagne, Non-Alcoholic	Passed Hors d'Oeuvres 50 dollars per person (one hour) 85 dollars per person (two hours) 125 dollars per person (three hours) 150 dollars per person (four hours)
	Premium 3 Hours 120 dollars per person Two (2) Specialty Cocktails, Liquor, Beer, House Wine, Champagne, Non-Alcoholic	Buffet & Stations 110 to 175 dollars per person
	Corkage Fee 35 dollars per regular size bottle of wine only (not on list) with a two bottle maximum.	A La Carte Lunch/Dinner 55 to 150 dollars per person
		Family Style Prix-Fixe 85 to 150 dollars per person Individually Plated Prix-Fixe 100 to 135 dollars per person

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HORS D'OEUVRES BUTLER PASSED

ONE HOUR - \$50 per person

TWO HOURS - \$85 per person

THREE HOURS - \$125 per person

FOUR HOURS - \$150 per person

FIVE SELECTIONS

prices do not include beverages, tax or gratuity

BITE SIZE

SIGNATURE SATAY

with creamy peanut sauce

- Chicken Satay
- Shrimp Satay
- Beef Satay
- Lobster Satay (+12pp)

CHICKEN

- Sweet & Sour Chicken
- Beijing Chicken
- Kung Pao Chicken

SEAFOOD

- Salt & Pepper Calamari
- Sesame Walnut Prawns
- Salt & Pepper Prawns
- Special Prawns
- Green Prawns

STEAMED DUMPLINGS

- Chicken Dumplings
- Shrimp Dumplings
- Vegetable Dumplings
- Duck Dumplings

WOK FRIED DUMPLINGS

- Beef Dumplings
- Pork Dumplings

BEEF

- Filet Mignon Tips

CRISPY SPRING ROLLS

- Shrimp
- Vegetable
- Duck

TOFU & VEGETABLES

- Salt & Pepper Tofu
- Salt & Pepper Eggplant
- Scallion Pancakes
- Crispy Cauliflower

SWEETS

- Cookies
- Brownies
- Red Velvet Cake
- Chocolate Cake

■ Contains Nuts



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PRIX-FIXE MENUS

Family Style \$85 per person
Buffet \$120 per person

Host Pre-Selects: 3 appetizers, 3 entrées, 2 sides
plus white rice, seasonal fruit, sorbet, and ice cream

■ Contains Nuts

Additional Selections (\$10 per appetizer, \$15 per entree)
prices do not include beverages, tax or gratuity

APPETIZERS (Select 3)

Hot & Sour Soup

bean curd, black mushrooms, bamboo shoots, chili & vinegar

Won Ton Soup

chicken or pork

Baby Green Salad

crispy wontons, sesame-soy vinaigrette

Crispy Duck Salad (+\$7pp)

wonton chips, honey sesame vinaigrette

Lettuce Wraps

chicken, beef or vegetable

Crispy Spring Rolls

vegetable, shrimp or peking duck

Spare Ribs (+\$7pp)

honey glaze

■ Crispy Seaweed

candied walnuts

Scallion Pancake

flour, scallions, served with dipping sauce

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Slow Roasted Pork Butt (+\$7pp)

sliced, honey barbecue sauce, sugar snap peas

Salt & Pepper Calamari

wok-fried, garlic, scallion, dried red chili

■ Green Prawns (+\$7pp)

marinated in spinach, green chili & cashews

Salt & Pepper Prawns (+\$7pp)

wok-fried, garlic, scallion, dried red chili

Sesame Walnut Prawns (+ \$7pp)

touch of creme and walnuts

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

■ Signature Satays

on skewers, Chef Chow's peanut sauce chicken

shrimp (+ \$7pp)

beef (+ \$7pp)

lobster (+12pp)

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Dumplings

Pork Soup Dumplings

Wok Fried (beef or chicken)

Steamed (chicken, shrimp, vegetable or duck)

Steamed Sampler

ENTRÉES (Select 3)

Peking Duck (+ \$80 per duck)

roasted, house made pancakes

Crispy Duck

wok fried, house made pancakes

Chilean Sea Bass

half black bean sauce & half ginger-garlic sauce

Drunken Sea Bass

white wine sauce

Wok Seared Branzino

brown garlic sauce, sweet and spicy eggplant

Lobster (+\$90 per lobster 2.5lbs)

Maine Lobster

ginger, scallions & cracked black pepper

Salt & Pepper Lobster

lightly wok fried, salt & pepper

Spicy Velvet Chicken

thin strips, vegetables, chili, clear broth

■ Beijing Chicken

sweet red bean sauce with walnuts

Sweet & Sour Chicken

sweet & sour sauce, pineapple & bell peppers

Yellow Curry Chicken

sweet onion and snow peas

Chicken Jo Lau

chicken breast, egg batter, pan fried, sweet garlic

■ Kung Pao Chicken

chicken breast, sweet red bean sauce, peanuts & red hot peppers

Slow Roasted Pork Butt

sliced, honey barbecue sauce, sugar snap peas

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Tofu Stir Fry with Vegetables

broccoli, bok choy, carrots, mushrooms, chestnuts

Yellow Curry Tofu

sweet onion and snow peas

Spicy Pepper Mignon

spicy brown garlic sauce, green & yellow peppers

Crispy Beef

thin strips, heavy wok-fried, sweet orange & carrot sauce, touch of garlic

Filet Mignon & Green Beans

sautéed tenders, spicy brown garlic sauce

House Mignon (+\$ 15pp)

crusted, sliced medallions, black pepper & brown garlic sauce

Special Prawns

clear sweet & sour sauce

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Yellow Curry Prawns

sweet onion and snow peas

■ Green Prawns

marinated in spinach, vegetables, green chili, cashews

Nine Seasons Spicy Prawns

wok fried & sautéed in a sweet & sour spicy sauce, dried red pepper

Surf & Turf , Lobster (+\$80 pp)

house mignon, (2) South African lobster tails

Surf & Turf Prawns (+\$30 pp)

house mignon, (3) Nine Seasons Spicy Prawns

SIDES (Select 2)

Mixed Vegetables

Steamed or Stir Fry, Tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

String Beans | Broccoli | Bok choy

garlic sauce or steamed

Fried Rice

vegetable

chicken

pork

shrimp

lobster (+15pp)

DESSERT Includes Seasonal Fruit, Sorbet & Ice Cream

Individual Serving

Fortune Cookie

Red Velvet Cake (+\$10pp)

cream cheese icing, fresh raspberries

Warm Cocoa Brownie (+\$10pp)

coconut sorbet, whipped cream, strawberries

Dark Chocolate Layer Cake (+\$10pp)

milk chocolate crème filling, dark chocolate glaze, coconut sorbet, fresh raspberries

Key Lime Pie (+\$10pp)

key lime filling, flaky honey graham crust, raspberry sauce, freshly whipped cream

Family Style

Cotton Candy Baked Alaska (+\$7pp)

strawberry & vanilla bean ice cream, roasted strawberries (serves 4)

Fortune Cookie

Red Velvet Cake (+\$5pp)

cream cheese icing, fresh raspberries (serves 4)

Dark Chocolate Layer Cake (+\$5pp)

milk chocolate crème filling, dark chocolate glaze, coconut sorbet, fresh raspberries (serves 2-3)



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PRIX-FIXE MENUS

Individually Plated \$100 per person

Host Pre-Selects: 1 Appetizer • 1 Entrée • 1 Dessert

Individually Plated With Choice \$135 per person

Host Pre-Selects: 2 Appetizers • 3 Entrées • 1 Dessert or 3 Family Style Desserts

All Individually Plated Prix-Fixe Menus Include:

2 Family Style Appetizers, 2 Family Style Sides,
1 Individually Plated Vegetarian Option Per Course,
Custom Printed Menu

■ Contains Nuts

Additional Selections (\$10 per appetizer, \$15 per entree)

Prices do not include beverages, tax or service charges.

APPETIZERS (Select 3)

Baby Green Salad

crispy wontons, sesame-soy vinaigrette

Crispy Duck Salad

wonton chips, honey sesame vinaigrette

Lettuce Wraps

chicken, beef or vegetable

Crispy Spring Rolls

vegetable, shrimp or peking duck

Spare Ribs

honey glaze

Snow Pea Leaves

sautéed in garlic sauce

Crispy Seaweed

candied walnuts

Scallion Pancake

flour, scallions, served with dipping sauce

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Slow Roasted Pork Butt

sliced, honey barbecue sauce, sugar snap peas

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Salt & Pepper Calamari

wok-fried, garlic, scallion, dried red chili

Green Prawns

marinated in spinach, green chili & cashews

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Sesame Walnut Prawns

touch of creme and walnuts

Vegetable Lo Mein

add chicken or tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Signature Satays

on skewers, Chef Chow's peanut sauce
chicken

shrimp (+ \$7pp)

beef (+ \$7pp)

lobster (+12pp)

Dumplings

Pork Soup Dumplings

Wok Fried (beef or chicken)

Steamed (chicken, shrimp, vegetable or duck)

Steamed Sampler

ENTRÉES (Select 3)

Peking Duck (+ \$80 per duck)

roasted, house made pancakes

Spicy Velvet Chicken

thin strips, vegetables, chili, clear broth

Beijing Chicken

sweet red bean sauce with walnuts

Sweet & Sour Chicken

sweet & sour sauce, pineapple & bell peppers

Yellow Curry Chicken

sweet onion and snow peas

Kung Pao Chicken

chicken breast, sweet red bean sauce,
peanuts & red hot peppers

Surf & Turf Lobster (+\$40 pp)

house mignon, (2) South African lobster tails

Surf & Turf Prawns (+\$15 pp)

house mignon, (3) Nine Seasons Spicy Prawns

Crispy Beef

thin strips, heavy wok-fried and sauteed in a
sweet orange and carrot sauce, touch of garlic

Spicy Pepper Mignon

spicy brown garlic sauce,
green & yellow peppers

Filet Mignon & Green Beans

sautéed tenders with spicy brown garlic sauce

House Mignon

crusted, medallions, pepper
& brown garlic sauce

Salt & Pepper Prawns

wok-fried, garlic, scallion, dried red chili

Yellow Curry Prawns

sweet onion and snow peas

Special Prawns

clear sweet & sour sauce

Green Prawns

marinated in spinach, vegetables,
green chili, cashews

Nine Seasons Spicy Prawns

wok fried & sautéed in a sweet & sour spicy
sauce, dried red pepper

Yellow Curry Tofu

sweet onion and snow peas

Tofu Stir Fry with Vegetables

broccoli, bok choy, carrots,
mushrooms, chestnuts

Salt & Pepper Tofu

diced, wok-fried, garlic, scallion, dried red chili

Vegetable Lo Mein

add chicken or tofu

SIDES (Select 2)

Mixed Vegetables

Steamed or Stir Fry, Tofu

Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

Vegetable Lo Mein

add chicken or tofu

Salt & Pepper Eggplant

diced, wok-fried, garlic, scallion, dried red chili

Crispy Cauliflower

wok-fried, garlic, scallion, dried red chili

Snow Pea Leaves

sautéed in garlic sauce

String Beans | Broccoli | Bok choy

garlic sauce or steamed

Fried Rice

vegetable
chicken
pork
shrimp
lobster (+15pp)

DESSERT Includes Seasonal Fruit, Sorbet & Ice Cream

Individual Serving

Fortune Cookie

Red Velvet Cake (+\$10pp)
cream cheese icing, fresh raspberries

Warm Cocoa Brownie

 (+\$10pp)

coconut sorbet, whipped cream, strawberries

Dark Chocolate Layer Cake

 (+\$10pp)

milk chocolate crème filling, dark chocolate
glaze, coconut sorbet, fresh raspberries

Key Lime Pie

 (+10pp)

key lime filling, flaky honey graham crust,
raspberry sauce, freshly whipped cream

Family Style

Cotton Candy Baked Alaska

 (+\$7pp)

strawberry & vanilla bean ice cream, roasted
strawberries (serves 4)

Fortune Cookie

Red Velvet Cake (+\$5pp)
cream cheese icing, fresh raspberries
(serves 4)

Dark Chocolate Layer Cake

 (+\$5pp)

milk chocolate crème filling, dark chocolate
glaze, coconut sorbet, fresh raspberries
(serves 2-3)

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BEVERAGE PACKAGES

PRIVATE DINING ONLY

(pricing does not include gratuity and tax)

Premium (3 hours) \$120 per person

Beer & Wine (3 hours) \$80 per person

Non-Alcoholic (3 hours) \$60 per person

Champagne Toast \$22 per person

Premium Beverage Package \$120 per person (3 hours)

Two selections from the specialty cocktail menu that your guests can enjoy throughout your event (select from list on next page).

Premium Spirits: Grey Goose Vodka, Tanqueray Gin, Ron Zacapa Rum, Don Julio Blanco Tequila, Bulleit Bourbon, Bulleit Rye, Johnnie Walker Black Label Scotch.

Sommelier's selection of two white and two red wines thoughtfully sourced and paired to your menu selections.

Full selection of seasonal draft beers.

All non-alcoholic beverages, including bottled water, coffee, tea, soda and juices.

Does not include: shots, vintage champagne or scotch above 12 years

Beer & Wine Beverage Package \$80 per person (3 hours)

Sommelier's selection of two white and two red wines to enjoy throughout the meal, thoughtfully sourced and paired to your menu selections

Full selection of seasonal draft beers

All non-alcoholic beverages including bottled water, coffee, tea, soda and juices.

Non-Alcoholic Beverage Package \$60 per person (3 hours)

Three mocktails adapted from the specialty cocktail menu that your guests can enjoy throughout your event

All non-alcoholic beverages including, bottled water, coffee, latte, espresso, tea, soda and juices.

SPECIALTY COCKTAILS

PHILIPPTINI 19

Tito's Vodka, lychee & pineapple juices, Creme de Cassis

EAST MEETS MANHATTAN 19

Maker's Mark 46 Bourbon, sweet vermouth, bitters, cocktail cherry

GIN FLING 19

Hendrick's gin, Cointreau, cucumber, ginger beer, fresh lime juice

MEZmerizer 21

Creyente Mezcal Joven, ginger beer, fresh lime

SHANGHAI PHILIPPE 21

Stoli Strawberry, fresh strawberries, Elderflower syrup, topped off with Champagne

LYCHEE MARTINI 19

Tito's Vodka, lychee juice, coconut cream, lime juice, Citronge

PARADISE BAY 21

Blue Chair Banana Rum, Rokey's, pineapple juice, lime, grenadine

ESPRESSO D'ORO MARTINI 19

Grey Goose La Vanille, Kahlua, Costa D'oro espresso

WHITE PEARL SANGRIA 19

Rose wine, peach liqueur, lychee juice, raspberries, lychees, orange, blueberries

MIDNIGHT MOJITO 18

Stoli Blueberry, fresh mint, fresh blueberries, lime juice

PHILIPPE PASSION 18

Hangar One Buddha's Hand Citron, passion fruit, Moscato, fresh flowers

WINTER WHITE MARGARITA 22

Casamigos Blanco, Cointreau, lime juice

WINE BY THE GLASS

WHITES

PINOT GRIS

Livio Felluga *Friuli, ITA 2016 19*

SAUVIGNON BLANC

Trinchero Mary's Vineyards *Napa, CA 2018 22*

RIESLING

The Seeker *Mosel, GER 2017 14*

CHARDONNAY

Rutherford Hill *Napa, CA 2015 21*

ROSÉ

Breezette *Provence, FRA 2017 14*

Domaine Ott BY.OTT *Provence, FRA 2018 19*

REDS

PINOT NOIR

Chapoutier Belleruche *Côtes-du-Rhône, FRA 2017 15*

Carpe Diem *Anderson Valley, CA 2015 24*

MALBEC

Bodega Norton Reserva *Mendoza, ARG 2017 17*

BORDEAUX

Château Larose Trintaudon *Haut Medoc, FRA 2011 19*

CABERNET SAUVIGNON

Greystone *Central Valley, CA 2016 14*

Charles Krug *Napa, CA 2016 26*

ZINFANDEL

Turley *Juvenile, CA 2017 27*

BUBBLES

Luca Paretto Prosecco Brut NV *Treviso, ITA 15*

Ballatore Moscato Rosé NV *Modesto, CA 16*

Piper-Heidsieck NV *Champagne, FRA 21*

Moet & Chandon Rosé Imperial *FRA 39*

BEERS 11

Tsingtao *Lager, China*

Heineken *Lager, Amsterdam*

Founders All Day IPA *IPA, Grand Rapids, MI*

Allagash White *Wheat Beer, Portland, ME*

Abita Light *Lager, Abita Springs, LA*

Von Trapp Dunkel *Lager, Stowe, VT*

CHEF'S TASTING MENU - 4 Courses

\$85 per person (6 person min.) Family Style
 Guests receive a variety of signature appetizers,
 entrées, 1 Peking duck, fruit and sorbet

SOUPS

Hot & Sour Soup	\$10
bean curd, black mushrooms, bamboo shoots, chili & vinegar	
Won Ton Soup	\$12
chicken or pork	

SAVORY

Glazed Spare Ribs (6)	\$22
<u>GF</u> Salt & Pepper Calamari	\$18
wok-fried, garlic, scallion, dried red chili	
<u>GF</u> Walnut Sesame Prawns* (6)	\$32
touch of cream	

SATAYS*

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

<u>GF</u> Chicken (3)	\$21
Beef (3)	\$24
<u>GF</u> Shrimp (3)	\$34

LOBSTER

Lobster Satay (2)	\$32
Lobster Noodles	For 1 / For 2 \$85 / \$150
Lobster Fried Rice	\$45

VEGETABLES

<u>V</u> Scallion Pancake	\$14
<u>V</u> Green Beans black bean sauce	\$14
<u>V</u> Vegetable Stir Fry garlic sauce	\$17
Crispy Cauliflower	\$17
<u>GF.V</u> Crispy Seaweed* candied walnuts	\$15
<u>GF.V</u> Broccoli garlic sauce	\$12
<u>GF.V</u> Bok Choy garlic sauce	\$12
<u>GF.V</u> Steamed Mixed Vegetables	\$14
<u>GF.V</u> Salt & Pepper Eggplant	\$17
diced, wok-fried, garlic, scallion, dried red chili	
<u>GF.V</u> Snow Pea Leaves	\$17
sautéed in garlic sauce	

TOFU

<u>V</u> Tofu Vegetable Stir Fry	\$18
Lo Mein with Tofu	\$20
<u>GF.V</u> Salt & Pepper Tofu	\$18
diced, wok-fried, garlic, scallion, dried red chili	
<u>GF.V</u> Curried Tofu	\$18
yellow curry, sweet onions, snowpeas	

SALADS

Baby Green Salad	\$12
crispy wontons, sesame-soy vinaigrette	
Crispy Duck Salad	\$18
wonton chips, honey sesame vinaigrette	

LETTUCE WRAPS

Chicken	\$18
Beef	\$19
Vegetable	\$17

CRISPY SPRING ROLLS

Vegetable (3)	\$19
Shrimp (3)	\$22
Peking Duck (3)	\$19

NOODLES

Mr. Cheng's Noodles	\$20
hand-pulled noodles in classic pork sauce	
Vegetable Lo Mein	\$18
Chicken Flat Noodle	\$21

DUMPLINGS

Pork Soup (6)	\$18
Wok Fried Pork (6)	\$16
Wok Fried Beef (6)	\$16
Steamed Dumpling Sampler (6)	\$17
Vegetable Dumplings (6)	\$12
Chicken Dumplings (6)	\$15
Shrimp Dumplings (6)	\$19
Duck and Cilantro Dumplings (6)	\$19

RICE

<u>GF.V</u> Brown Rice	\$6
<u>V</u> Vegetable Fried Rice	\$12
Chicken Fried Rice	\$15
Pork Fried Rice	\$18
Shrimp Fried Rice	\$19

3 COURSE LUNCH SPECIAL \$29.00

Add a specialty cocktail or glass of house wine \$38.00

Monday - Saturday
 12:00 pm - 3:30 pm

*Contains nuts (GF) Gluten-free (V) Vegan 20% gratuity will be added to groups of 6 or more.

Entrées Are Served Family Style
Steamed Preparations Available Upon Request

PEKING STYLE

Carved Table Side served with house made pancakes
Please allow a minimum of 45 minutes

Peking Duck (For 2/3)	\$85
Peking Chicken (For 2/3)	\$60

PRAWNS

	For 1	For 2		For 1	For 2
^{GF} Green Prawns* stir fried, vegetables, green chili, cashews	\$37	\$74	Nine Seasons Spicy Prawns wok fried, sweet & sour spicy sauce, dried red pepper	\$37	\$74
Black Prawns sautéed in black bean sauce	\$37	\$74	^{GF} Special Prawns clear sweet & sour sauce	\$37	\$74
^{GF} Salt & Pepper Prawns wok fried, garlic, scallion, dried red chili	\$37	\$74	^{GF} White Prawns egg white sauce	\$37	\$74
^{GF} Curried Prawns yellow curry, sweet onions, snowpeas	\$37	\$74			

SEAFOOD

	For 1	For 2		For 1	For 2
Curried Calamari yellow curry, red and yellow bell peppers	\$24	\$48	^{GF} Salt & Pepper Sea Bass ginger & scallion	\$36	\$72
Chilean Sea Bass sliced thin, half black bean sauce & half ginger-garlic sauce	\$38	\$76	^{GF} Maine Lobster (5 - 5 ½lbs) ginger, scallions, & cracked black pepper	\$90	\$170
Wok Seared Branzino sweet & spicy eggplant	\$33	\$66	^{GF} Salt & Pepper Lobster (5- 5 ½lbs)	\$90	\$170
^{GF} Drunken Sea Bass white wine sauce	\$34	\$68	^{GF} Red King Crabs (2 - 2 ½ lbs)	\$52	\$98

POULTRY

	For 1	For 2		For 1	For 2
^{GF} Beijing Chicken * chicken breast, sweet red bean sauce with walnuts	\$27	\$54	^{GF} Chicken Jo Lau chicken breast, egg batter, pan-fried, sweet garlic broth	\$27	\$54
^{GF} Spicy Velvet Chicken thin strips of chicken breast, vegetables, chili in a clear broth	\$27	\$54	Sweet & Sour Chicken sweet & sour sauce, pineapple & bell peppers	\$27	\$54
Kung Pao Chicken * chicken breast, sweet red bean sauce, peanuts & red hot peppers	\$27	\$54	^{GF} Curried Chicken yellow curry, sweet onions, snowpeas	\$27	\$54
			Crispy Duck house made pancakes	\$35	\$70

MEAT

	For 1	For 2		For 1	For 2
Crispy Beef sweet orange and carrot sauce	\$31	\$62	Slow Roasted Pork Butt honey barbecue sauce and sugar snap peas	\$36	\$72
Filet Mignon & Sugar Snaps sautéed tenders with oyster sauce	\$36	\$72	House Mignon crusted & sliced with black pepper sauce	\$41	\$82
Spicy Pepper Mignon spicy brown garlic sauce, green and yellow peppers	\$36	\$72	Philippe's Surf & Turf house mignon, South African lobster tails (2)	\$90	\$170
Filet Mignon & Green Beans sautéed tenders, spicy brown garlic sauce	\$36	\$72			

PRIVATE DINING

Available. Tour Today.

20% gratuity will be added to groups of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DESSERT

Warm Flourless Dark Chocolate Cake \$14

caramel, frosted cocoa nibs, vanilla ice cream

Warm Apple Tart \$14

warm apple filling, walnut crumble topping, crispy cookie crust,
molten caramel poured tableside, vanilla bean ice cream

Fortune Cookie Red Velvet Cake \$16

cream cheese icing, fresh raspberries

Key Lime Pie \$14

key lime filling, flaky honey graham crust, homemade raspberry sauce,
freshly whipped cream

Dark Chocolate Layer Cake \$16

milk chocolate cream, dark chocolate glaze,
fresh raspberries, coconut sorbet

Ice Cream & Sorbet \$12

Seasonal Fruit \$16

20% gratuity will be added to groups of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BUBBLES

Veuve Clicquot, Brut	\$170
Moët & Chandon, Imperial	\$180
Veuve Clicquot, Brut Rosé	\$195
Moët & Chandon, Nectar Imperial Rosé	\$235
Armand De Brignac, Brut (Ace of Spades)	\$750

VINTAGE CHAMPAGNE

Perrier-Jouët, Belle Epoque 2007	\$520
Dom Perignon 2009	\$620
Perrier-Jouët, Belle Epoque Rosé 2005	\$800
Louis Roederer, Cristal 2009	\$800
Dom Perignon, Rosé 2005	\$850
Dom Perignon (Magnum) 2009	\$950
Louis Roederer, Cristal Rosé 2007	\$1000
Dom Perignon, Rosé (Magnum) 2003	\$2050



HALF BOTTLE — WHITE

Louis Jadot, Macon Villages <i>Burgundy, France 2017</i>	\$40
Michele Chiarlo, Moscato d'Asti Nivole <i>Asti, Piedmont, Italy 2017</i>	\$44
Sanford, Chardonnay <i>Santa Rita Hills, CA 2016</i>	\$65
Domaine J. A. Ferret, Pouilly-Fuisse <i>Burgundy, France 2017</i>	\$70
Cakebread Cellars, Chardonnay <i>Napa Valley, CA 2017</i>	\$78

HALF BOTTLE — RED

Louis Jadot, Beaujolais Villages <i>Beaujolais, France 2017</i>	\$35
Cline Cellars, Ancient Vines, Zinfandel <i>Contra Costa, CA 2016</i>	\$40
Amalaya, Malbec <i>Calchaqui Valley, Argentina 2018</i>	\$45
Sanford, Pinot Noir <i>Santa Rita Hills, CA 2014</i>	\$68
Michele Chiarlo Tortoniano <i>Piedmont, Italy 2014</i>	\$85
Dominus, Napanook <i>Napa Valley, CA 2016</i>	\$120
Dominus Estate <i>Napa Valley, CA 2014</i>	\$310
Château Mouton Rothschild <i>Pauillac, France 2006</i>	\$780



CHARDONNAY

Charles Krug, Carneros <i>Napa CA, 2018</i>	\$60
William Fevre Chablis, Champs Royaux <i>Burgundy, France 2018</i>	\$70
Duckhorn <i>Napa Valley CA, 2016</i>	\$80
Wagner Family, Mer Soleil <i>Napa, CA 2016</i>	\$85
Sequoia Grove <i>Napa Valley, CA 2017</i>	\$95
Arthur, Domaine Drouhin <i>Oregon, 2016</i>	\$105
Flowers <i>Sonoma Coast CA, 2016</i>	\$120
Vincent Girardin, Meursault Charrons <i>Burgundy, France 2016</i>	\$130
Cakebread Cellars <i>Napa, CA 2017</i>	\$140
Drouhin, Puligny Montrachet <i>Burgundy, France 2017</i>	\$200
Bouchard Chassagne Montrachet <i>Burgundy, France 2016</i>	\$270

CHENIN BLANC

Marc Breif, Vouvray <i>Loire, France 2017</i>	\$75
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SAUVIGNON BLANC/GRÜNER VELTLINER

Mohua, Sauvignon Blanc <i>Marlborough, NZ 2018</i>	\$65
Domaine Wachau, Gruner Veltliner Federspiel <i>Austria, 2018</i>	\$65
Wagner Family, Emmolo <i>Napa Valley, CA 2016</i>	\$70
Weingut Pflaff, Grüner Vetliner <i>Weinviertel, Germany 2013</i>	\$80
Craggy Range, Sauvignon Blanc <i>Marlborough, NZ 2018</i>	\$95
Pouilly-Fumé, Ladoucette <i>Loire, France 2017</i>	\$145
La Poussie, Sancerre <i>Loire, France 2017</i>	\$165



PINOT GRIGIO

Gradis'ciutta <i>Collio, Italy 2017</i>	\$65
Borgo Conventi <i>Collio, Italy 2016</i>	\$70
Jermann IGT <i>Venezia, Italy 2018</i>	\$85

LIGHTER WHITES — OTHER VARIETALS

Rocco Montemassi, Vermentino <i>Maremma, Italy 2016</i>	\$60
Dr. Konstantin Frank Riesling <i>Finger Lakes, NY 2017</i>	\$65
Feudo Principi, Butera Insolia <i>Sicily, Italy 2014</i>	\$65
Feudi San Gregorio, Fiano di Avellino <i>Campania, Italy 2016</i>	\$70
Zind-Humbrecht, Riesling <i>Alsace, France 2016</i>	\$88
Schieferkopf Riesling Via Saint-Jacques <i>Alsace, France 2012</i>	\$95
La Scolca, Gavi dei Gavi Black Label <i>Piedmont, Italy 2017</i>	\$120

FULL BODIED WHITES — OTHER VARIETALS

Beaucastel, Châteauneuf du Pape Blanc <i>Rhone, France 2015</i>	\$240
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ROSÉ

Château d'Esclans, Whispering Angel Rosé <i>Cotes de Provence, France</i>	\$85
Miraval Rosé <i>Cotes de Provence, France 2018</i>	\$90
Diving Into Hampton Water Rosé <i>Languedoc, France 2017</i>	\$95



CABERNET SAUVIGNON AND BLENDS

Hess Select <i>Napa, CA 2016</i>	\$70
Château Haut-Bessac <i>Bordeaux Superieur, France 2016</i>	\$85
Arrowood Sonoma Estates <i>Sonoma, CA 2014</i>	\$90
Château Puy Blanquet, St. Emilion Grand Cru <i>Bordeaux, France 2016</i>	\$90
Laely <i>Napa, CA 2012</i>	\$95
Planeta, Burdese Cabernet/Syrah <i>Sicily, Italy 2014</i>	\$95
Daou Reserve <i>Paso Robles, CA 2017</i>	\$110
Château Haut-Beausejour, St. Estephe <i>Bordeaux, France 2015</i>	\$120
Mullan Road Cellars <i>Columbia Valley, WA 2016</i>	\$120
Trincherro, Mario's Reserve <i>St Helena, CA 2014</i>	\$125
Sequoia Grove <i>Napa Valley, CA 2016</i>	\$130
Château de Pez, St. Estephe <i>Bordeaux, France 2015</i>	\$130
Guidalberto, Bolgheri <i>Tuscany, Italy 2015</i>	\$160
Jordan <i>Alexander Valley, Sonoma, CA 2015</i>	\$205
Stag's Leap Wine Cellars, Artemis <i>Napa, CA 2016</i>	\$230
Joseph Phelps <i>Napa, CA 2015</i>	\$230
Guarachi <i>Napa Valley, CA 2015</i>	\$240
Caymus <i>Napa, CA 2017</i>	\$245
Spring Mountain Vineyard Cabernet <i>Napa, CA 2014</i>	\$250
Stag's Leap Wine Cellars, Chimney Rock Elevage <i>Napa, CA 2015</i>	\$275
CC Ranch, Nickel & Nickel <i>Napa, CA 2016</i>	\$380
Inglenook Estate, Rubicon <i>Napa, CA 2013</i>	\$380
Diamond Creek Vineyards Cabernet <i>Gravelly Meadow, Calistoga, CA 2016</i>	\$495
Quintessa, Rutherford <i>Napa, CA 2013</i>	\$510
Dominus Estate, Dominus <i>Napa, CA 2016</i>	\$550
Opus One <i>Napa, CA 2013</i>	\$750
Château Mouton Rothschild <i>Pauillac, France 2012</i>	\$2200



PINOT NOIR

Row Eleven <i>Russian River, CA 2016</i>	\$80
Roserock <i>Oregon, 2015</i>	\$90
Resonance <i>Willamette Valley, OR 2017</i>	\$95
Sokol Blosser <i>Dundee Hills, OR 2015</i>	\$95
Flowers <i>Sonoma Coast, CA 2017</i>	\$120
Domaine Carneros Estate <i>Napa, CA 2016</i>	\$125
Belle Glos, Las Alturas <i>Santa Lucia, CA 2017</i>	\$140
Walt, Shea Vineyard <i>Willamette Valley OR 2016</i>	\$170
Domaine Drouhin-Laroze <i>Burgundy, France 2015</i>	\$425

LIGHTER REDS — OTHER VARIETALS

Marc Bredif, Chinon <i>Loire, France 2017</i>	\$75
Napa Cellars Merlot <i>Napa Valley, CA 2016</i>	\$78
Cecchi, Vino Nobile di Montepulciano <i>Tuscany, Italy 2014</i>	\$80
Tenuta Marches Antinori, Chianti Classico <i>Tuscany, Italy 2015</i>	\$105



FULL BODIED REDS — OTHER VARIETALS

Masseria Altemura, "Sasseo" Primitivo <i>Puglia, Italy 2017</i>	\$65
Perrin "Sinards", Châteauneuf-du-Pape <i>Rhone, France 2017</i>	\$95
Château Mont-Redon, Châteauneuf-du-Pape <i>Rhone, France 2015</i>	\$140
Trapiche, Malbec Vina Fausto Orellano <i>Mendoza, Argentina 2018</i>	\$120
Angelo Gaja, Super Tuscan "Promis" <i>Bolgheri, Tuscany, Italy 2016</i>	\$125
Marchesi di Barolo, Barolo <i>Piedmont, Italy 2013</i>	\$150
Col D'orcia, Brunello di Montalcino <i>Tuscany, Italy 2013</i>	\$170
Marchesi di Barolo, Barolo Samassa <i>Piedmont, Italy 2009</i>	\$210
Banfi, Brunello di Montalcino <i>Tuscany, Italy 2013</i>	\$190
Bertani, Amarone <i>Veneto, Italy 2008</i>	\$425
Angelo Gaja, Barbaresco <i>Piedmont, Italy 2015</i>	\$660
Château Pichon-Longueville, Pauillac <i>Bordeaux, France 2010</i>	\$1500

LARGE FORMATS

Chimney Rock, Cabernet Sauvignon 1.5L <i>Stags Leap District, Napa CA, 2014</i>	\$600
Nickel & Nickel, CC Ranch, Cabernet Sauvignon 3L <i>Napa CA, 2014</i>	\$1700
Opus One, Cabernet Sauvignon 1.5L <i>Napa Valley CA, 2012</i>	\$1450



Philippe

by Philippe Chow

33 East 60th Street
(Between Park & Madison Avenues)
New York, NY 10065
philippechow.com

OFFSITE CATERING

Amy Gottenberg
amy@philippechow.com
212.459.0270

CATERING BY THE TRAY

pricing does not include beverages, tax, delivery, set up or staff

APPETIZERS

SOUPS

	1	1/2	
HOT & SOUR bean curd, mushrooms, bamboo shoots, chili & vinegar	1	\$10	
WONTON SOUP chicken	1	\$8	
WONTON SOUP pork	1	\$8	

SALADS

	6	12	1/2	full
HOUSE SALAD crispy wontons, sesame soy vinaigrette	6	12	\$39	\$72 **
CRISPY DUCK SALAD wonton chips, honey sesame vinaigrette	6	12	\$52	\$98 **

LETTUCE WRAPS

	12	24	1/2	full
CHICKEN LETTUCE WRAP	12	24	\$117	\$208 **
BEEF LETTUCE WRAP	12	24	\$95	\$170 **
VEGETABLE LETTUCE WRAP	12	24	\$75	\$140 **

Finely diced, delicious and bursting with flavor all within a healthy crispy lettuce bowl. All lettuce wraps include diced zucchini, bamboo shoots and mushrooms and are easy to make gluten free.

Your guests can orchestrate the entire production and select their sauce: plum sauce, hot sauce, hot mustard, soy sauce or honey vinaigrette.

VEGETARIAN & TOFU

	12	24	1/2	full
CRISPY SEAWEED thin sliced and lightly fried sweetened seaweed with candied walnut pieces	12	24	\$72	\$130 *
SCALLION PANCAKES flaky scallion infused flour pancake	32	64	\$52	\$91
SALT & PEPPER EGGPLANT diced, wok-fried, garlic, scallion, dried red chili	80	160	\$59	\$104 *
SWEET & SPICY EGGPLANT sliced, sweet and spicy sauce	60	120	\$65	\$117
CURRIED TOFU yellow curry, sweet onions and snowpeas	60	120	\$55	\$95
SALT & PEPPER TOFU diced, wok-fried, garlic, scallion, dried red chili	60	120	\$55	\$95
CRISPY CAULIFLOWER	60	120	\$59	\$104

HANDS ON FAVORITES

GLAZED SPARE RIBS house made pancakes	30	60	\$111	\$195
SALT & PEPPER CALAMARI wok-fried, salt & pepper	80	160	\$65	\$117 *

Contains Nuts | *Gluten Free | **Gluten Free By Request

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APPETIZERS cont.

SIGNATURE SATAYS

	30	60	120	180
CHICKEN SATAY	\$195	\$364	\$546	\$728 *
BEEF SATAY	\$208	\$390	\$584	\$766
SHRIMP SATAY	\$260	\$488	\$732	\$970 *
CHICKEN SATAY MINI	\$195	\$364	\$546	\$728
BEEF SATAY MINI	\$208	\$390	\$584	\$766

Philippe is known for its tender and tasty satays that are marinated, skewered, wok fried and served with Chef Chow's luscious and creamy peanut sauce that is craved by many and has a special following.

CRISPY SPRING ROLLS

	30	60	120	180
VEGETABLE	\$163	\$299	\$458	\$617
SHRIMP	\$228	\$423	\$646	\$865
PEKING DUCK	\$182	\$338	\$512	\$686

NOODLES

	12	24	36	48
VEGETABLE FLAT NOODLE flat rice noodles with vegetables	\$91	\$169	\$254	\$339 *
CHICKEN FLAT NOODLE flat rice noodles with chicken	\$117	\$208	\$312	\$416 *
VEGETABLE LO MEIN	\$91	\$156	\$234	\$312
MR. CHENG'S NOODLE hand pulled noodles, pork sauce	\$111	\$195	\$294	\$388

DUMPLINGS

	30	60	120	180
Steamed				
VEGETABLE	\$65	\$117	\$175	\$233
CHICKEN	\$78	\$143	\$214	\$285
SHRIMP	\$98	\$182	\$273	\$364
DUCK & CILANTRO	\$98	\$182	\$273	\$364
Wok-Fried				
CHICKEN	\$78	\$143	\$214	\$285
BEEF	\$78	\$143	\$214	\$285
PORK	\$78	\$143	\$214	\$285

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ENTRÉES

PRAWNS

	48	96			
	48	96	\$260	\$488	*
SESAME WALNUT PRAWNS touch of cream with walnuts	48	96	\$260	\$488	*
GREEN PRAWNS halved, marinated in spinach, vegetables, green chili & cashews	48	96	\$260	\$488	*
WHITE PRAWNS egg white sauce	48	96	\$260	\$488	*
BLACK PRAWNS sautéed in black bean sauce	48	96	\$260	\$488	
NINE SEASONS SPICY wok fried, sweet & sour spicy, red pepper	48	96	\$260	\$488	
SPECIAL PRAWNS clear sweet & sour sauce	48	96	\$260	\$488	*
SALT & PEPPER PRAWNS lightly fried, salt & pepper	48	96	\$260	\$488	*
PRAWNS & BROCCOLI garlic sauce	48	96	\$260	\$488	*
CURRIED PRAWNS yellow curry, sweet onions and snowpeas	48	96	\$260	\$488	

FISH

	64	128	\$293	\$553	**
CHILEAN SEA BASS sliced thin, half black bean sauce, & half ginger-garlic sauce	64	128	\$293	\$553	**
SALT & PEPPER SEA BASS wok fried, salt & pepper	48	96	\$260	\$488	*
WOK SEARED BRANZINO brown garlic sauce, sweet & spicy eggplant	8	16	\$228	\$423	**
DRUNKEN SEA BASS sweet white wine sauce	48	96	\$260	\$488	*

SEAFOOD

	2	\$170	*
MAINE LOBSTER ginger, scallions & cracked black pepper	2	\$170	*
SALT & PEPPER LOBSTER wok fried, salt & pepper	2	\$170	*
RED KING CRABS wok fried, salt & pepper	1	\$52	*

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ENTRÉES cont.

DUCK

	6	12		
CRISPY DUCK			\$195	\$364
Marinated in soy sauce and aromatic Chinese spices, baked and then wok-seared to get the skin crispy served with house made pancakes, scallion, cucumber and plum sauce.				

POULTRY

	100	200		
CURRIED CHICKEN			\$176	\$325 *
strips, yellow curry, sweet onions and snowpeas				
BEIJING CHICKEN			\$195	\$364 *
diced, sweet red bean sauce, walnuts				
SPICY VELVET CHICKEN			\$176	\$328 *
strips, vegetables & chili in a clear broth				
KUNG PAO CHICKEN			\$195	\$364
diced, sweet red bean sauce, peanuts & red hot peppers				
CHICKEN & BROCCOLI			\$176	\$330 *
strips, garlic sauce				
CHICKEN JO LAU	80	60	\$195	\$364 *
chicken breast, egg batter, pan-fried, sweet garlic broth				
SWEET & SOUR CHICKEN	100	200	\$176	\$333
diced, sweet & sour sauce, pineapple & bell,peppers				

MEAT

	64	128		
SLOW ROASTED PORK BUTT			\$241	\$455 *
sliced, honey barbeque sauce & sugar snap peas				
CRISPY BEEF	100	200	\$228	\$416
thin strips, heavy wok-fried and sauteed in a sweet orange & carrot sauce, touch of garlic				
FILET MIGNON W SNAP PEAS	100	200	\$260	\$494
sauteed tenders, oyster sauce				
SPICY PEPPER MIGNON	100	200	\$260	\$494
sauteed strips, spicy brown garlic sauce, green & yellow peppers				
FILET MIGNON W GREEN BEANS	100	200	\$260	\$494
sauteed tenders, spicy brown garlic sauce				
HOUSE MIGNON	64	128	\$312	\$598 **
crusted, sliced medallions, black pepper & brown garlic sauce				

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SIDES

VEGETABLES

	12	24	1/2	full	
VEGETABLE STIR FRY with or without tofu	12	24	\$52	\$91	**
STEAMED MIXED VEGETABLES	12	24	\$52	\$91	**
STRING BEANS with black bean sauce	12	24	\$52	\$91	**
BROCCOLI with garlic sauce	12	24	\$52	\$91	*
BOK CHOY with garlic sauce	12	24	\$52	\$91	*

RICE

BROWN RICE	12	24	\$30	\$50	*
VEGETABLE FRIED RICE	12	24	\$40	\$70	**
CHICKEN FRIED RICE	12	24	\$65	\$110	**
SHRIMP FRIED RICE	12	24	\$75	\$140	**
PORK FRIED RICE	12	24	\$75	\$140	**

DESSERTS

COOKIES & BROWNIES

	40	80	1/2	full	
MOLASSES COOKIES	40	80	\$120	\$240	
CHOCOLATE CHIP COOKIES	40	80	\$120	\$240	
BUTTERSCOTCH BROWNIES	40	80	\$120	\$240	
CHOCOLATE BROWNIES	40	80	\$120	\$240	

Menu items and pricing are subject to change.

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OFFSITE CATERING

CONTACT

For more information, contact
Amy Gottenberg
amy@philippechow.com
212.459.0270

LOCATION

All food is prepared at the restaurant located
at 33 E. 60th Street , New York. NY 10065

SERVICES

Catering By Tray - Pick Up
Delivery, Set-up and Full Service By Request

PLATING & DISPLAY

Family Style
Individual
Passed Hors D'Ouevres
Dim Sum Cart
Action Stations
Buffet

SUPPLIES

Napkins, Chopsticks, Plastic Plates and
Utensils
Disposable Aluminum Trays Half Tray (9.5" x
11.5" x 2.5")
Full Tray (11.5" x 19.5" x 3")
Individually Packaged - Plastic take out
boxes with clear lids
Disposable Tray Holders & Sterno
Satay Sauce Mixer and Thermal Container
Plastic Plates, Cutlery, Serving Utensils and
Paper Napkins
Labels for All Food and Sauces

ADD-ON OPTIONS

Bottled Sauces, Hats, Pandas, Logo on Dim
Sum Cart, Jewel Boxes

CHEFS

Philippe Chow, Chef/Owner
Terri Dreisbach, Executive Pastry Chef