

## GROUP & PRIVATE DINING

<b>CONTACT</b>	Elma Koljenovic · elma@philippechow.com · 212.459.0270 · philippechow.com	
<b>LOCATION</b>	33 E. 60th Street , New York. NY 10065 (between Park & Madison)	
<b>TRANSPORT &amp; GARAGE</b>	Subway: 4, 5, 6 to 59th St, N, R, W to 5th Ave; Bus: Madison Avenue line. Garage: 35-39 East 61 Street	
<b>CUISINE &amp; CONCEPT</b>	Beijing, Fine Dining, Lunch & Dinner	
<b>CHEFS</b>	Philippe Chow, Executive Chef/Owner Terri Dreisbach, Executive Pastry Chef	
<b>WINE LIST</b>	Comprehensive	
<b>ATTIRE</b>	Business Casual	
<b>DECOR</b>	Modern and Elegant	
<b>PUBLIC HOURS</b>	Lunch: Monday to Saturday 12:00pm to 3:00pm Dinner: Monday to Saturday 6:00pm to 11:00pm, Sunday 2:00pm to 10:00pm	
<b>SERVICE</b>	Family Style, Individually Plated, Dim Sum Cart, Passed Hors d'Oeuvres, Buffet & Stations, Offsite Catering	
<b>SIGNATURE ITEMS</b>	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	
<b>MINIMUMS</b>	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.	
<b>DEPOSITS</b>	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.	
<b>PRE-ORDERING</b>	Groups of eighteen 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.	
<b>PRIVATE DINING</b>	<b>Exclusive Buyout Available. 250 Seating. 300 Standing. 6 Private Dining Rooms. 3 Floors. No Elevator. 10 to 50 guests seated per room. 100 to 150 guests standing per floor.</b> First Floor: Bar, Lounge, Runway Room, Skylight Room Handicap Seating, Coat Check and Bathrooms Second Floor: Warrior 1 & 2, Bar, Lounge and Bathrooms Basement: Wine Cellar 1 & 2, Prep Kitchen Tables: Dining: Square and Rectangle. Reception: Round Highboys (24" x 48") Top of Table: White Tablecloths, Votives, Single Stem Floral, Chopsticks, Chopstick Holders, Silverware, Glasses (Water, Red and White Wine) and Custom Printed Menus.	
<b>MENUS</b>	<b>Beverage Packages. 3 Hours. Private Dining Only.</b> Prices do not reflect tax or gratuity.  <b>Basic</b> 60 dollars per person Beer, House Wine, Champagne, Saki, Non-Alcoholic  <b>Standard</b> 80 dollars per person One (1) Specialty Cocktail, Beer, House Wine, Champagne, Saki, Non-Alcoholic  <b>Premium</b> 120 dollars per person All Specialty Cocktails, Liquor, Beer, House Wine, Champagne, Saki, Non-Alcoholic  Corkage Fee: 35 dollars per regular size bottle of wine (not on our list) with a two bottle maximum.	<b>Dining Options Receptions, Lunch and Dinner</b> Prices do not reflect tax or gratuity.  <b>Passed Hors d'Oeuvres</b> 50 dollars per person (one hour) 85 dollars per person (two hours) 125 dollars per person (three hours)  <b>Buffet &amp; Stations</b> 110 to 175 dollars per person  <b>Dim Sum Cart</b> 500 dollars plus food (one hour)  <b>A La Carte Lunch/Dinner</b> 55 to 150 dollars per person  <b>Family Style Pre-Fixe</b> 85 to 150 dollars per person  <b>Individually Plated Pre-Fixe</b> 100 to 135 dollars per person

## 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

### CHICKEN

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

### SEAFOOD

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

### STEAMED DUMPLINGS

Chicken Dumplings  
Shrimp Dumplings  
Vegetable Dumplings  
Pork Soup Dumplings  
Duck & Cilantro

**Dim Sum Cart** (+ \$500)  
A Fun Way to Serve Steamed  
Dumplings to Your Guests  
(minimum 15 guests)

### WOK FRIED DUMPLINGS

Beef Dumplings  
Pork Dumplings

### BEEF

Filet Mignon Tips

### CRISPY SPRING ROLLS

Shrimp  
Vegetable  
Duck

### TOFU & VEGETABLES

Salt & Pepper Tofu  
Curried Tofu  
Salt & Pepper Eggplant  
Scallion Pancakes

### SWEETS

Cookies  
Brownies  
Chocolate Cream Pie  
Buttermilk Panna Cotta

## MORE THAN ONE BITE

### PHILIPPE JEWEL BOXES

Decorative Mini Take Out  
Boxes with Chopsticks and/or Spoons

#### FOR HARD TO PASS ITEMS

Crispy Beef  
Crispy Duck Salad  
Vegetable Stir Fry  
Vegetable Lo-Mein  
Crispy Seaweed with Candied Walnuts  
Fried Rice  
additional charges may apply

■ Contains nuts

## PRE-FIXE MENUS

Your Guests Enjoy All of Your Selections

3 appetizers, 3 entrées, 2 sides, white rice, seasonal fruit, sorbet and ice cream

prices do not include beverages, tax or gratuity

**Family Style**

\$85 per person

**Buffet\***

\$110 per person

Additional Selections

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

■ Contains nuts

### 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

#### ■ Signature Satays

on skewers, Chef Chow's peanut sauce  
chicken  
shrimp (+\$7pp)  
beef (+\$7pp)

#### 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 (chicken, shrimp & vegetable)

#### Dim Sum Cart (+\$500)

A Fun Way to Serve Steamed  
Dumplings to Your Guests  
(minimum 15 guests)

### ENTREES (Select 3)

Add a 4th Course:

#### 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 and  
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 2 (+\$80 pp)

house mignon, (2) South African lobster tails

#### Surf & Turf 3 (+\$30 pp)

house mignon, (3) Nine Seasons Spicy Prawns

### SIDES (Select 2)

Includes White Rice

#### 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

#### Fried Rice

vegetable, chicken, pork or shrimp

#### String Beans, Broccoli or Bok Choy

with garlic sauce or steamed

Individual Serving

#### Fortune Cookie Red Velvet Cake

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

#### Chocolate Cream Pie (+\$10pp)

chocolate pot de creme, vanilla cream, graham  
cracker cookie (5oz glass)

#### Buttermilk Panna Cotta (+\$10pp)

blueberry compote, candied lemon (5oz glass)

#### 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

(7 Days Notice)

### DESSERT

Includes Seasonal Fruit, Sorbet & Ice 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)

Birthday

#### Philippe Chow 11-Layer

**Birthday Cake** (+\$95 per cake) 1 Tier.  
6" Round. 8" h. dark chocolate cake, milk  
chocolate crème filling, swiss meringue butter  
cream frosting, cotton candy, chopsticks, gelatin  
balloons, "Happy Birthday", sparkler.

(Serves 8) (3 Days Notice)

\*additional charges may apply

## PRE-FIXE MENUS

### Your Guests Receive a Custom Printed Menu

prices do not include beverages, tax or gratuity

#### Individually Plated

\$100 per person

##### Appetizers

Baby Green Salad or Hot & Sour Soup (pre-select 1)

##### Entrees & Sides

One Individually Plated Entree (pre-select 1)

Family Style Sides (pre-select 2)

##### Dessert

Individual Dessert (pre-select 1)

#### Individually Plated

\$135 per person

##### Appetizers

Baby Green Salad or Hot & Sour Soup (pre-select 1)

+ Family Style Appetizers (pre-select 3)

##### Entrees & Sides

One Individually Plated Entree (pre-select 2 + 1 vegetarian)

Family Style Sides (pre-select 2)

##### Dessert

Individual Dessert (pre-select 1) or Family Style (pre-select 2)

■ Contains nuts

### APPETIZERS

#### 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

#### ■ 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

#### 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

#### ■ Signature Satays

on skewers, Chef Chow's peanut sauce  
chicken, shrimp

#### Mr. Cheng's Noodles

hand-pulled noodles, pork sauce

#### Dumplings

Pork Soup Dumplings  
Wok Fried (beef or chicken)  
Steamed (chicken, shrimp, vegetable or duck)  
Steamed Sampler (chicken, shrimp & vegetable)

#### Dim Sum Cart (+ \$500)

A Fun Way to Serve Steamed Dumplings  
to Your Guests (minimum 15 guests)

### ENTREES

Add a 4th Course:

**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 2 (+\$40 pp)

house mignon, (2) South African lobster tails

#### Surf & Turf 3 (+\$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, sliced medallions, black 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

Includes White Rice

#### 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

#### Fried Rice

vegetable, chicken, pork or shrimp

#### String Beans, Broccoli or Bok Choy

garlic sauce or steamed

#### Individual Serving

#### Fortune Cookie Red Velvet Cake

cream cheese icing, fresh raspberries

#### Chocolate Cream Pie

chocolate pot de creme, vanilla cream, graham  
cracker cookie (5oz glass)

#### Buttermilk Panna Cotta

blueberry compote, candied lemon (5oz glass)

#### Warm Cocoa Brownie

coconut sorbet, whipped cream, strawberries

#### Dark Chocolate Layer Cake

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

(7 Days Notice)

### DESSERT

Includes Seasonal Fruit, Sorbet & Ice Cream

#### Family Style

#### Cotton Candy Baked Alaska

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

#### Fortune Cookie Red Velvet Cake

cream cheese icing, fresh raspberries (serves 4)

#### Dark Chocolate Layer Cake

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

#### Birthday

#### Philippe Chow 11-Layer

**Birthday Cake** (+\$95 per cake) 1 Tier.  
6" Round. 8" h. dark chocolate cake, milk  
chocolate crème filling, swiss meringue butter  
cream frosting, cotton candy, chopsticks, gelatin  
balloons, "Happy Birthday", sparkler.

(Serves 8) (3 Days Notice)

## BEVERAGE PACKAGES

<b>STANDARD</b>	<b>PREMIUM</b>
<b>\$80 per person</b>	<b>\$120 per person</b>
<b>3 HOURS</b>	<b>3 HOURS</b>

One (1) Specialty Cocktail, Beer, Wine, Champagne, Saki, Non-Alcoholic

prices do not include food, tax or gratuity

prices do not include food, tax or gratuity

### Restrictions

Beverage Packages Do Not include shots and double orders/pours.

Beverage Packages Must End by 11pm Monday - Saturday, 10pm Sundays.

All Philippe management and staff are expected to request identification from guests if unsure of legal drinking age.

All Philippe management and staff are authorized to stop service of alcoholic beverages to guests if they believe the guest has had to much too drink.

## LIQUOR

### VODKA

Absolut Absolut  
Citron Belvedere  
Chopin  
Ciroc  
Ciroc Coconut  
Ciroc Peach  
Berry Grey Goose  
Grey Goose Pear  
Ketel One Nuvo  
Stoli  
Stoli Blueberry  
Stoli O  
Stoli Strawberry  
Stoli Vanilla Titos

### COGNAC

Courvoisier  
Courvoisier Vsop  
Hennessey Hennessey  
Vsop Remy Vsop

### SCOTCH

Glen Livet 12 Chivas  
Regal Dewar's  
Glenfiddich Johnnie  
Walker Black Macallan  
12  
Oban  
Talisker 12

### BOURBON

Knob Creek  
Makers Mark  
Wild Turkey

### GIN

Bombay Sapphire Beef  
Eater Tanqueray

### PORT & SHERRY

Taylors 10

### GRAPPA

Poli

### RUM

Bacardi  
Captain Morgan  
Malibu  
Malibu Banana  
Mt Gay  
Myers

### WHISKEY

Bulleit Rye  
Canadian Club  
Crown Royal  
Jack Daniels  
Jamesons  
Seagrams 7

### TEQUILA

Avion  
Añejo Avion  
Reposado Avion  
Silver Patron Xo  
Patron Silver

## SPECIALTY COCKTAILS

### PHILIPPTINI

TRUE Premium Vodka, lychee & pineapple juices, Citronge, Chambord

### MEZmerizer

Creyente™ Mezcal Joven ginger ale, fresh lime, ginger simple syrup

### PHILIPPE PASSION

Grey Goose Poire, Absolut Peach, mango, lemon juice, soda, cranberry

### LYCHEE MARTINI

Absolut Vodka, lychee juice, coconut cream, lime juice, Citronge

### SHANGHAI PHILIPPE

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

### WATERMELON MOJITO

Sky Watermelon Vodka, muddled fresh mint, lime and watermelon, splash of simple syrup, rock glass over ice, watermelon wedge

### WHITE PEARL SANGRIA

White wine, peach vodka, lychee juice splash of sprite, raspberries, lychees, orange, blueberries

### MIDNIGHT MOJITO

Stoli Blueberry, fresh mint, fresh blueberries, lime juice, soda

### MODERN MAI TAI

Bacardi and Meyers Rum, pineapple, maraschino cherry

### MALIBU MAO

Malibu Banana, peach schnapps, pineapple juice, grenadine

### SUMMER LIGHT MARGARITA

Avión Tequila, Cointreau liqueur, lime juice

## WINE, BEER, SAKI & CHAMPAGNE

### WHITE WINE

PINOT GRIGIO Bertani "Velante" IGT, Veneto, IT  
SAUVIGNON BLANC Remy Pannier, Sancerre, Loire, FR  
CHARDONNAY Six Ridges, Chardonnay, Russian River, CA St.  
RIESLING Urbans-hof, Wiltinger, Germany

### RED WINE

PINOT NOIR Meiomi, Pinot Noir, California  
SANGIOVESE Villa Antinori, Tuscany, IT  
CABERNET SAUVIGNON Clos Du Bois, California  
RED BLEND Chateau Le Nerthe, Cotes du Rhone, Villages, FR

### ROSE WINE

Gerard Bertrand Gris Blanc, FR

### CHAMPAGNE

Thomas Jefferson, Cremant De Limoux Brut

### BEER

Tsing Tao  
Heineken  
Fat Tire  
Blue Moon  
Hitachino Nest  
Amstel Light

### SAKI

Gekkeikan Black & Gold

## NON-ALCOHOLIC

### MOCKTAILS

Pina Colada  
Strawberry Lemontini  
Orangina  
Sunset Martini

### WATER

San Pellegrino  
Acqua Panna

### COFFEE, TEA, SODA, JUICES

## ENTERTAINMENT & ACTION STATIONS

PRICING UPON REQUEST

---

### DIM SUM CART

Steaming Small Plates. A fantastic way to add entertainment and culinary excitement to any event. Each of your guests will be full of anticipation as the dim sum cart approaches with steaming small bites piled high. Knowledgeable of the ingredients in each dish, Philippe staff will describe the dim sum flavor profiles with excitement and then navigate the dim sum cart onward making sure to service each guest

**Steamed Dumplings:** Chicken, Shrimp, Duck & Cilantro, Vegetable, Pork Soup (select 3)

### PEKING DUCK CARVING

Enjoy the luxurious experience of having Chef Chow personally carve and serve his signature Peking Duck for your guests. Known for its crisp skin and tender meat, Peking Duck is a classic dish from Beijing that has been prepared since the imperial era. Your guests enjoy watching it be carved into golden slices and then instructed on how to roll the duck into house made pancakes with scallion, cucumber and plum sauce or served by itself.

### NOODLE SHOW

Mesmerize your guests as they watch a live hand-pulled noodle show followed by the opening of the noodle station. All noodles are served to your guests in mini jewel-like Chinese takeout boxes with choice of silver fork or chopstick and accompanied by crushed peanuts and fresh lime wedges.

**Hand Pulled Vegetable Lo-Mein:** add chicken, pork, shrimp, tofu (select 3)

### SIGNATURE SATAY

Philippe is known for its tender and tasty satays that are marinated, skewered wok fried and served with our signature creamy peanut satay sauce. Your guests can select their favorite skewer and watch as its drenched with the luscious satay sauce that is craved by many and has a special following.

**Satay:** Chicken, Beef, Shrimp (select 1)

### LETTUCE WRAPS

Your guests direct the production of their custom lettuce wraps which start with finely diced vegetables, delicious and bursting with flavor plus a selected protein and sauce all within a healthy crispy lettuce bowl.

**Vegetables:** zucchini, bamboo shoots and mushrooms

**Protein:** Chicken, Beef, Tof (select 2)

**Sauces:** plum sauce, hot sauce, hot mustard, soy sauce, honey vinaigrette

### COTTON CANDY POPS

The Philippe cotton candy machine is always a crowd pleaser. Sweet, colorful and loved by all ages, cotton candy pops are easy and fun to eat. Your guests select their flavor and it is made before their eyes. We will also have enough pre-made for those guests ready to indulge.

**Flavors:** Pink Champagne, Cherry, Blue Raspberry (select 2)

---

**Ask About Philippe Chow Branded:** Hot Sauce Bottles, Mini Jewel Food Boxes, Baseball Hats, Chopsticks, Custom Menus