

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



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.

