



Philippe

by Philippe Chow

OFFSITE CATERING

Manhattan, Hamptons, Tri-State Delivery

Minumum Order: 500

Delivery in Manhattan: \$100 Flat Fee

Delivery to Hamptons, TriState: \$300 Flat Fee

All catering orders can be ready to leave our kitchen in NYC at 6pm (Mon-Friday) and at 4pm (Saturday -Sunday).

Regina McMenamin | Regina@philippechow.com | 212.459.0270

Order Online Here: <https://philippechow.com/store/catering>

Philippe Chow Catering

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

APPETIZERS

Soups

packaged in a plastic container	Serves 1
Hot & Sour bean curd, mushrooms, bamboo shoots, chili & vinegar	\$12
Wonton Soup chicken	\$15
Wonton Soup pork	\$15

Salads

	Small Tray	Large Tray
	Serves 6	Serves 12
** House Salad crispy wontons, sesame soy vinaigrette	\$47	\$87
** Crispy Duck Salad wonton chips, honey sesame vinaigrette	\$90	\$126

Lettuce Wraps

	Small Tray	Large Tray
	Serves 12	Serves 24
Chicken Lettuce Wrap	\$141	\$250
** Beef Lettuce Wrap	\$162	\$270
** V Vegetable Lettuce Wrap	\$90	\$168

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.

Hands On Favorites

	Small Tray	Large Tray
	Pieces 30	Pieces 60
Glazed Spare Ribs house made pancakes	\$150	\$246
	Pieces 80	Pieces 160
GF Salt & Pepper Calamari wok-fried, salt & pepper	\$90	\$150

All Food is Packaged in Disposable Aluminum Trays with Covers (unless otherwise noted)

Small Tray 9.5" x 11.5" x 2.5" / Large Tray 11.5" x 19.5" x 3

(GF) Gluten-free ** Gluten-free By Request (V) Vegan (D) Dairy ■ Contains Nuts

The majority of our food is cooked with sesame oil. By request, we will try to accommodate your allergies / dietary restrictions.
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APPETIZERS cont.

Vegetarian & Tofu		Small Tray	Large Tray
		Serves 12	Serves 24
■ GF V	Crispy Seaweed thin sliced and lightly fried sweetened seaweed with candied walnut pieces	\$87	\$156
		Pieces 32	Pieces 64
V	Scallion Pancakes flaky scallion infused flour pancake	\$90	\$150
		Pieces 80	Pieces 160
GF V	Salt & Pepper Eggplant diced, wok-fried, garlic, scallion, dried red chili	\$71	\$125
		Pieces 60	Pieces 120
GF V	Curried Tofu yellow curry, sweet onions and snowpeas	\$90	\$150
GF V	Salt & Pepper Tofu diced, wok-fried, garlic, scallion, dried red chili	\$90	\$150
GF V	Crispy Cauliflower diced, wok-fried, garlic, scallion	\$71	\$125

Signature Satays		Small Tray	Large Tray
	Please request satay sauce on the side if you are allergic to nuts and/or dairy.	Pieces 30	Pieces 60
■ D GF	Chicken Satay	\$234	\$437
■ D GF	Beef Satay	\$250	\$468
■ D GF	Lobster Satay	\$684	\$1248
		Pieces 48	Pieces 96
■ D GF	Shrimp Satay	\$312	\$538
		Pieces 60	Pieces 120
■ D GF	Chicken Satay Mini	\$234	\$437
■ D GF	Beef Satay Mini	\$250	\$468

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.

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APPETIZERS cont.

Crispy Spring Rolls		Small Tray	Large Tray
		Pieces 30	Pieces 60
** V	Vegetable	\$196	\$359
	Shrimp	\$274	\$507
	Peking Duck	\$219	\$406

Noodles		Small Tray	Large Tray
		Serves 12	Serves 24
**	Vegetable Flat Noodle flat rice noodles with vegetables	\$110	\$203
**	Chicken Flat Noodle flat rice noodles with chicken	\$141	\$250
	Vegetable Lo Mein	\$110	\$188
	Mr. Cheng's Noodle hand pulled noodles, pork sauce	\$134	\$234

Dumplings		Small Tray	Large Tray
		Pieces 30	Pieces 60
V	Vegetable	\$90	\$150
	Chicken	\$102	\$174
	Shrimp	\$118	\$219
Wok-Fried		Pieces 30	Pieces 60
	Chicken	\$102	\$174
	Beef	\$102	\$174
	Pork	\$102	\$174

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ENTRÉES

Prawns		Small Tray	Large Tray
		Pieces 48	Pieces 96
■GF	Sesame Walnut Prawns touch of cream with walnuts	\$344	\$644
■GF	Green Prawns halved, marinated in spinach, vegetables, green chili & cashews	\$344	\$644
GF	White Prawns egg white sauce	\$344	\$644
GF	Black Prawns sautéed in black bean sauce	\$344	\$644
GF	Nine Seasons Prawns wok fried, sweet & sour spicy, red pepper	\$344	\$644
GF	Special Prawns clear sweet & sour sauce	\$344	\$644
GF	Salt & Pepper Prawns lightly fried, salt & pepper	\$344	\$644
GF	Prawns & Broccoli garlic sauce	\$344	\$644
GF	Curried Prawns yellow curry, sweet onions and snowpeas	\$344	\$644
Fish		Small Tray	Large Tray
		Pieces 64	Pieces 128
**	Chilean Sea Bass sliced thin, half black bean sauce, & half ginger-garlic sauce	\$387	\$730
		Pieces 48	Pieces 96
GF	Salt & Pepper Sea Bass wok fried, salt & pepper	\$344	\$644
GF	Drunken Sea Bass sweet white wine sauce	\$344	\$644
		Pieces 8	Pieces 16
**	Grilled Branzino Filet sweet and spicy sauce served over pan seared eggplant	\$300	\$558
Seafood		Serves 1	Serves 2
		2lbs	5lbs
GF	Whole Maine Lobster sautéed in ginger, scallions & cracked black pepper	\$114	\$228
GF	Whole Salt & Pepper Lobster wok fried, salt & pepper	\$114	\$228
GF	Red King Crabs mildly spicy ginger scallion sauce	\$114	\$228

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ENTRÉES cont.

Duck

Whole Duck

GF	Signature Roasted Peking Duck Served with pancakes, scallion, cucumber and plum sauce. Can be delivered whole or sliced.	---	\$115
		Half Tray	Full tray
GF	Crispy Duck 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.	\$270	\$437

Poultry

Small Tray

Large Tray

Pieces 100

Pieces 200

GF	Curried Chicken strips, yellow curry, sweet onions and snowpeas	\$270	\$437
■GF	Beijing Chicken diced, sweet red bean sauce, walnuts	\$270	\$437
GF	Spicy Velvet Chicken strips, vegetables & chili in a clear broth	\$270	\$437
■GF	Kung Pao Chicken diced, sweet red bean sauce, peanuts & red hot peppers	\$270	\$437
GF	Chicken & Broccoli strips, garlic sauce	\$270	\$437
GF	Sweet & Sour Chicken diced, sweet & sour sauce, pineapple & bell, peppers	\$270	\$437
		Pieces 60	Pieces 80
GF	Chicken Jo Lau chicken breast, egg batter, pan-fried, sweet garlic broth	\$270	\$437

Meat

Small Tray

Large Tray

Pieces 100

Pieces 200

GF	Crispy Beef thin strips, heavy wok-fried and sauteed in a sweet orange & carrot sauce, touch of garlic	\$296	\$608
	Filet Mignon w Snap Peas sauteed tenders, oyster sauce	\$344	\$652
	Spicy Pepper Mignon sauteed strips, spicy brown garlic sauce, green & yellow peppers	\$344	\$652
	Filet Mignon w Green Beans sauteed tenders, spicy brown garlic sauce	\$344	\$652
		Pieces 64	Pieces 128
**	House Mignon crusted, sliced medallions, black pepper & brown garlic sauce	\$412	\$789
**	Slow Roasted Pork Butt sliced, honey barbeque sauce & sugar snap peas	\$290	\$546

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SIDES

Vegetables		Small Tray	Large Tray
		Serves 12	Serves 24
** V	Vegetable Stir Fry with or without tofu	\$90	\$150
GF V	Steamed Mixed Vegetables	\$90	\$150
** V	String Beans with black bean sauce	\$90	\$150
GF V	Broccoli with garlic sauce	\$90	\$150
GF V	Bok Choy with garlic sauce	\$90	\$150

Rice		Small Tray	Large Tray
		Serves 12	Serves 24
GF V	White Rice	\$54	\$90
GF V	Brown Rice	\$66	\$102
** V	Vegetable Fried Rice	\$90	\$150
**	Chicken Fried Rice	\$114	\$174
**	Shrimp Fried Rice	\$126	\$234
**	Pork Fried Rice	\$150	\$252
GF	Lobster Fried Rice	\$450	\$840

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DESSERTS

By Pastry Chef Steven Amador

Seven days notice is required for all orders. Most items can be made gluten free.

Direct From Our Dinner Menu

Priced Per Slice/Serving

Red Velvet Cake (Slice)	\$20
Chocolate Trilogy (Slice)	\$20
■ Peanut Butter Explosion (Slice)	\$20

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\$500 Minimum Order | \$300 Delivery Fees | 24 Hours Notice Required | Regina@philippechow.com

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Contact

Regina McMenamin | Regina@philippechow.com | 212.459.0270

Location

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

Services

Pick Up
Delivery Drop Off
Set Up and Service (currently not available)

Packaging

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Plating & Display

Family Style
Individual
Passed Hors D'Oeuvres
Dim Sum Cart (currently not available)
Action Stations
Buffet

Supplies

additional fees may apply
Napkins, Chopsticks, Plastic Plates and Utensils
Disposable Aluminum Trays
Individually Packaged - Plastic take out boxes with clear lids
Disposable Tray Holders & Sterno
Plastic Plates, Cutlery, Serving Utensils and Paper Napkins

Add-on Options

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

Chefs

Philippe Chow, Chef/Owner