Philippe®

by Philippe Chow

EVENT MENU

*"Philippe Chow has been a mainstay for celebrity sightings, with a clientele that includes celebrities such as **Rihanna, Cardi B, Nicki Minaj, Jay Z & Beyonce**.*

*Guests are fans of the décor, as well as the sharable Asian-fusion dishes like **Chef Chow's famous satays**, honey glazed spareribs, chicken lettuce wraps and lobster noodles."*

– Pursuitist

*"Philippe by Philippe Chow is a **celebrated Beijing-style Chinese restaurant**, largely credited for first bringing upscale Chinese dining to American audiences..."*

– Tasting Table



GOLDEN TASTING EXPERIENCE

95 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share

First Course

- Assorted Steamed Dumplings
- Chicken Lettuce Wraps **
- Chicken Satay D N GF
- Crispy Spring Rolls
- Honey Glazed Spare Ribs

Second Course

- Beijing Chicken N GF
- Chilean Sea Bass **
- Filet Mignon and Green Beans **
- Nine Seasons Spicy Prawns GF

Third Course

- Crispy Duck **
- (Substitute Peking Duck +20pp) **

Sides

- Fried Rice **
- Sautéed Broccoli V GF
- Vegetable Lo Mein

Fourth Course

- Chocolate Trilogy Cake D
- Ice Cream D
- Peanut Butter Explosion N D
- Red Velvet Cake D

(GF) Gluten-Free (V) Vegan (D) Dairy (N) Contains Nuts ** Gluten-Free By Request







Regina McMenamin | Regina@philippechow.com | 212.459.0270 | PhilippeChow.com | **Fifth Ave:** 10 East 52 Street New York, NY 10022 | **Downtown:** 355 W 16th ST. NY, NY 10011

GRAND TASTING EXPERIENCE

125 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share

First Course

- Assorted Steamed Dumplings
- Beef Satay D N GF
- Chicken Lettuce Wraps **
- Chicken Satay D N GF
- Honey Glazed Spare Ribs
- Mr. Cheng's Noodles

Second Course

- House Mignon **
- Salt and Pepper Prawns GF
- Special Prawns GF
- Sweet and Sour Chicken GF
- Wok-Seared Branzino GF

Third Course

- Peking Duck **

Sides

- Fried Rice **
- Sautéed Broccoli V GF
- Vegetable Stir-Fry **

Fourth Course

- Chocolate Trilogy Cake D
- Ice Cream D
- Red Velvet Cake D
- Seasonal Sorbet

(GF) Gluten-Free (V) Vegan (D) Dairy (N) Contains Nuts ** Gluten-Free By Request







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CROWN TASTING EXPERIENCE

145 per person

This tasting experience includes all the dishes listed below. Multiple plates of each dish will be served for the group to share

First Course

- Assorted Steamed Dumplings
- Baby Greens Salad ** V
- Chicken Lettuce Wraps **
- Chicken Satay D N GF
- Crispy Spring Rolls
- Grand Walnut Sesame Prawns D N GF

Second Course

- Chilean Sea Bass **
- Green Prawns N GF
- House Mignon **
- Kung Pao Chicken N GF
- Wok Fried or Sautéed Lobster GF

Third Course

- Peking Duck **

Sides

- Chicken Flat Noodles **
- Fried Rice **
- Sautéed String Beans GF V

Fourth Course

- Cotton Candy Baked Alaska Flambéed Tableside D
- Ice Cream D
- Red Velvet Cake D
- Warm Chocolate Lava Cake

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HORS D'OEUVRES

hors d'oeuvres passed butler-style – select any five

One Hour 40pp | **Two Hours** 70pp | **Three Hours** 100pp

Signature Satay
Chicken, Shrimp, Beef DNGF
Lobster (+12pp) DNGF

Chicken
Beijing Chicken NGF
Kung Pao Chicken NGF
Sweet and Sour Chicken GF

Seafood
Grand Walnut Sesame Prawns DNGF
Green Prawns NGF
Salt and Pepper Calamari GF
Salt and Pepper Prawns GF
Special Prawns GF

Beef
Filet Mignon Tips **

Tofu and Vegetables
Crispy Cauliflower VGF
Salt and Pepper Eggplant VGF
Scallion Pancakes

Crispy Spring Rolls
Duck
Shrimp
Vegetable V

Dumplings
Chicken
Duck
Shrimp
Vegetable V
Steamed Sampler
Wok Fried Beef
Wok Fried Pork

Sweets
Chocolate Trilogy Cake D
Mini Éclair Puffs D
Mini Macaroons ND
Mini Pastries D
Petit Fours D
Red Velvet Cake D





(GF) Gluten-Free (V) Vegan (D) Dairy (N) Contains Nuts ** Gluten-Free By Request

COCKTAILS & HORS D'OEUVRES

selection of five hors d'oeuvres with an open bar package



MADISON AVENUE

non-premium open bar

selection of five hors d'oeuvres
passed butler-style

1 HOUR 70pp
2 HOUR 110pp
3 HOUR 140pp

PARK AVENUE PREMIUM

premium open bar

welcome prosecco reception

selection of six hors d'oeuvres
passed butler-style

1 HOUR 80pp
2 HOUR 125pp
3 HOUR 175pp



Please note that shots are not part of any of the open bar offerings.

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BEVERAGE SELECTIONS

NON-PREMIUM OPEN BAR

2 HOUR 60pp
3 HOUR 90pp

Spirits Sample Selections:
vodka: Tito's, Grey Goose | ***gin:*** Tanqueray, Hendrick's | ***rum:*** Bacardi, Myer's
tequila: Codigo Blanco, Casamigos Blanco | ***whiskey:*** Jameson, Proper 12 | ***bourbon:*** Great Jones limited allocation
rye: Michter's | ***scotch:*** Glenlivet 12, Johnnie Walker Black | ***cognac:*** Rémy Martin VS

Wine Sample Selections:
sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | ***rosé:*** Hampton Water Rosé
white: McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager

PREMIUM OPEN BAR

2 HOUR 75pp
3 HOUR 100pp

Spirits Sample Selections:
vodka: Absolut Elyx, Ketel One, Belvedere | ***gin:*** Monkey 47, Botanist | ***rum:*** Bacardi, Myer's, Zacapa, Mount Gay Eclipse Silver
tequila: Casamigos Blanco, Don Julio Blanco, Doble Diamante, Casamigo añejo | ***whiskey:*** Jameson, Proper 12
bourbon: Angel's Envy, Woodford Reserve | ***rye:*** Great Jones, Angel's Envy
scotch: Glenlivet 12, Glenfiddich 12, Macallan 12 | ***cognac:*** Rémy Martin VS, Hennessy VS, Martell VS

Wine Sample Selections:
sparkling: Gérard Bertrand Cremate de Limoux Brut Rosé | ***rosé:*** Château Sainte Marguerite Fantastique Rosé, Hampton Water Rosé
white: Roi Des Pierres Sancerre Blanc, McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling, Chalk Hill Chardonnay
red: The Prisoner Red Blend, Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec, Turley Red Zinfandel

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale, Heineken Lager, Founders All Day IPA

OPEN WINE AND BEER BAR

2 HOUR 45pp
3 HOUR 60pp

Wine Sample Selections: ***white:*** McBride Sisters Collection Sauvignon Blanc, The Seeker Mosel Riesling | ***rosé:*** Hampton Water Rosé
red: Maison Louis Jabot Pinot Noir, Charles Krug Cabernet Sauvignon, Bodega Norton Reserva Malbec

Beer Sample Selections: Tsingtao Lager, Abita Light Lager, Fat Tire American Ale

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