Philippe Chow

WASHINGTON D.C.

GROUP AND PRIVATE EVENTS

Star sightings at the glitzy, white-tablecloth original in NYC have included actors Forest Whitaker, Nick Cannon, Rihanna and Adam Sandler.

– Eater DC

"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

95 per person

First Course *(Select 3)*

- Assorted Steamed Dumplings
- Spicy Cucumber Salad
- Edamame Hummus
- Chicken Lettuce Wraps *GF*
- Chicken Satay *D/N/GF*
- Beef Satay *D/N/GF*
- Vegetable Spring Rolls
- Salt And Pepper Calamari
- Honey Glazed Spare Ribs *+10*
- Tuna Cigar *+10*

Main Course *(Select 3)*

- Beijing Chicken
- Sweet And Sour Chicken
- Filet Mignon And Green Beans
- Spicy Pepper Mignon
- Nine Season Spicy Prawns
- Salt And Pepper Prawns
- Chilean Seabass *+10*
- Mongolian Short Rib *+10*
- Whole fried Red Snapper *+10*

Accompaniments *(served for the table)*

- Vegetable Fried Rice *(Add* Chicken, Shrimp Or Pork +$10 Each)
- Sautéed Broccoli
- Vegetable Lo Mein

Dessert *(served for the table)*

- Chocolate Trilogy Cake
- Red Velvet Cake
- Sorbet

Signature Tableside Experiences

- Peking Duck +25pp or +120 per duck
- Cotton Candy Baked Alaska +20

GF Gluten-Free | GF* Gluten-Free By Request | D Dairy | N Contains Nuts
V Vegetarian | VG Vegan | VG* Vegan By Request







@philippechow

Regina McMenamin | Regina@PhilippeChow.com | 202.918.9028 | PhilippeChow.com | 635 Wharf Street SW Washington D.C. 20024

GRAND TASTING EXPERIENCE

125 per person

First Course *(choose 4)*

Assorted Steamed Dumplings
Mixed Green Salad
Spicy Cucumber Salad
Edamame Hummus
Chicken Lettuce Wraps *GF*
Scallion Pancakes
Chicken Satay *D/N/GF*
Beef Satay *D/N/GF*
Vegetable Spring Rolls
Salt And Pepper Calamari
Grand Marnier Prawns
Honey Glazed Spare Ribs
Tuna Cigar *+10*

Main Course *(choose 4)*

Beijing Chicken
Kung Pao Chicken
Sweet And Sour Chicken
Filet Mignon And Green Beans
Nine Season Spicy Prawns
Salt And Pepper Prawns
Chilean Seabass
House Mignon *+10*
Mongolian Short Rib *+10*
Whole fried Red Snapper *+10*
Salt And Pepper Lobster *+20*

Accompaniments *(served for the table)*

Vegetable Fried Rice *(Add* Chicken, Shrimp Or Pork +$10 Each)
Vegetable Lo Mein *(Add* Chicken, Shrimp Or Pork +$10 Each)
Sautéed Broccoli

Dessert *(served for the table)*

Chocolate Trilogy Cake, Red Velvet Cake
Warm Lava Cake, Sorbet

Signature Tableside Experiences

Peking Duck +25pp or +120 per duck
Cotton Candy Baked Alaska +20

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CROWN TASTING EXPERIENCE

145 per person

First Course *(choose 5)*

Assorted Steamed Dumplings
Mixed Green Salad
Spicy Cucumber Salad
Edamame Hummus
Chicken Lettuce Wraps *GF*
Salt And Pepper Eggplant
Scallion Pancakes
Chicken Satay *D/N/GF*
Beef Satay *D/N/GF*
Shrimp Satay *D/N/GF*
Shrimp Spring Rolls
Salt And Pepper Calamari
Grand Marnier Prawns
Honey Glazed Spare Ribs
Tuna Cigar

Main Course *(choose 5)*

Kung Pao Chicken
Sweet And Sour Chicken
Filet Mignon And Green Beans
Spicy Pepper Mignon
Nine Season Spicy Prawns
Salt And Pepper Prawns
Chilean Seabass
House Mignon
Mongolian Bone-in Short Rib
Whole fried Red Snapper
Salt And Pepper Lobster

Accompaniments *(served for the table)*

Vegetable Fried Rice *(Add* Chicken, Shrimp Or Pork +$10 Each)
Vegetable Lo Mein *(Add* Chicken, Shrimp Or Pork +$10 Each)
Sautéed Broccoli

Dessert *(served for the table)*

Red Velvet Cake, Nutella Beignet, Warm Lava Cake
Cotton Candy Baked Alaska

Signature Tableside Experiences

Peking Duck +25pp or +120 per duck

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HORS D'OEUVRES

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

1 HOUR 40pp | **2 HOUR** 70pp | **3 HOUR** 100pp

Signature Satay
Chicken, Shrimp, Beef **D N GF**
Lobster (+12pp) **D N GF**

Chicken
Beijing Chicken
Kung Pao Chicken **N**
Sweet and Sour Chicken **GF**

Seafood
Grand Marnier Prawns **D N GF**
Spicy Prawns
Salt and Pepper Calamari **GF**
Salt and Pepper Prawns **GF**
Special Prawns

Beef
Filet Mignon Tips **GF***

Tofu and Vegetables
Crispy Cauliflower **V GF***
Salt and Pepper Eggplant **V GF**
Scallion Pancakes **V**

Crispy Spring Rolls
Shrimp
Vegetable

Dim Sum
Shrimp
Vegetable
Steamed Sampler
Wok Fried Beef Dumplings
Wok Fried Pork Dumplings

Sweets
Chocolate Trilogy Cake **D**
Mini Eclair Puffs **D**
Mini Macaroons **N D**
Mini Pastires **D**
Petit Fours **D**
Red Velvet Cake **D**





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COCKTAILS & HORS D'OEUVRES

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

THE DISTRICT

non-premium open bar

selection of five hors d'oeuvres
passed butler-style

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

CAPITOL HILL

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 | *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: 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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