



Chi Fan Le Catering



Catering at Newlab
Photo by @chaycurated



Time to eat!

APPETIZERS



Smashed Cucumber Salad

拍黄瓜 GF + Vegan

Crispy cucumbers tossed in crushed garlic + cilantro



Veggie Potstickers

素锅贴 Vegan

Shiitake, tofu, carrots and napa cabbage filled dumpling



Pork + Zucchini Potstickers

猪肉西葫芦锅贴

Juicy pork and tender zucchini filled dumplings



Mala Peanuts

麻辣花生 GF + Vegan

Roasted peanuts tossed in a spicy, numbing seasoning



Chill Oil Wontons

红油抄手

Shrimp and pork wontons drenched in fragrant chili oil

Catering inquiries:

✉ chifanle.chifanle@gmail.com

Design your menu!



Time to eat!

MAINS



Sesame Cold Noodle

麻酱凉面 Vegan

Noodles tossed in a creamy nutty sesame sauce



Veggie Glass Noodle

粉丝 GF+Vegan

Thin glass noodles with colorful veggies (stir-fry or cold dish)



Tofu Veggie Stir-fry

家常炒豆腐 GF + Vegan

Pan-fried tofu sauteed with assorted vegetables



Tomato Egg Stir-fry

西红柿炒鸡蛋 GF + Vegetarian

Classic homestyle dish of sauce-ey tomato + egg



Angela's favorite



Wuxi Spareribs

无锡排骨

Slow-braised ribs coated in a sweet + savory soy sauce



Cha Shao Pork

叉烧肉

24-hour marinated pork belly with a glossy honey glaze



Scallion Oil Chicken

葱油鸡 GF

Tender chicken in fragrant, sizzling scallion ginger oil



Shredded Chili Chicken

凉拌手撕鸡 GF

Shredded chicken with onions, cilantro, lime + fragrant chili oil

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DESSERT + ADD-ONS

DESSERT



Crumbly Sesame Cookie

核桃酥 Vegetarian

Crumbly "not too sweet" fragrant cookie



Black Sesame Tangyuan

黑芝麻汤圆 GF + Vegan

Chewy rice dumplings with a sweet nutty black sesame filling



Mango Pomelo Sago

杨枝甘露 GF + Vegan

Creamy fresh mango, coconut milk, and a burst of citrus

ADD-ONS



Water or Sparkling Water

水或汽水

\$2



Specialty Chinese Tea

中国茶 GF + Vegan

Huge range of Chinese teas from red teas to floral teas to white teas
variable



Money Bag Dumpling

上海烧麦

Massive fragrant sticky rice + pork filled dumpling +8



Snowskin Mooncake

冰皮月饼 GF + Vegan

Soft chewy mooncake with custom skin and filling flavors +4

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PACKAGES + PRICING

What's included:

- compostable forks, chopsticks, napkins, plates + composting
- delivery of food (travel fee for outside metro detroit)
- printed menu with dietary info based on your parties needs
- set-up and break down
 - includes our serving utensils + displays
- at least 1 staff on site for the duration of the food serving



Photo by @chaycurated

Simple + Satisfying **\$28-30**
1-2 appetizers, 2 mains

Bountiful Spread
2 appetizers, 2-3 mains, **\$33-35**
1 dessert

Deluxe Spread
3 appetizers, 3 mains, **\$38-40**
1 dessert

Wedding Catering
3 appetizers, 3 mains, **\$45+**
1 dessert

Our minimum for private events starts at \$700

Chi Fan Le Chinese Tea Ceremony



What's included:

- history and context of tea in China
- learn about the meditative practice of steeping tea gongfu style
- experiential tea tasting engaging all 5 senses
 - try 2-3 different teas
- crumbly sesame cookie or mooncake pairing

Timing:

1 - 1.5 hours

\$250 for up to 6 people

+\$30 for each additional person

Chi Fan Le Dumpling-Making Experience



Photo by @jenabphotography



Photo by @madly.social

includes:

- history and context of dumplings in China
- learning how to make the filling (veggie + pork)
- learning how to wrap dumplings
- wrap 10+ dumplings
- customize your own dumpling dipping sauce
- enjoy eating dumplings
- recipe card to take-home so you can remake the dumplings
- snack + appetizer to enjoy before + during the event

timing:

1.5 -2 hrs

starts at \$70/pp

Time to eat!



Chinese food!

Chi Fan Le or 吃饭了 means "time to eat" in Mandarin. It was a phrase my mom would shout across the house to let everyone know dinner was ready and hearing the phrase always sparks joy.

My mom is from Wuxi, which is known for adding lots of sugar to all their dishes. My dad is from Weihai, often categorized as "the north" and part of Shandong cuisine. Food has always been a way that my mom (and extended family) expressed their love.

Chi Fan Le came from my hopes to share with the community the taste of the love, care, and diversity of the nutritious Chinese food I grew up eating. We specialize in thoughtful, elevated, delicious homestyle Chinese buffet tables that leave guests feeling nourished, cared for and satiated.

Founder of Chi Fan Le
Angela Chi

ABOUT US

