



**NICK**  **STEF'S**<sup>®</sup>  
STEAKHOUSE

**CATERING + SPECIAL EVENTS**

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WELLS FARGO CENTER | 330 South Hope St | Los Angeles, CA 90071

# DINING ROOMS + BAR



 **COMPLIMENTARY WIFI**  
throughout the restaurant and patio.

**1 NICK ROOM**  
This modern yet sophisticated room is highlighted by gold embossed wall coverings. Minimal yet elegant, this room is the perfect setting for an intimate gathering.  
SEATING CAPACITY: 12

**2 STEF ROOM**  
Dramatic and romantic, the Prime Room is appointed with contemporary photographs and is separated from the main restaurant by sliding frosted glass doors for private occasions. Private patio available for pre-dining reception.  
SEATING CAPACITY: 32 | A/V Equipped Room

**3 DINING ROOM**  
Dramatic and elegant, the main dining room is lined with richly upholstered banquettes and comfortable booths. This flexible and elegant space sets the tone for a large private dinner.  
SEATING CAPACITY: 70 (semi-private)

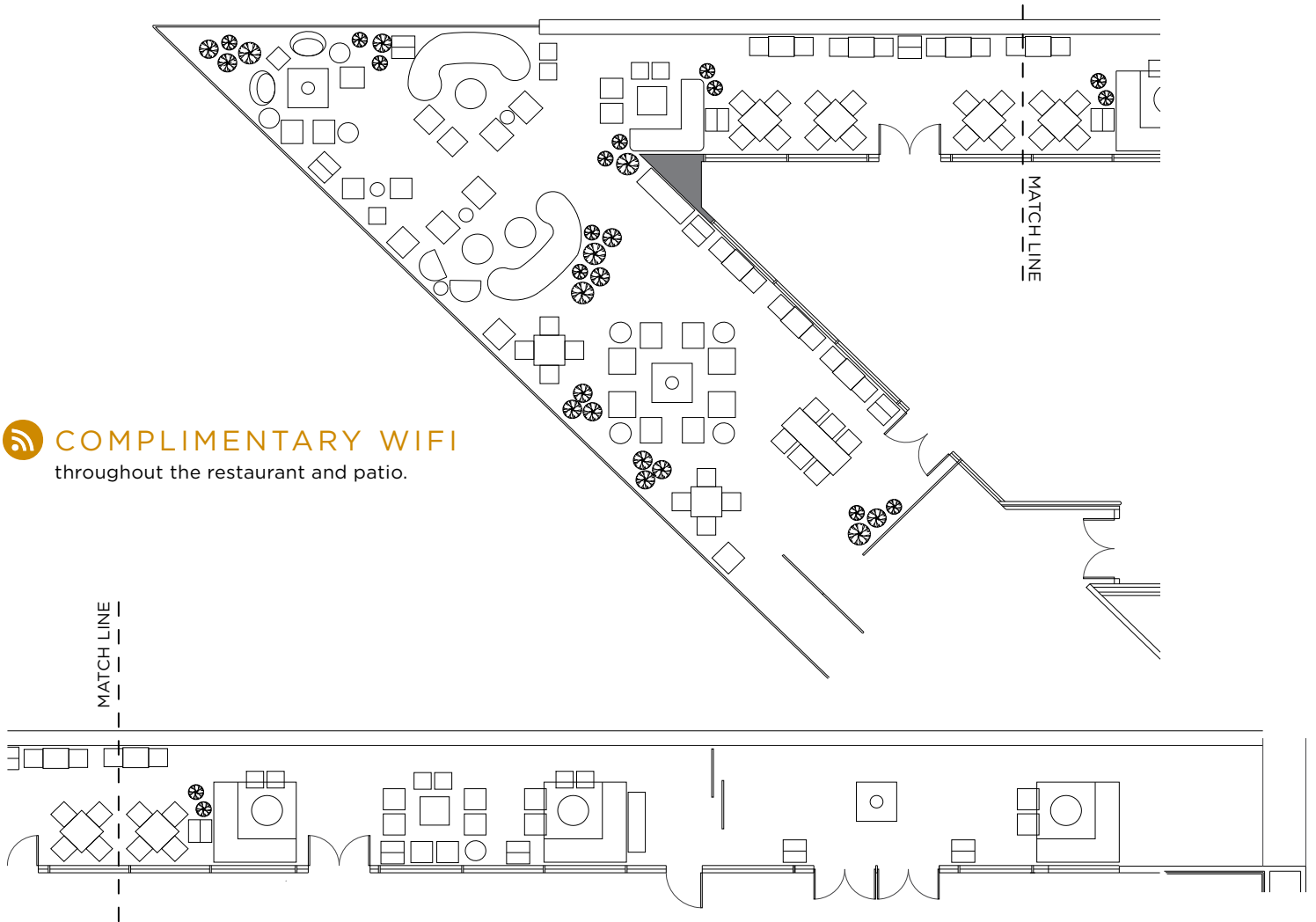
**4 J5 ROOM**  
Dramatic and elegant, the main dining room is lined with richly upholstered banquettes and comfortable booths. This flexible and elegant space sets the tone for a large private dinner.  
SEATING CAPACITY: 70 | 102 WITH STEF ROOM

**5 BAR**  
Savor hand-crafted cocktails all surrounded by a rich elegant decor.  
RECEPTION: 150

# PATIO

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 **COMPLIMENTARY WIFI**  
throughout the restaurant and patio.



## PATIO

Dine among the energy of the city in the wraparound patio. Sheltered by uniquely designed umbrellas, the patio is set with sleek, contemporary lounge furniture inviting lingering conversations over cocktails or dining al fresco. The Nick + Stef's patio is fully customizable and available for full or partial buyouts.

FULL PATIO SEATING CAPACITY: 120 | RECEPTION: 250

# HORS D'OEUVRES

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30 MINUTES	Selection of four
1 HOUR	Selection of five
1.5 HOURS	Selection of six
2 HOURS	Selection of seven

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## SEA

SEAFOOD CEVICHE avocado mousse, tostada

JUMBO LUMP CRAB CAKE whole grain mustard aioli

POPCORN SHRIMP miso aioli

PAN-SEARED DIVER SCALLOPS roasted peewee potatoes, garlic purée, chorizo oil

## LAND

CHICKEN SALAD TOSTADAS queso fresco, tapatío

DRY-AGED BEEF CROSTINI JBS mashed potatoes, creamy horseradish

STEAK TARTAR crispy capers, crostini

## GARDEN

BURRATA CROSTINI pistachio-pomegranate gremolata

GRILLED CAULIFLOWER BITES marcona almond & golden raisin gremolata, cilantro aioli

SUN-DRIED TOMATO + GOAT CHEESE CROSTINI

TWICE-BAKED PEEWEE POTATOES cheddar, sour cream, chives

## CHEF'S IMAGINATION

CHEF'S SELECTION OF HORS D'OEUVRES to include one beef, one chicken, one seafood, one vegetarian

# ADDITIONS

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## CHEESE PLATTER

CHEF'S SELECTION OF DOMESTIC + IMPORTED CHEESE served with condiments and grilled bread

Small	serves 10-15
Medium	serves 20-25
Large	serves 40

## FARMER'S MARKET STATION

SEASONAL CRUDITÉ with blue cheese dressing

Small	serves 10-15
Medium	serves 20-25
Large	serves 40

## N+S SLIDERS

CLASSIC buttered brioche, caramelized onions, aged cheddar, "xtra special" sauce

25 sliders  
50 sliders

## BBQ SHRIMP

MESQUITE GRILLED SHRIMP house bbq sauce, spicy slaw

Small	serves 10-15
Medium	serves 20-25
Large	serves 40

## SEAFOOD TOWERS

Serves 3-4

half Maine lobster, 4 oz jumbo lump crab, 9 assorted oysters, 6 oz diver scallops, 12 Mexican white shrimp

## ASSORTED MINI DESSERTS

Chef's seasonal selections

Small	serves 10-15
Medium	serves 20-25
Large	serves 40

# 3-COURSE DINNER I

*Prix-fixe menus required for parties of 12 or more.*

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*Includes 3 family-style sides and 2 family-style sauces*

GROUPS OF 30 OR FEWER      Select 2 starters, 3 entrées, 2 desserts

GROUPS OF 31-49              Select 1 starter, 3 entrées, 1 dessert

GROUPS 50+                    Select 1 starter, 1 entrée, 1 dessert

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## STARTER

NICK + STEF'S CAESAR our signature salad; romaine hearts, made-to-order Caesar dressing, parmigiano reggiano, cracked black pepper, warm olive oil croutons

FORAGED GARDEN SALAD Scarborough Farms mixed greens, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, pickled onions, blue cheese dressing

## ENTRÉE

*For additional meat options can be added*

### CERTIFIED ANGUS BEEF

FILET MIGNON 6oz

NEW YORK 12oz

### MEAT

GRILLED JIDORI CHICKEN

### SEAFOOD

MARKET FISH

ATLANTIC SALMON

## SIDES

*Served family-style, additional sides can be added*

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, Gruyère

POTATO GRATIN Yukon Gold potatoes, Gruyère

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

SAUTEED BROCCOLINI toasted pistachios, lemon zest, chili flakes

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

SAUCE AU POIVRE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream

SEASONAL PANNA COTTA seasonal fruit

# 3-COURSE DINNER II

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*Includes 3 family-style sides and 2 family-style sauces*

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-49	Select 1 starter, 3 entrées, 1 dessert
GROUPS 50+	Select 1 starter, 1 entrée, 1 dessert

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## STARTER

NICK + STEF'S CAESAR our signature salad; romaine hearts, made-to-order Caesar dressing, parmigiano reggiano, cracked black pepper, warm olive oil croutons

FORAGED GARDEN SALAD Scarborough Farms mixed greens, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, pickled onions, blue cheese dressing

BBQ SHRIMP COCKTAIL mesquite grilled jumbo shrimp, house bbq sauce, spicy slaw

PAN-SEARED DIVER SCALLOPS roasted peewee potatoes, garlic purée, chorizo oil

## ENTRÉE

*For additional meat options can be added*

### CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

NEW YORK 12oz

### MEAT

GRILLED JIDORI CHICKEN

### SEAFOOD

MARKET FISH

ATLANTIC SALMON

## SIDES

*Served family-style, additional sides can be added*

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, Gruyère

POTATO GRATIN Yukon Gold potatoes, Gruyère

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

SAUTEED BROCCOLINI toasted pistachios, lemon zest, chili flakes

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

SAUCE AU POIVRE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream

SEASONAL PANNA COTTA seasonal fruit

# DRY-AGED | 3-COURSE DINNER

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*Includes 3 family-style sides and 2 family-style sauces*

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-49	Select 1 starter, 3 entrées, 1 dessert
GROUPS 50+	Select 1 starter, 1 entrée, 1 dessert

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## STARTER

NICK + STEF'S CAESAR our signature salad; romaine hearts, made-to-order Caesar dressing, parmigiano reggiano, cracked black pepper, warm olive oil croutons

FORAGED GARDEN SALAD Scarborough Farms mixed greens, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, pickled onions, blue cheese dressing

BBQ SHRIMP COCKTAIL mesquite grilled jumbo shrimp, house bbq sauce, spicy slaw

PAN-SEARED DIVER SCALLOPS roasted peewee potatoes, garlic purée, chorizo oil

## ENTRÉE

### CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

### USDA PRIME, DRY-AGED 28 DAYS ON PREMISE

NEW YORK 12oz

RIB EYE 16oz

### MEAT

GRILLED JIDORI CHICKEN

### SEAFOOD

MARKET FISH

ATLANTIC SALMON

## SIDES

*Served family-style, additional sides can be added*

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, Gruyère

POTATO GRATIN Yukon Gold potatoes, Gruyère

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

SAUTEED BROCCOLINI toasted pistachios, lemon zest, chili flakes

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

SAUCE AU POIVRE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream

SEASONAL PANNA COTTA seasonal fruit



# DRY-AGED | 4-COURSE DINNER

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*Includes 3 family-style sides and 2 family-style sauces*

GROUPS OF 30 OR FEWER	Select 2 first courses, 2 second courses, 3 third courses, 2 fourth courses
GROUPS OF 31-49	Select 1 first course, 1 second course, 3 third courses, 1 fourth course
GROUPS 50+	Select 1 first course, 1 second course, 1 third course, 1 fourth course

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## FIRST COURSE

NICK + STEF'S CAESAR our signature salad; romaine hearts, made-to-order Caesar dressing, parmigiano reggiano, cracked black pepper, warm olive oil croutons

FORAGED GARDEN SALAD Scarborough Farms mixed greens, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, pickled onions, blue cheese dressing

## SECOND COURSE

BBQ SHRIMP COCKTAIL mesquite-grilled jumbo shrimp, house bbq sauce, spicy slaw

PAN-SEARED DIVER SCALLOPS roasted peewee potatoes, garlic purée, chorizo oil

## THIRD COURSE

### CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

### USDA PRIME, DRY-AGED 28 DAYS ON PREMISES

NEW YORK 12oz

RIB-EYE 16oz

### MEAT

GRILLED JIDORI CHICKEN

### SEAFOOD

ATLANTIC SALMON

MARKET FISH

## SIDES

*Served family-style, additional sides can be added*

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, Gruyère

POTATO GRATIN Yukon Gold potatoes, Gruyère

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

SAUTEED BROCCOLINI toasted pistachios, lemon zest, chili flakes

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

SAUCE AU POIVRE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm Valrhona Manjari chocolate, Chantilly cream

SEASONAL PANNA COTTA seasonal fruit

# BAR PACKAGES

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*Brands are subject to change depending on availability. Sponsored bar packages do not include bottle service, shots or liquors not listed within the package.*

*The sponsored bar packages allow guests of your event to consume an unlimited amount of beverages listed with the package. Bar on consumption also available.*

## BEER AND WINE SPONSORED PACKAGE

Assortment of domestic and imported beers, house wine, sparkling wine, and soft drinks.

1-3 HOURS

## WELL BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, well liquor, wine, sparkling wine, and soft drinks.

1-3 HOURS

## CALL BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, call liquor, wine, sparkling wine, and soft drinks.

1-3 HOURS

## PREMIUM BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, premium liquor, wine, sparkling wine, and soft drinks.

1-3 HOURS

## SIGNATURE COCKTAILS & MOCKTAILS

Customize a hand-curated cocktail