



NICK  STEF'S[®]
STEAKHOUSE

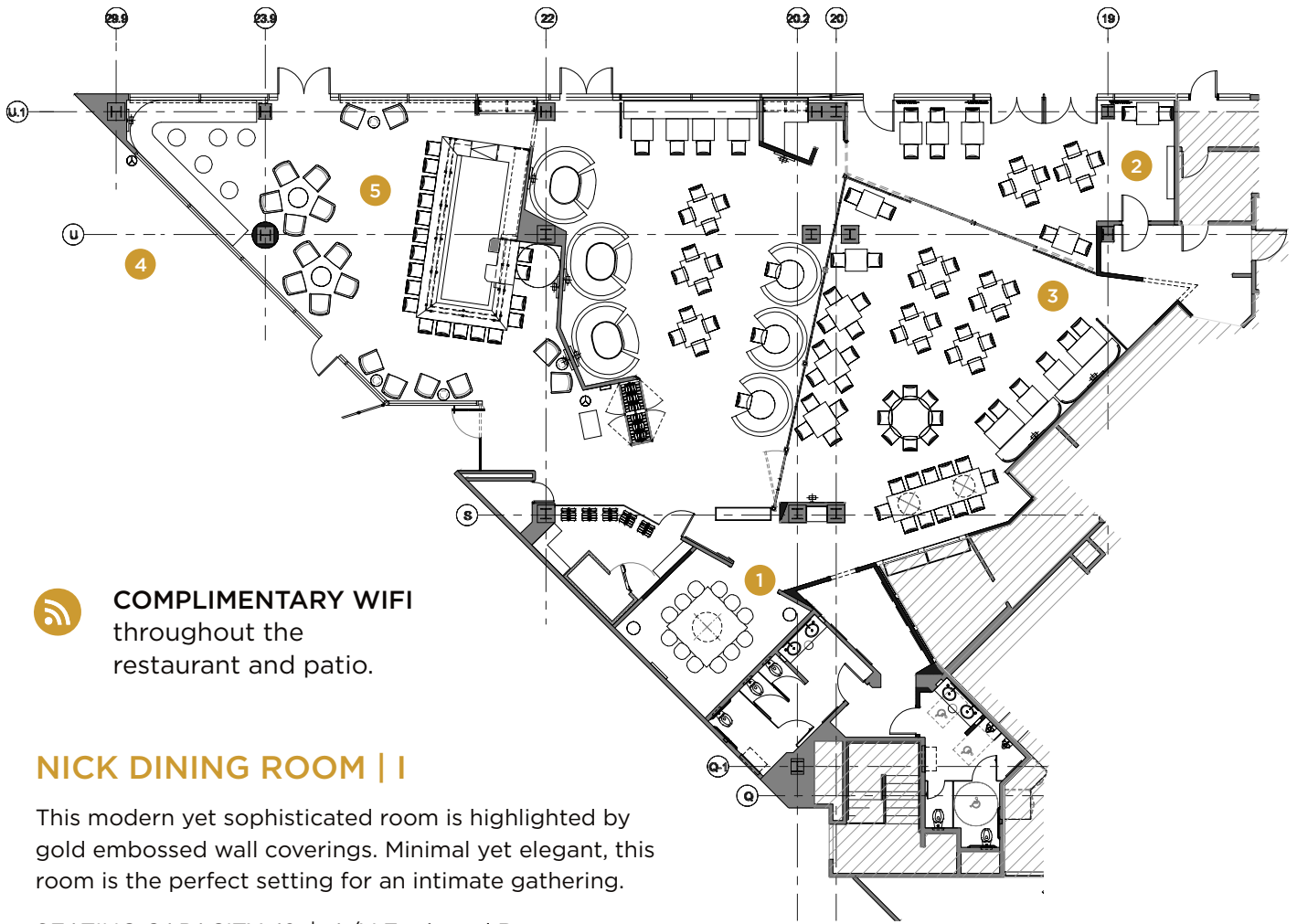
DINNER

“BEST STEAKHOUSE IN DOWNTOWN LA” - *Downtown News*

CATERING AND SPECIAL EVENT SALES

P 213 972 3028 | F 213 972 3782 | events@nickandstefs.com

330 South Hope St. | Los Angeles, CA 90071 | patinacatering.com



COMPLIMENTARY WIFI
throughout the
restaurant and patio.

NICK DINING ROOM | 1

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 | A/V Equipped Room

STEF DINING ROOM | 2

The Stef Room is appointed with contemporary decor and is separated from the main restaurant by a frosted glass door for private occasions. Private patio available for pre-dining reception.

SEATING CAPACITY: 32 | A/V Equipped Room

J5 DINING ROOM | 3

Dramatic and elegant, the J5 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

SEATING CAPACITY: 70 | 102 w/private dining room 2

PATIO | 4

Patio may be divided in three sections.

Dine among the energy of the city in the wraparound patio. Sheltered by uniquely designed umbrellas, the patio is set with inviting furnishing welcoming lingering conversations over cocktails and bites.

SEATING CAPACITY: 100

RECEPTION: 150

BAR | 5

Savor hand-crafted cocktails all surrounded by a rich elegant decor.

RECEPTION: 150

HORS D'OEUVRES

30 MINUTES	Selection of four \$15 per person
1 HOUR	Selection of five \$25 per person
1.5 HOURS	Selection of six \$35 per person
2 HOURS	Selection of seven \$45 per person

SEA

SCALLOP TARTAR Watermelon radish, green siracha

SEAFOOD CEVICHE Jalapeño, avocado

SALMON TERIYAKI Scallion, sesame

POPCORN SHRIMP Miso aioli

SMOKED SCOTTISH SALMON Squid ink blini, vodka beet crème fraîche

LAND

CHICKEN SALAD TOSTADAS Queso fresco, Tapatio

DRY-AGED BEEF CROSTINI JBS mashed potatoes, sauce Béarnaise

WOOD GRILLED CHICKEN YAKITORI wasabi

ROASTED FOIE GRAS MOUSSE Mango salsa

BEEF SKEWERS Truffle chimichurri

GARDEN

PITA BREAD CROSTINI Fava bean purée, micro mint

GRUYÈRE GOUGÈRES

TRUFFELED WILD MUSHROOM CROSTINI

TWICE BAKED PEE WEE POTATOES Cheddar, sour cream, chives

GAZPACHO SHOOTERS Extra virgin olive oil

CHEF'S IMAGINATION

Chef's selection of hors d'oeuvres to include 1 beef, 1 chicken, 1 seafood, 1 vegetarian

ADDITIONS

DECADENT ACCESSORIES Must be selected for entire group

½ Maine Lobster 30

Bacon Confit 9

Madagascar Shrimp 18

Oscar-Style Jumbo Lump Crab 16

Hudson Valley Foie Gras 22

FAMILY-STYLE APPETIZERS

DRY-ICED SHELL FISH PLATTERS

NICK | 4 assorted oysters, 2 littleneck clams, 2 diver scallops, 4 Madagascar shrimp, 6 Prince Edward Island mussels, ½ Maine lobster | Serves 2 | 85

STEF | 9 assorted oysters, 4 littleneck clams, 4 diver scallops, 10 Madagascar shrimp, 12 Prince Edward Island mussels, ½ Maine lobster, 4 oz Dungeness crab | Serves 3-4 | 175

CHEESE PLATTER Family style | \$15 per person

Chef's selection of domestic and imported cheese served with condiments and grilled bread

3 - COURSE DINNER Option 1 | \$79

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-50	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 50	Select 1 starter, 1 entrée, 1 dessert
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 8 for family-style side selections.</i>
SELECT 2 FAMILY STYLE SAUCES	
ENTRÉE DUO OPTION	Beef or chicken Beef or fish Chicken or fish - \$20 pp supplemental charge

STARTER

NICK + STEF'S CAESAR Our signature salad; Romaine hearts, made-to-order Caesar dressing, Parmigiano-Reggiano cheese, cracked black pepper and warm olive oil croutons

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

ICEBERG WEDGE Baby iceberg, smoked bacon, tomatoes, hearts of palm, pickled red onion, heirloom radish, crispy shallots, Maytag blue cheese dressing

ENTRÉE

CERTIFIED ANGUS BEEF	MEAT	SEAFOOD	SUPPLEMENTAL CHARGE
Hanger Steak 8 oz	Grilled Jidori Chicken	Market Fish	Prime Dry-Aged Rib-eye \$25pp
Petit Filet 6 oz		Atlantic Salmon	Tomahawk \$40pp (each serves 3) Grass-Fed \$20pp Wagyu \$35pp

DESSERT

MEYER LEMON MERINGUE PIE

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

*For additional meat options please see events manager for details and pricing.
Beef can be upgraded to Dry-Aged, Wagyu, Rib Eye, Tomahawk or Grass-Fed, MP.*

3-COURSE DINNER Option 2 | \$89

GROUPS OF 30 OR FEWER	Select 2 starters, 3 entrées, 2 desserts
GROUPS OF 31-50	Select 1 starter, 2 entrées, 1 dessert
GROUPS OVER 50	Select 1 starter, 1 entrée, 1 dessert
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 8 for family-style side selections.</i>
SELECT 2 FAMILY STYLE SAUCES	
ENTRÉE DUO OPTION	Beef or chicken Beef or fish Chicken or fish - \$20 pp supplemental charge

STARTER

NICK + STEF'S CAESAR Our signature salad; Romaine hearts, made-to-order Caesar dressing, Parmigiano-Reggiano cheese, cracked black pepper and warm olive oil croutons

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

BABY GEMS & ENDIVE SALAD Baby gems, endive, frisee, caramelized hazelnuts, grilled pears, hazelnut dressing, Fourme d'Ambert

ICEBERG WEDGE Baby iceberg, smoked bacon, tomatoes, hearts of palm, pickled red onion, heirloom radish, crispy shallots, Maytag blue cheese dressing

TOASTED FARRO SALAD Toasted farro grain, concord grapes, roasted butternut squash, butter fried sage, goat cheese, medjool date vinaigrette

N+S JUMBO LUMP CRAB CAKE Jumbo Maryland lump crab, cracker, creamy grain-mustard sauce, scallion purée

BBQ SHRIMP COCKTAIL Mesquite grilled Madagascar shrimp, house BBQ sauce, spicy slaw

ENTRÉE

CERTIFIED ANGUS BEEF	MEAT	SEAFOOD	SUPPLEMENTAL CHARGE
Filet Mignon 10 oz	Grilled Jidori Chicken	Market Fish	Tomahawk \$40pp (each serves 3)
New York 12 oz	Lamb Rib Chop	Halibut	Grass-Fed \$20pp
Hanger Steak 8 oz		Atlantic Salmon	Wagyu \$35pp

DESSERT

MEYER LEMON MERINGUE PIE

LIQUID CHOCOLATE BROWNIE CAKE Warm Manjari Valhorrana chocolate, rum raisin, frosted almond, Strauss Farm's fresh milk sorbet

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

For additional meat options please see events manager for details and pricing.

Beef can be upgraded to Dry-Aged, Wagyu, Tomahawk or Grass-Fed, MP.

4 - COURSE DINNER Option 3 | \$99

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

SELECT 3 FAMILY-STYLE SIDES Additional sides \$7 per person; supplemental charge per additional side
See page 8 for family-style side selections.

SELECT 2 FAMILY STYLE SAUCES

ENTRÉE DUO OPTION Beef or chicken | Beef or fish | Chicken or fish - \$20 pp supplemental charge

FIRST

NICK + STEF'S CAESAR Our signature salad; Romaine hearts, made-to-order Caesar dressing, Parmigiano-Reggiano cheese, cracked black pepper and warm olive oil croutons

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

BABY GEMS & ENDIVE SALAD Baby gems, endive, frisee, caramelized hazelnuts, grilled pears, hazelnut dressing, Fourme d'Ambert

ICEBERG WEDGE Baby iceberg, smoked bacon, tomatoes, hearts of palm, pickled red onion, heirloom radish, crispy shallots, Maytag blue cheese dressing

TOASTED FARRO SALAD Toasted farro grain, concord grapes, roasted butternut squash, butter fried sage, goat cheese, medjool date vinaigrette

SECOND

SOUP DU JOUR

BBQ SHRIMP COCKTAIL Mesquite grilled Madagascar shrimp, house BBQ sauce, spicy slaw

N+S JUMBO LUMP CRAB CAKE Jumbo Maryland lump crab, cracker, creamy grain-mustard sauce, scallion purée

THIRD

CERTIFIED ANGUS BEEF	USDA PRIME, DRY-AGED	SEAFOOD	SUPPLEMENTAL CHARGE
Filet Mignon 10 oz	28 DAYS ON PREMISES	Atlantic Salmon	Tomahawk \$40pp (each serves 3)
Sirloin Steak 10 oz	New York 12 oz	Halibut	Grass-Fed \$20pp
	Rib Eye 16 oz	Market Fish	Wagyu \$35pp
	MEAT		
	Grilled Jidori Chicken		
	Lamb Rib Chop		

FOURTH

MEYER LEMON MERINGUE PIE

LIQUID CHOCOLATE BROWNIE CAKE Warm Manjari Valhrona chocolate, rum raisin, frosted almond, Strauss Farm's fresh milk sorbet

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

For additional meat options please see events manager for details and pricing.

Beef can upgraded to Wagyu, Tomahawk or Grass-Fed, MP.

SIDES Family-style

SELECT 3 SIDES

Hand-Cut Russet Fries, garlic, parsley

JBS Mashed Potatoes

Sweet Potato Fries, crispy ginger, cilantro

Orecchiette Mac & Cheese, Gruyère, fried shallots

Potato Gratin, Yukon Gold potatoes, crème fraîche, Gruyère cheese

Szechuan Long Beans, pink peppercorns

Sauteed Broccolini, chile flakes, lemon zest

Poached Jumbo Green Asparagus, brown butter

Charred Brussels Sprouts, whole grain mustard, Nueske's bacon

Creamed Spinach, bacon, breadcrumb crust

Cast-Iron Wild Roasted Mushrooms, shallot butter, oloroso Sherry

SAUCE

SELECT 2 SAUCES

Sauce au Poivre

Béarnaise

Blue Cheese Mornay

Argentinean Chimichurri

N+S A-2 Steak Sauce

Shallot-Red Wine Bordelaise

Creamy Mustard and Cognac Sauce

BAR PACKAGES

Brands are subject to change depending on availability.

Sponsored bar package does not include bottle service, shots or liquors not listed within the package.

The sponsored bar packages allows guests of your event to consume an unlimited amount of beverages listed with the package.

BEER AND WINE SPONSORED PACKAGE

Assortment of domestic and imported beers, house wine, champagne, bottled water, soda, and fruit juices.

\$22 per person | 1 hour

\$25 per person | 2 hours

\$28 per person | 3 hours

WELL BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, well liquor, wine, champagne, bottled water, soda, and fruit juices.

\$25 per person | 1 hour

\$30 per person | 2 hours

\$35 per person | 3 hours

CALL BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, call liquor, wine, champagne, bottled water, soda, and fruit juices.

\$35 per person | 1 hour

\$40 per person | 2 hours

\$45 per person | 3 hours

PREMIUM BRAND SPONSORED PACKAGE

Assortment of domestic and imported beers, premium liquor, wine, champagne, bottled water, soda, and fruit juices.

\$45 per person | 1 hour

\$50 per person | 2 hours

\$55 per person | 3 hours