

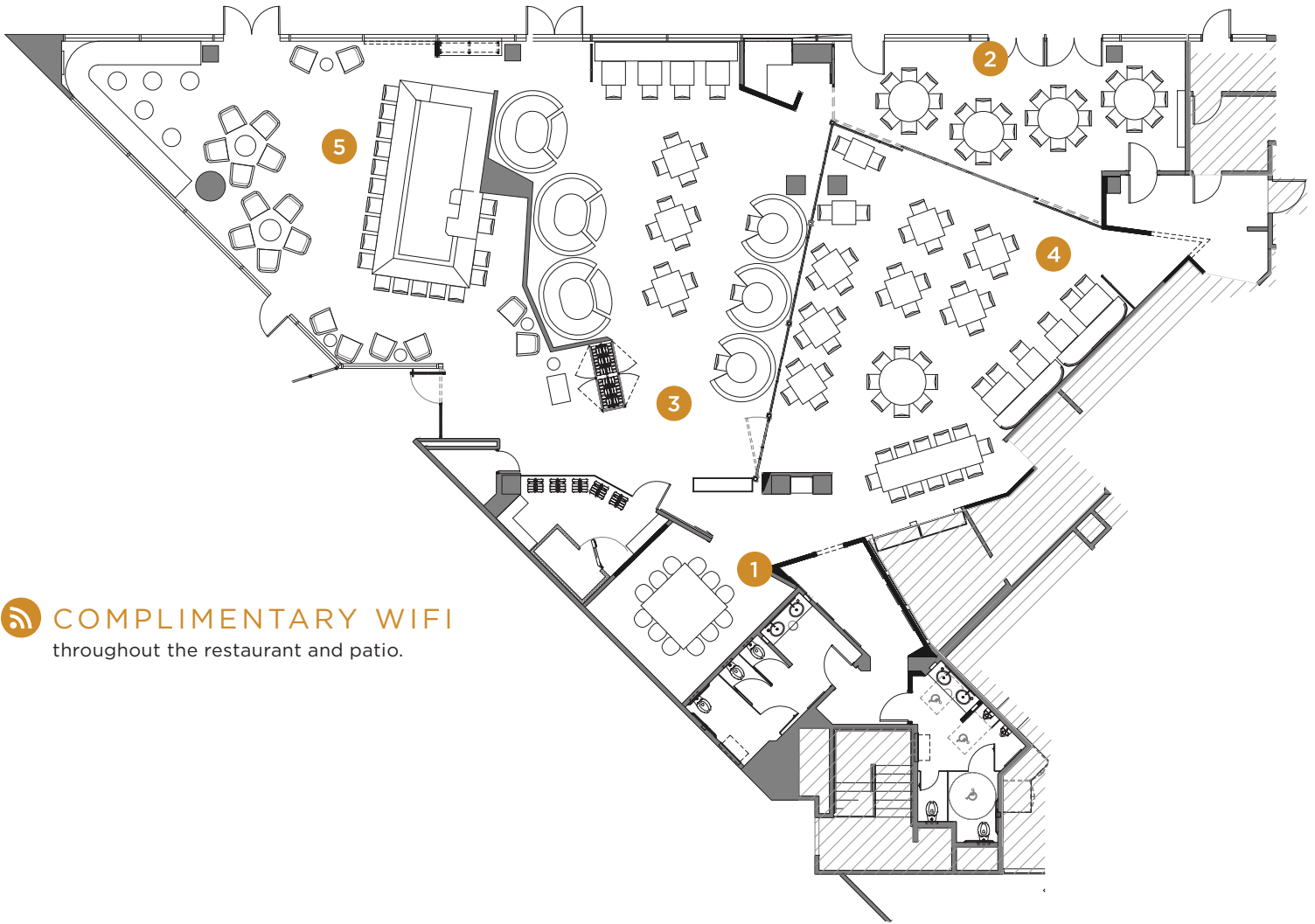


NICK  **STEF'S**[®]
STEAKHOUSE

CATERING + SPECIAL EVENTS

213 279 1200 | nickandstefsevents@patinagroup.com | nickandstefs.com
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

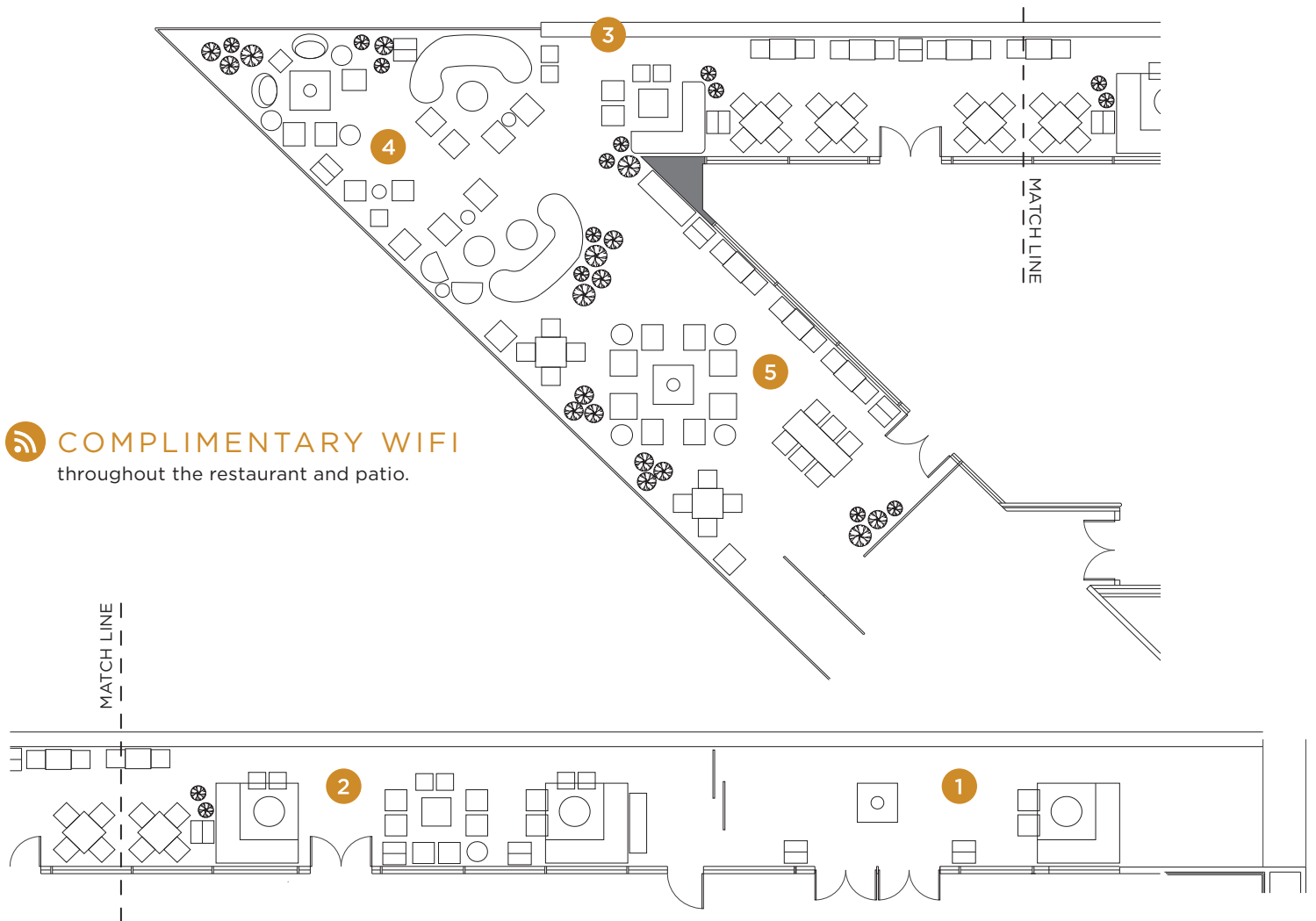
2 STEF ROOM
Dramatic and romantic, the Prime Room is appointed with contemporary photographs and is separated from the main restaurant by sliding frosted glass doors for private occasions. Private patio available for pre-dining reception.
SEATING CAPACITY: 32 | A/V Equipped Room

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



 **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

- 1 STEF PATIO** RECEPTION CAPACITY: 40
- 2 PRIME PATIO** RECEPTION CAPACITY: 30
- 3 BAR PATIO** RECEPTION CAPACITY: 70
- 4 POINT PATIO** RECEPTION CAPACITY: 70
- 5 FRONT PATIO** RECEPTION CAPACITY: 70

HORS D'OEUVRES

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

SEA

SEAFOOD CEVICHE avocado mousse, tostada

SALMON TERIYAKI scallion, sesame

POPCORN SHRIMP miso aioli

SEARED SCALLOP seasonal puree

LAND

CHICKEN SALAD TOSTADAS queso fresco, tapatio

DRY-AGED BEEF CROSTINI jbs mashed potatoes, creamy horseradish

WOOD-GRILLED CHICKEN YAKITORI togarashi spice

DRY-AGED BEEF SKEWERS truffle chimichurri

GARDEN

JAPANESE PUMPKIN SHOOTER

TRUFFLED TRUMPET MUSHROOM CROSTINI

SUN-DRIED TOMATO + GOAT CHEESE CROSTINI

TWICE-BAKED PEE WEE 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

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 LUNCH I

Includes 2 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

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, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, pickled red onion, heirloom radish, maytag blue cheese dressing

BBQ SHRIMP mesquite grilled shrimp, house BBQ sauce, spicy slaw

ENTRÉE

HANGER STEAK

HALF ROASTED JIDORI CHICKEN

MARKET FISH

ATLANTIC SALMON

UPGRADES

Dry-aged available by request \$\$

PETITE FILET MIGNON 6oz

GRASS FED NEW YORK 12oz

ENTRÉE SALADS

GRILLED CHICKEN CAESAR romaine hearts, herbed croutons, parmigiana-reggiano

CHICKEN COBB gem lettuce, free range chicken breast, egg, smoked bacon, tomato, avocado, maytag blue cheese, dijon vinaigrette

SKIRT STEAK SALAD baby kale, avocado, cherry tomatoes, grilled corn, goat cheese, salsa verde

BURGERS & SANDWICHES

THE STEAKHOUSE BURGER black angus beef, smoked ketchup, tilamook cheddar cheese, beefsteak tomato, grilled red onions

BUTTERMILK-FRIED CHICKEN savory cabbage slaw, grain mustard aioli, housemade pickles

SIDES

HAND-CUT RUSSET FRIES garlic, parsley

SWEET POTATO FRIES crispy ginger, cilantro

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns

SAUTÉED BROCCOLINI chili flakes, lemon zest

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

VANILLA PANNA COTTA

3-COURSE DINNER I

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

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

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, radicchio, shaved vegetables, shallot vinaigrette

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

ENTRÉE

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

CERTIFIED ANGUS BEEF

FILET MIGNON 6oz

NEW YORK 12oz

MEAT

GRILLED JIDORI CHICKEN

SEAFOOD

MARKET FISH

ATLANTIC SALMON

SIDES

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, gruyère cheese

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns

POACHED ASPARAGUS

SAUTÉED BROCCOLINI chili flakes, lemon zest

CREAMED SPINACH bacon, breadcrumb crust

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

VANILLA PANNA COTTA

3-COURSE DINNER II

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

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, 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 SCALLOPS caramelized cauliflower, grapes, almonds, herb pistou

ENTRÉE

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

CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

NEW YORK 12oz

MEAT

GRILLED JIDORI CHICKEN

SEAFOOD

MARKET FISH

ATLANTIC SALMON

BARRAMUNDI

SIDES

Served family-style. Additional sides 8. per person, supplemental charge per additional side

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, gruyère cheese

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns

POACHED ASPARAGUS brown butter

SAUTÉED BROCCOLINI chili flakes, lemon zest

CREAMED SPINACH bacon, breadcrumb crust

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

VANILLA PANNA COTTA

DRY-AGED | 3-COURSE DINNER

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

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, radicchio, shaved vegetables, shallot vinaigrette

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

BABY KALE SALAD goat cheese, toasted hazelnuts, shaved radish, lemon vinaigrette

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

PAN SEARED SCALLOPS caramelized cauliflower, grapes, almonds, herb pistou

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

BARRAMUNDI

SIDES

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, gruyère cheese

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns

POACHED ASPARAGUS

SAUTÉED BROCCOLINI chili flakes, lemon zest

CREAMED SPINACH bacon, breadcrumb crust

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

VANILLA PANNA COTTA

DRY-AGED | 4 COURSE DINNER

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

FIRST COURSE

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, 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 SCALLOPS caramelized cauliflower, grapes, almonds, herb pistou

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

HAND-CUT RUSSET FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES crispy ginger, cilantro

MAC + CHEESE orecchiette, gruyère cheese

POTATO GRATIN yukon gold potatoes, gruyère cheese

SZECHUAN LONG BEANS pink peppercorns

POACHED ASPARAGUS

SAUTÉED BROCCOLINI chili flakes, lemon zest

CREAMED SPINACH bacon, breadcrumb crust

SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

VANILLA PANNA COTTA

BAR PACKAGES

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 HOUR

2 HOURS

3 HOURS

WELL BRAND SPONSORED PACKAGE

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

1 HOUR

2 HOURS

3 HOURS

CALL BRAND SPONSORED PACKAGE

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

1 HOUR

2 HOURS

3 HOURS

PREMIUM BRAND SPONSORED PACKAGE

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

1 HOUR

2 HOURS

3 HOURS

HAND CURATED COCKTAILS

Customize a hand curated cocktail



Delaware North and Patina Restaurant Group's **Dine Safe** | Commitment to Care is a comprehensive program to help keep guests and employees safe and slow the spread of COVID-19.

We've reengineered our operating procedures to minimize contact risk and bolstered hygiene protocols to exceed best-practice guidelines of the U.S. Centers for Disease Control and Prevention (CDC). Our facilities undergo rigorous ongoing deep-cleaning and disinfection.

We have developed a new set of standards and procedures that include:



- Ensuring our operating standards uphold current social distancing guidelines – including a redesign of table layouts – as directed by local and state regulators and in compliance with the CDC.



- Enhanced cleaning and sanitization protocols, including hourly and as needed for all high-touch surfaces.

- Multiple hand-sanitizing stations throughout our facilities.

- Controlled access to the facility to carefully monitor incoming and outgoing patrons and employees through clearly designated entrances and exits.



- Using single-use menus to limit contact.

Our employees:



- Take a health check when they report to work.
- Wash and sanitize their hands when they report to work and are required to wash and sanitize their hands every 20 minutes throughout the shift.



- Wear masks while on duty.
- Undergo a comprehensive Dine Safe Training Program.

We are committed to delivering a safe and secure dining environment. The health, safety and peace of mind of guests, employees and our clients are our highest priorities.