

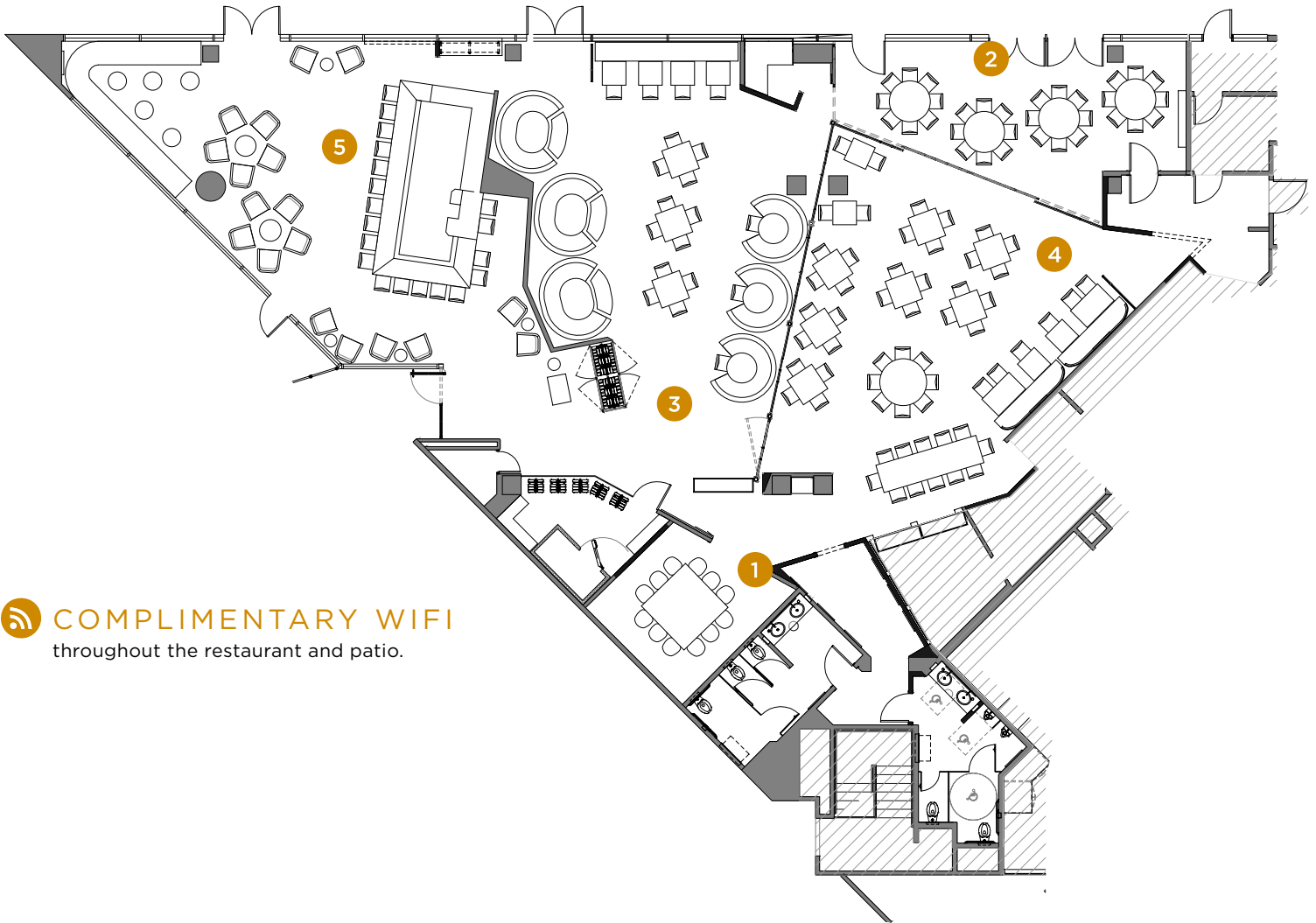


**NICK**  **STEF'S**<sup>®</sup>  
STEAKHOUSE

**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)

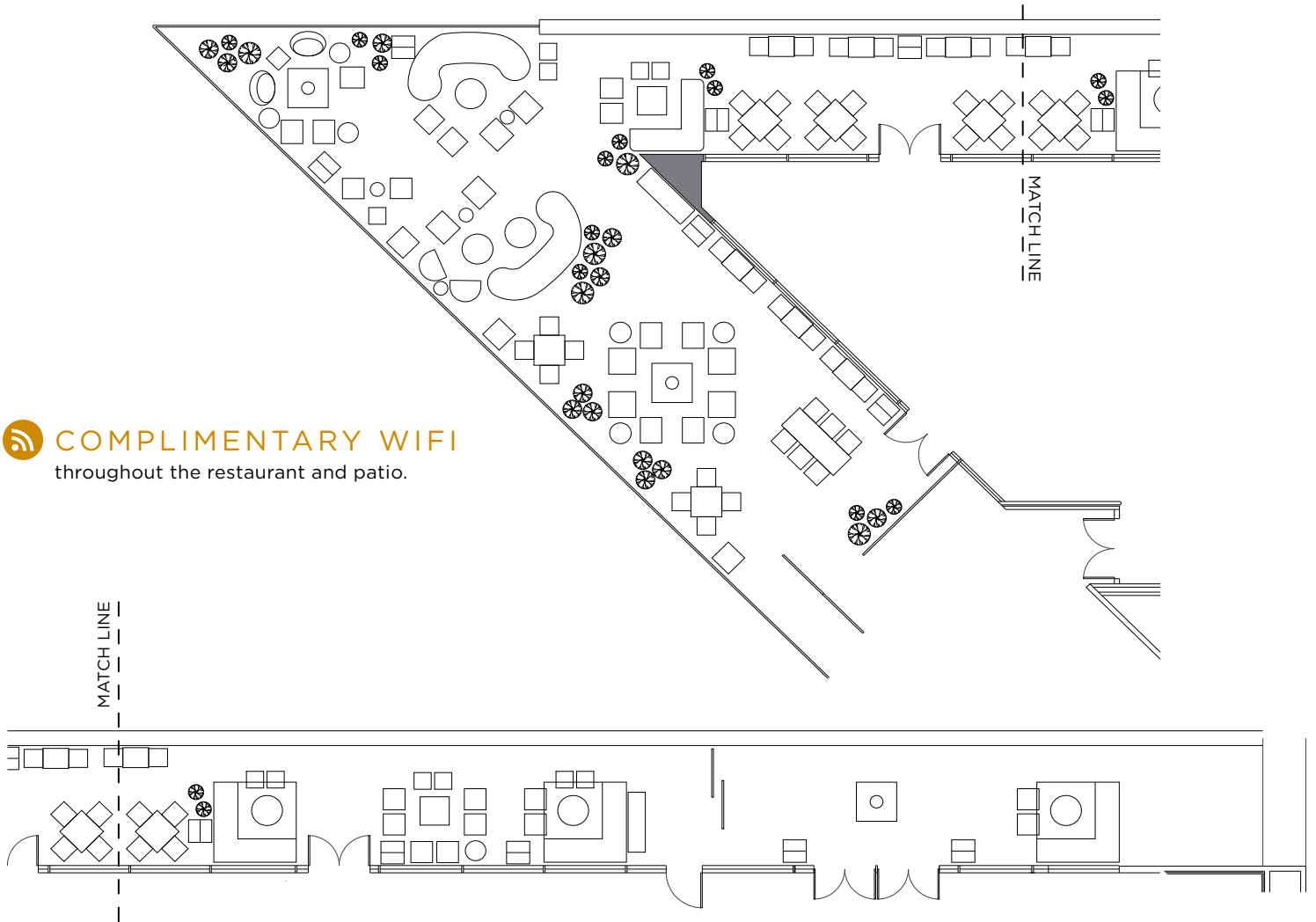
**4 J5 ROOM**  
Dramatic and elegant, the main dining room is lined with richly upholstered banquettes and comfortable booths. This flexible and elegant space sets the tone for a large private dinner.  
SEATING CAPACITY: 70 | 102 WITH STEF ROOM

**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	30.
1 HOUR	Selection of five	40.
1.5 HOURS	Selection of six	50.
2 HOURS	Selection of seven	60.

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## SEA

SEAFOOD CEVICHE avocado mousse, tostada  
JUMBO LUMP CRAB CAKE whole grain mustard aioli  
POPCORN SHRIMP miso aioli  
SEARED SCALLOP seasonal purée

## LAND

CHICKEN SALAD TOSTADAS queso fresco, tapatio  
DRY-AGED BEEF CROSTINI jbs mashed potatoes, creamy horseradish  
STEAK TARTAR crispy capers, crostini

## GARDEN

BURRATA CROSTINI pistachio-pomegranate gremolata  
CUCUMBER GAZPACHO SHOOTER heirloom tomatoes, cilantro  
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

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## CHEESE PLATTER

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

Small	serves 10-15	150.
Medium	serves 20-25	250.
Large	serves 40	350.

## FARMER'S MARKET STATION

SEASONAL CRUDITÉ with blue cheese dressing

Small	serves 10-15	90.
Medium	serves 20-25	165.
Large	serves 40	215.

## N+S SLIDERS

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

25 Sliders	185.
50 Sliders	400.

## BBQ SHRIMP

MESQUITE GRILLED SHRIMP house bbq sauce, spicy slaw

Small	serves 10-15	150.
Medium	serves 20-25	250.
Large	serves 40	400.

## SEAFOOD TOWERS

serves 3-4

half maine lobster, 4 oz jumbo lump crab, 9 assorted oysters, 6 oz diver scallops, 12 mexican white shrimp 230.

## ASSORTED MINI DESSERTS

Chef's seasonal selections

Small	serves 10-15	95.
Medium	serves 20-25	200.
Large	serves 40	380.

# 3-COURSE LUNCH | 52.

*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, 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 red onion, heirloom radish, maytag blue cheese dressing

BBQ SHRIMP mesquite grilled shrimp, house BBQ sauce, spicy slaw (12. supplement)

## ENTRÉE

HANGER STEAK

HALF ROASTED JIDORI CHICKEN

MARKET FISH

ATLANTIC SALMON

## UPGRADES

*Dry-aged available by request \$\$*

PETITE FILET MIGNON 6oz 14.

GRASS FED NEW YORK 12oz 16.

## ENTRÉE SALADS

GRILLED CHICKEN CAESAR romaine hearts, herbed croutons, parmigiano 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 angus beef, secret sauce, tilamook cheddar cheese, beefsteak tomato, iceberg lettuce, 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

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

SHALLOT-RED WINE BORDELAISE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm manjari valhorona chocolate, chantilly cream

COCONUT PANNA COTTA passion fruit

# 3-COURSE DINNER I 105.

*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, 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 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

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm valrhona manjari chocolate, chantilly cream

COCONUT PANNA COTTA passion fruit

## 3-COURSE DINNER II 115.

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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 SCALLOPS english pea purée, sweet corn, bacon, bordelaise

### 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

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

CREAMED SPINACH bacon, breadcrumb crust

### SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

### DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm valrhona manjari chocolate, chantilly cream

COCONUT PANNA COTTA passion fruit



*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, 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

**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** english pea purée, sweet corn, bacon, bordelaise

## 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

CARAMELIZED BRUSSELS SPROUTS bacon vinaigrette

CREAMED SPINACH bacon, breadcrumb crust

## SAUCES

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

BÉARNAISE

SHALLOT-RED WINE BORDELAISE

## DESSERT

MEYER LEMON MERINGUE TART

BROWNIE CAKE warm valrhona manjari chocolate, chantilly cream

COCONUT PANNA COTTA passion fruit

# DRY-AGED | 4 COURSE DINNER 135.

*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, 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 SCALLOPS** english pea purée, sweet corn, bacon, bordelaise

## 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**

**CARAMELIZED BRUSSELS SPROUTS** bacon vinaigrette

**CREAMED SPINACH** bacon, breadcrumb crust

## SAUCES

**BLUE CHEESE MORNAY**

**ARGENTINEAN CHIMICHURRI**

**BÉARNAISE**

**SHALLOT-RED WINE BORDELAISE**

## DESSERT

**MEYER LEMON MERINGUE TART**

**BROWNIE CAKE** warm valrhona manjari chocolate, chantilly cream

**COCONUT PANNA COTTA** passion 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 HOUR	30. per person
2 HOURS	38. per person
3 HOURS	52. per person

## WELL BRAND SPONSORED PACKAGE

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

1 HOUR	40. per person
2 HOURS	50. per person
3 HOURS	60. per person

## CALL BRAND SPONSORED PACKAGE

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

1 HOUR	47. per person
2 HOURS	60. per person
3 HOURS	73. per person

## PREMIUM BRAND SPONSORED PACKAGE

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

1 HOUR	53. per person
2 HOURS	69. per person
3 HOURS	84. per person

## HAND-CURATED COCKTAILS

Customize a hand-curated cocktail 23. per person