



NICK  **STEF'S**[®]
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.

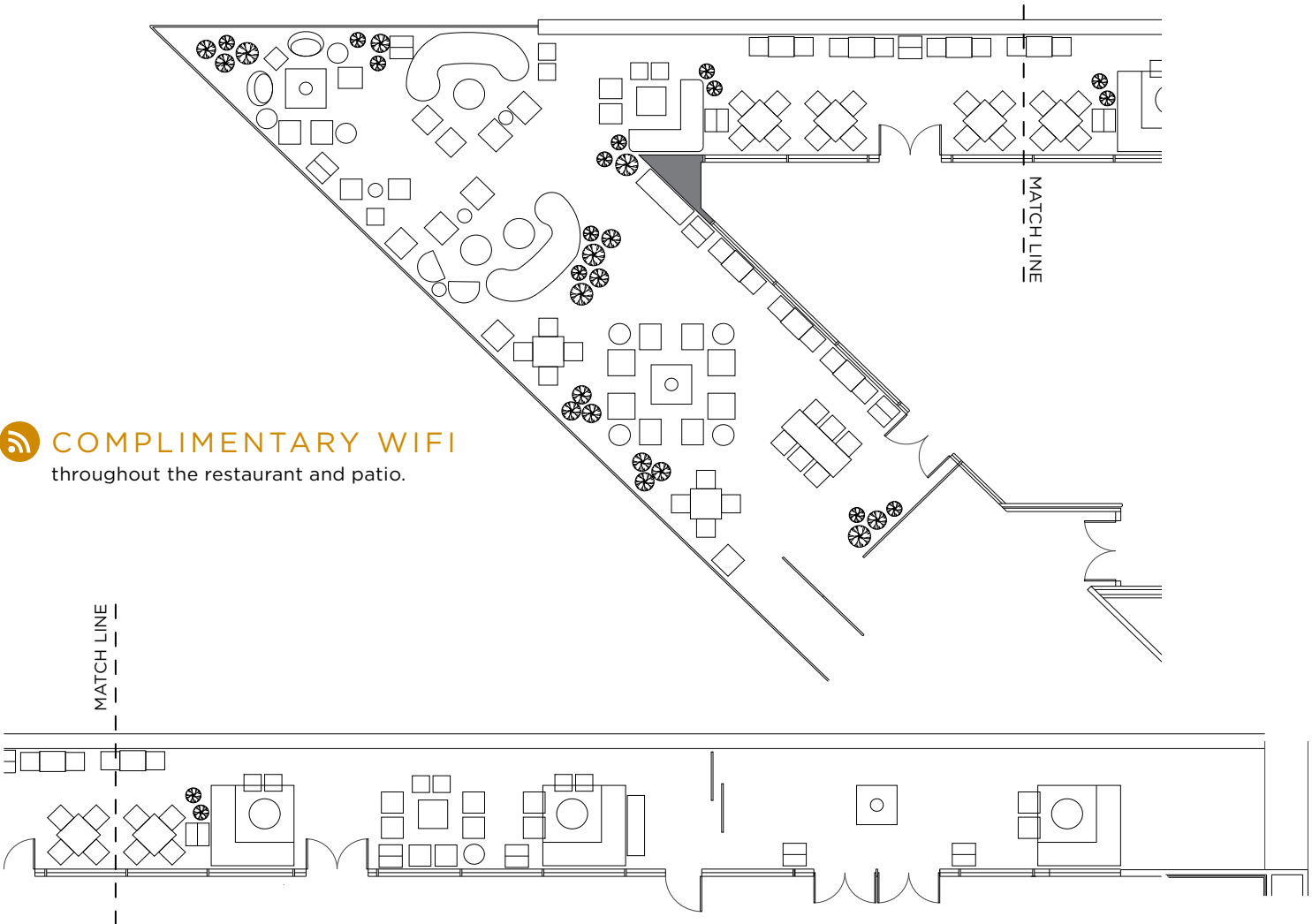
SEATING CAPACITY: 70 | 102 WITH STEF ROOM

5 BAR

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

RECEPTION: 150

PATIO



 **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

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

JUMBO LUMP CRAB CAKE whole grain mustard aioli

POPCORN SHRIMP miso aioli

PAN-SEARED DIVER SCALLOPS creamy garlic purée, sugar snap peas, asparagus, crispy trumpet mushrooms, pea tendrils

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

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

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 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

N+S CAESAR SALAD 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 SALAD smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish, Maytag blue cheese vinaigrette

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

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

FRENCH FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES ginger, cilantro

N+S MAC + CHEESE orecchiette pasta, Mornay sauce, Gruyère, chives

POTATO GRATIN Yukon Gold potatoes, Gruyère

POACHED ASPARAGUS

SAUTÉED 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

3-COURSE DINNER II 115.

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

N+S CAESAR SALAD 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 SALAD smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish, Maytag blue cheese vinaigrette

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

PAN-SEARED DIVER SCALLOPS creamy garlic purée, sugar snap peas, asparagus, crispy trumpet mushrooms, pea tendrils

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

SIDES

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

FRENCH FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES ginger, cilantro

N+S MAC + CHEESE orecchiette pasta, Mornay sauce, Gruyère, chives

POTATO GRATIN Yukon Gold potatoes, Gruyère

POACHED ASPARAGUS

SAUTÉED 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

DRY-AGED | 3-COURSE DINNER 130.

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

N+S CAESAR SALAD 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 SALAD smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish, Maytag blue cheese vinaigrette

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

PAN-SEARED DIVER SCALLOPS creamy garlic purée, sugar snap peas, asparagus, crispy trumpet mushrooms, pea tendrils

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 8. per person, supplemental charge per additional side

FRENCH FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES ginger, cilantro

N+S MAC + CHEESE orecchiette pasta, Mornay sauce, Gruyère, chives

POTATO GRATIN Yukon Gold potatoes, Gruyère

POACHED ASPARAGUS

SAUTÉED 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

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

N+S CAESAR SALAD 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 SALAD smoked bacon, blue cheese crumbles, cherry tomatoes, pickled onions, heirloom radish, Maytag blue cheese vinaigrette

SECOND COURSE

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

PAN-SEARED DIVER SCALLOPS creamy garlic purée, sugar snap peas, asparagus, crispy trumpet mushrooms, pea tendrils

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 8. per person, supplemental charge per additional side

FRENCH FRIES garlic, parsley

JBS MASHED POTATOES

SWEET POTATO FRIES ginger, cilantro

N+S MAC + CHEESE orecchiette pasta, Mornay sauce, Gruyère, chives

POTATO GRATIN Yukon Gold potatoes, Gruyère

POACHED ASPARAGUS

SAUTÉED 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

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 & WINE SPONSORED PACKAGE

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

CHOICE OF 1-3 HOURS SERVICE

WELL BRAND SPONSORED PACKAGE

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

CHOICE OF 1-3 HOURS SERVICE

CALL BRAND SPONSORED PACKAGE

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

CHOICE OF 1-3 HOURS SERVICE

PREMIUM BRAND SPONSORED PACKAGE

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

CHOICE OF 1-3 HOURS SERVICE

SIGNATURE COCKTAILS & MOCKTAILS

Customize a hand-curated cocktail or mocktail