



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: 4

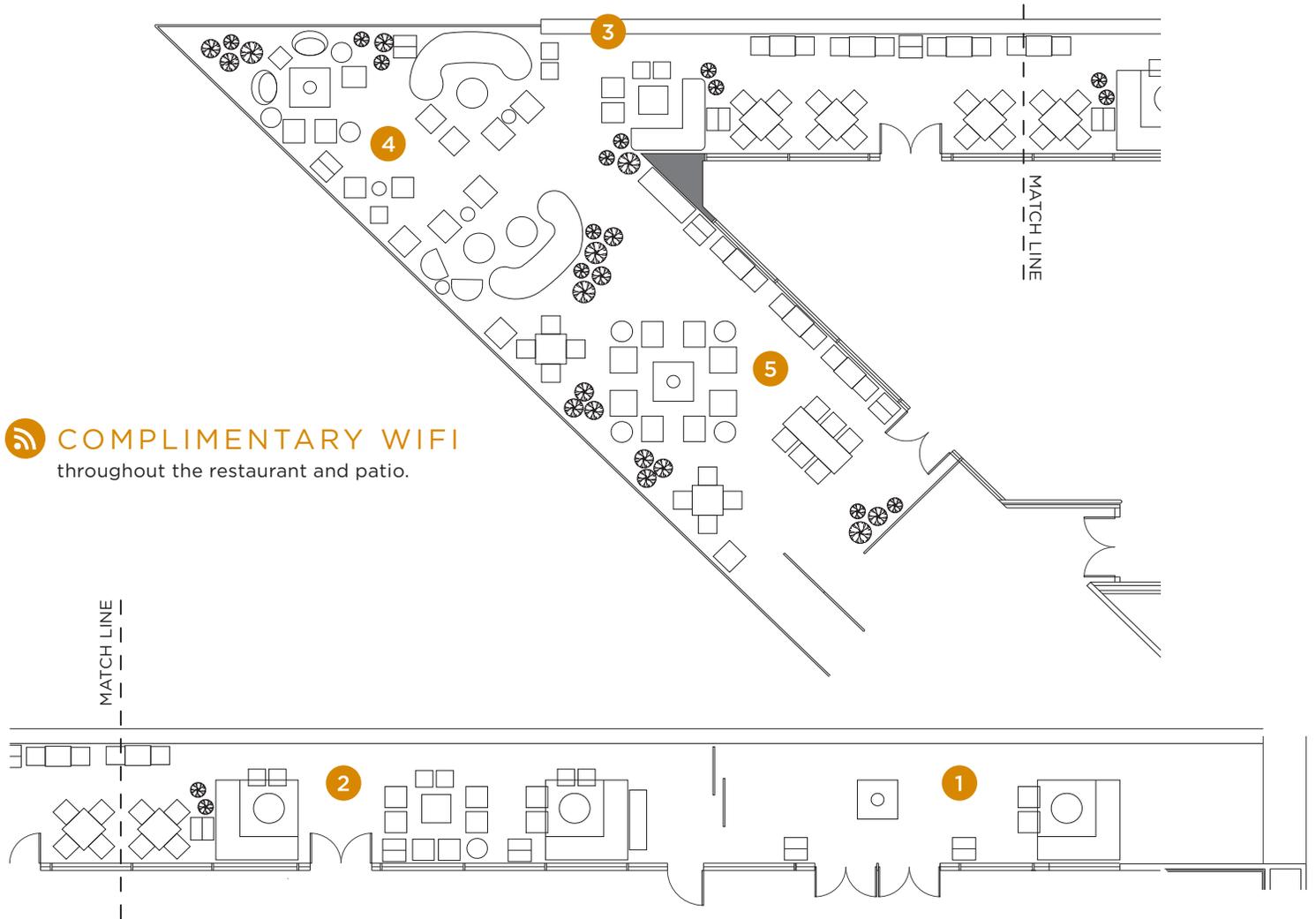
2 STEF ROOM
Dramatic and romantic, the Prime Room is appointed with contemporary photographs and is separated from the main restaurant by sliding frosted glass doors for private occasions. Private patio available for pre-dining reception.
SEATING CAPACITY: 8 | A/V Equipped Room

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: 18 (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: 18

5 BAR
Savor hand-crafted cocktails all surrounded by a rich elegant decor.
RECEPTION: 38

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 | 20. |
| 1 HOUR | Selection of five | 30. |
| 1.5 HOURS | Selection of six | 40. |
| 2 HOURS | Selection of seven | 50. |

SEA

SEAFOOD CEVICHE avocado mousse, tostada

SALMON TERIYAKI scallion, sesame

POPCORN SHRIMP miso aioli

CRAB CAKE BITES mustard 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

FIG + PROSCIUTTO CROSTINI

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 | \$140 |
| Medium | serves 20-25 | \$240 |
| Large | serves 40 | \$340 |

FARMER'S MARKET STATION

SEASONAL CRUDITÉ with blue cheese dressing

HEIRLOOM TOMATOES with salsa verde

| | | |
|--------|--------------|-------|
| Small | serves 10-15 | \$90 |
| Medium | serves 20-25 | \$165 |
| Large | serves 40 | \$215 |

N+S SLIDERS

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

VEGETARIAN beyond meat patty, buttered brioche, caramelized onions, aged cheddar, "xtra special" sauce

| | |
|------------|-------|
| 25 Sliders | \$165 |
| 50 Sliders | \$320 |

BBQ SHRIMP

MESQUITE GRILLED SHRIMP house bbq sauce, spicy slaw

| | | |
|--------|--------------|-------|
| Small | serves 10-15 | \$135 |
| Medium | serves 20-25 | \$235 |
| Large | serves 40 | \$340 |

SEAFOOD TOWERS

NICK serves 2

half maine lobster, 4 assorted oysters, 2 littleneck clams, 2 diver scallops, 4 mexican white shrimp, 6 prince edward island mussels 98.

STEF serves 3-4

half maine lobster, 4 oz. dungeness crab, 9 assorted oysters, 4 littleneck clams, 4 oz diver scallops, 10 mexican white shrimp, 12 prince edward island mussels 195.

SEA SALT WHITE CHOCOLATE MOUSSE

white chocolate pearls, served in mini weck jars

| | | |
|--------|--------------|-------|
| Small | serves 10-15 | \$82 |
| Medium | serves 20-25 | \$165 |
| Large | serves 40 | \$220 |

LEMON MERINGUE

lemon curd, chantilly, served in mini weck jars

| | | |
|--------|--------------|-------|
| Small | serves 10-15 | \$82 |
| Medium | serves 20-25 | \$165 |
| Large | serves 40 | \$220 |

3-COURSE LUNCH 42.

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

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

GROUPS OF 31-50 Select 1 starter, 3 entrées, 1 dessert

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

ENTRÉE DUO OPTION BEEF + CHICKEN | BEEF + FISH | CHICKEN + FISH 20. supplement

STARTER

SOUP DU JOUR

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, roasted garlic, grilled green onion, blue cheese vinaigrette

N+S JUMBO LUMP CRAB CAKE jumbo maryland lump crab, creamy grain-mustard sauce, scallion (10. supplement)

BBQ SHRIMP COCKTAIL mesquite madagascar shrimp, house bbq sauce, spicy slaw (10. supplement)

PAN-SEARED DIVER SCALLOPS bacon, cauliflower, bordelaise (10. supplement)

ENTRÉES

*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*

CERTIFIED ANGUS BEEF

HANGER STEAK 8oz

MEAT

HALF ROASTED JIDORI CHICKEN

SEAFOOD

MARKET FISH OR ATLANTIC SALMON

UPGRADES

PETIT FILET MIGNON 6oz 12.

NEW YORK 12oz 20.

ENTRÉE SALADS

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

DRY-AGED STEAK CHOPPED SALAD kale, radish, avocado, cherry tomatoes, cucumber, red onion, salsa verde

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

BURGERS AND SANDWICHES served with hand-cut russet fries

THE STEAKHOUSE black angus beef, smoked ketchup, tillamook cheese, beefsteak tomato, grilled red onions

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

SALMON CLUB herb aioli, smoked bacon, avocado, beefsteak tomato, lettuce, red onion

DESSERT

MEYER LEMON TART

CHOCOLATE BROWNIE CAKE warm manjari valhorona chocolate, vanilla bean gelato

VANILLA BEAN PANNA COTTA fresh berries

3-COURSE DINNER I 92.

Prix-fixe menus required for parties of 11 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 31-50 Select 1 starter, 3 entrées, 1 dessert

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

ENTRÉE DUO OPTION BEEF + CHICKEN | BEEF + FISH | CHICKEN + FISH 20. supplement

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, roasted garlic, grilled green onion, 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

HANGER STEAK 8oz

MEAT

GRILLED JIDORI CHICKEN

SEAFOOD

MARKET FISH

ATLANTIC SALMON

DESSERT

MEYER LEMON TART

CHOCOLATE BROWNIE CAKE warm manjari valhorona chocolate, vanilla bean gelato

VANILLA BEAN PANNA COTTA fresh berries

3-COURSE DINNER II 104.

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

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

GROUPS OF 31-50 Select 1 starter, 3 entrées, 1 dessert

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

ENTRÉE DUO OPTION BEEF + CHICKEN | BEEF + FISH | CHICKEN + FISH 20. supplement

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, roasted garlic, grilled green onion, blue cheese vinaigrette

N+S JUMBO LUMP CRAB CAKE jumbo maryland lump crab, cracker, creamy grain-mustard sauce, scallion

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

ENTRÉE

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

CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

NEW YORK 12oz

HANGER STEAK 8oz

MEAT

GRILLED JIDORI CHICKEN

LAMB CHOP

SEAFOOD

MARKET FISH

ATLANTIC SALMON

BARRAMUNDI

DESSERT

MEYER LEMON TART

CHOCOLATE BROWNIE CAKE warm manjari valhorona chocolate, vanilla bean gelato

VANILLA BEAN PANNA COTTA fresh berries

3-COURSE DINNER | DRY-AGED 113.

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

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

GROUPS OF 31-50 Select 1 starter, 3 entrées, 1 dessert

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

ENTRÉE DUO OPTION BEEF + CHICKEN | BEEF + FISH | CHICKEN + FISH 20. supplement

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, roasted garlic, grilled green onion, blue cheese vinaigrette

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

SOUP DU JOUR

N+S JUMBO LUMP CRAB CAKE jumbo maryland lump crab, cracker, creamy grain-mustard sauce, scallion

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

ENTRÉE

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

CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

USDA PRIME, DRY-AGED 28 DAYS ON PREMISE

NEW YORK 12oz

RIB EYE 16oz

MEAT

GRILLED JIDORI CHICKEN

LAMB CHOP

SEAFOOD

MARKET FISH

ATLANTIC SALMON

BARRAMUNDI

DESSERT

MEYER LEMON TART

CHOCOLATE BROWNIE CAKE warm manjari valhorona chocolate, vanilla bean gelato

VANILLA BEAN PANNA COTTA fresh berries

4-COURSE DINNER 124.

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 31-50 Select 2 first courses, 2 second courses, 3 third courses, 2 fourth courses

GROUPS OVER 50 Select 2 first courses, 2 second courses, 3 third courses, 2 fourth courses

ENTRÉE DUO OPTION BEEF + CHICKEN | BEEF + FISH | CHICKEN + FISH 20. supplement

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, belgium endive, radicchio, shaved vegetables, shallot vinaigrette

ICEBERG WEDGE baby iceberg, smoked bacon, tomatoes, roasted garlic, grilled green onion, blue cheese vinaigrette

SECOND COURSE

SOUP DU JOUR

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

N+S JUMBO LUMP CRAB CAKE jumbo maryland lump crab, creamy grain-mustard sauce, scallion purée

THIRD COURSE

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

CERTIFIED ANGUS BEEF

FILET MIGNON 10oz

USDA PRIME, DRY-AGED 28 DAYS ON PREMISES

NEW YORK 12oz

RIB-EYE 16oz

MEAT

GRILLED JIDORI CHICKEN

LAMB CHOP

SEAFOOD

ATLANTIC SALMON HALIBUT

MARKET FISH

DESSERT

MEYER LEMON TART

CHOCOLATE BROWNIE CAKE warm manjari valhorona chocolate, vanilla bean gelato

VANILLA BEAN PANNA COTTA fresh berries

SIDES SERVED FAMILY-STYLE

additional sides 7. 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 sauteed broccolini, garlic, shallot, chili flake, lemon

POACHED JUMBO GREEN ASPARAGUS brown butter

CHARRED BRUSSELS SPROUTS Nueske's bacon vinaigrette

CREAMED SPINACH bacon, breadcrumb crust

SAUCES SELECT 2

SAUCE AU POIVRE

BLUE CHEESE MORNAY

ARGENTINEAN CHIMICHURRI

N+S A-2 STEAK SAUCE

SHALLOT-RED WINE BORDELAISE

BAR MENU

SMOKED DEVILED EGGS chino valley farm eggs, bacon confit, hickory smoke (serves 2) 14.

BEER-BATTERED ONION RINGS magic truffle powder, buttermilk ranch (serves 3-4) 13.

BACON CONFIT thick-cut neuskies applewood-smoked bacon, brown sugar, grilled rosemary (serves 3) 14.

CRAB CAKE SLIDER kewpie tartar sauce, butter brioche (serves 1) 10.

N+S SLIDER bone marrow buttered brioche, caramelized onions, aged cheddar, "xtra special" sauce (serves 1) 10.

N+S VEGGIE SLIDER beyond meat patty, buttered brioche, caramelized onions, aged cheddar, "xtra special" sauce (serves 1) 10.

FRIED CHICKEN SLIDER garlic aioli, napa slaw, house pickles, buttered brioche (serves 1) 10.

STEAKHOUSE MEATBALLS tomato sauce, parmesan mornay, grilled bread (serves 2) 13.

SALT-BRINED KENNEBEC FRIES house garlic salt, parsley (serves 3-4) 10.

SWEET POTATO FRIES ginger, salt, soy caramel (serves 3-4) 10.

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, champagne, bottled water, soda, and fruit juices.

| | |
|---------|----------------|
| 1 HOUR | 25. per person |
| 2 HOURS | 28. per person |
| 3 HOURS | 31. per person |

WELL BRAND SPONSORED PACKAGE

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

| | |
|---------|----------------|
| 1 HOUR | 28. per person |
| 2 HOURS | 32. per person |
| 3 HOURS | 36. per person |

CALL BRAND SPONSORED PACKAGE

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

| | |
|---------|----------------|
| 1 HOUR | 38. per person |
| 2 HOURS | 47. per person |
| 3 HOURS | 49. per person |

PREMIUM BRAND SPONSORED PACKAGE

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

| | |
|---------|----------------|
| 1 HOUR | 48. per person |
| 2 HOURS | 52. per person |
| 3 HOURS | 56. per person |



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.