



NICK + STEF'S[®]

STEAKHOUSE

"BEST STEAKHOUSE IN DOWNTOWN LA"-*Downtown News*

DINNER

CATERING AND SPECIAL EVENT SALES

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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

JUMBO LUMP CRAB CAKES whole grain mustard aioli
SEAFOOD CEVICHE Jalapeño, avocado
SALMON TERIYAKI Scallion, sesame
POPCORN SHRIMP Miso aioli
SMOKED SALMON TARTAR Pumpernickel toast, dill Crème fraiche

LAND

CHICKEN SALAD TOSTADAS Queso fresco, Tapatio
DRY-AGED BEEF CROSTINI Creamy horseradish, crispy shallots
GRILLED CHICKEN YAKITORI wasabi
BEEF SKEWERS Chimichurri sauce

GARDEN

BURRATA CHEESE CROSTINI Roasted peppers, basil
CRISPY BRUSSELS SPROUTS Lemon aioli
TRUFFLED WILD MUSHROOM CROSTINI
TWICE BAKED PEE WEE POTATOES Cheddar, sour cream, chives
SQUASH SOUP SHOOTERS Toasted pumpkin seeds

CHEF'S IMAGINATION

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

ADDITIONS

CHEESE PLATTER

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

Small | Serves 10-15 \$125

Medium | Serves 20-25 \$225

Large | Serves 40 \$325

FARMER'S MARKET STATION

Seasonal crudité with blue cheese dressing

Heirloom tomatoes with salsa verde

Small | Serves 10-15 \$75

Medium | Serves 20-25 \$150

Large | Serves 40 \$200

N+S SLIDERS

Classic: Aged cheddar, vine-ripened tomato, pickle, secret sauce

Vegetarian: Wild mushroom, goat cheese, pesto

25 Sliders | \$150

50 Sliders | \$300

BBQ SHRIMP

Mesquite grilled shrimp, house BBQ sauce, spicy slaw

Small | Serves 10-15 \$125

Medium | Serves 20-25 \$225

Large | Serves 40 \$325

SEA SALT WHITE CHOCOLATE MOUSSE

White chocolate pearls, served in mini weck jars

Small | Serves 10-15 \$75

Medium | Serves 20-25 \$150

Large | Serves 40 \$200

3-COURSE DINNER Option 1 | \$89

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
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 9 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

BABY KALE SALAD Goat cheese, toasted hazelnuts, shaved radish, lemon 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: Hanger Steak 8oz | Petit Filet 6 oz

MEAT: Grilled Jidori Chicken

SEAFOOD: Market Fish | Atlantic Salmon

DESSERT

VANILLA BEAN PANNA COTTA

LIQUID CHOCOLATE BROWNIE CAKE

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

3-COURSE DINNER Option 2 | \$99

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
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 9 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 KALE SALAD Goat cheese, toasted hazelnuts, shaved radish, lemon vinaigrette

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

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

CERTIFIED ANGUS BEEF: Filet Mignon 10 oz | New York 12 oz. | Hanger Steak 8 oz.

MEAT: Grilled Jidori Chicken | Lamb Rib Chop

SEAFOOD: Market Fish | Atlantic Salmon | Barramundi

DESSERT

VANILLA BEAN PANNA COTTA

LIQUID CHOCOLATE BROWNIE CAKE

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

3-COURSE DINNER (DRY AGED BEEF)

Option 3 | \$109

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
SELECT 3 FAMILY-STYLE SIDES	Additional sides \$7 per person; supplemental charge per additional side <i>See page 9 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

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

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

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

SECOND

CERTIFIED ANGUS BEEF: Filet Mignon 10 oz

USDA PRIME, DRY-AGED 28 DAYS ON PREMISE New York 12 oz | Rib Eye 16 oz.

MEAT: Grilled Jidori Chicken | Lamb Rib Chop

SEAFOOD: Market Fish | Atlantic Salmon | Barramundi

DESSERT

MEYER LEMON MERINGUE PIE

LIQUID CHOCOLATE BROWNIE CAKE

VANILLA BEAN PANNA COTTA

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

FLIGHT OF AMERICAN & JAPANESE TOP GRADE BEEF Family-Style | \$145

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

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

ENTRÉE

NY STRIP-4 OZ

28 day in-house dry-aged Prime meat. The NY Strip, also called the sirloin is a cut of beef from the short loin. This cut does minimal work resulting in a tender bite.

AMERICAN WAGYU RIBEYE-4 OZ

The finest cut of meat in the United States. Intensely marbled with softer fat and lower cholesterol than traditional beef. The ribeye is a steak cut from the rib.

A5 KOBE-2 OZ

Japanese Black Cattle raised only in Japan with the highest grades of marbling, color and brightness, firmness and luster. Japanese Kobe is the most marbled and decadent beef in the world.

SIDES

Orecchiette Mac & Cheese, Gruyère, fried shallots

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

Szechuan Long Beans, pink peppercorns

Creamed Spinach, bacon, breadcrumb crust

SAUCE

Blue Cheese Mornay

Argentinean Chimichurri

N+S A-2 Steak Sauce

DESSERT

Lemon Meringue Pie

White Chocolate Salted Caramel Mousse

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
Sautéed 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

** BEVERAGE ON CONSUMPTION ALSO AVAILABLE*

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

