



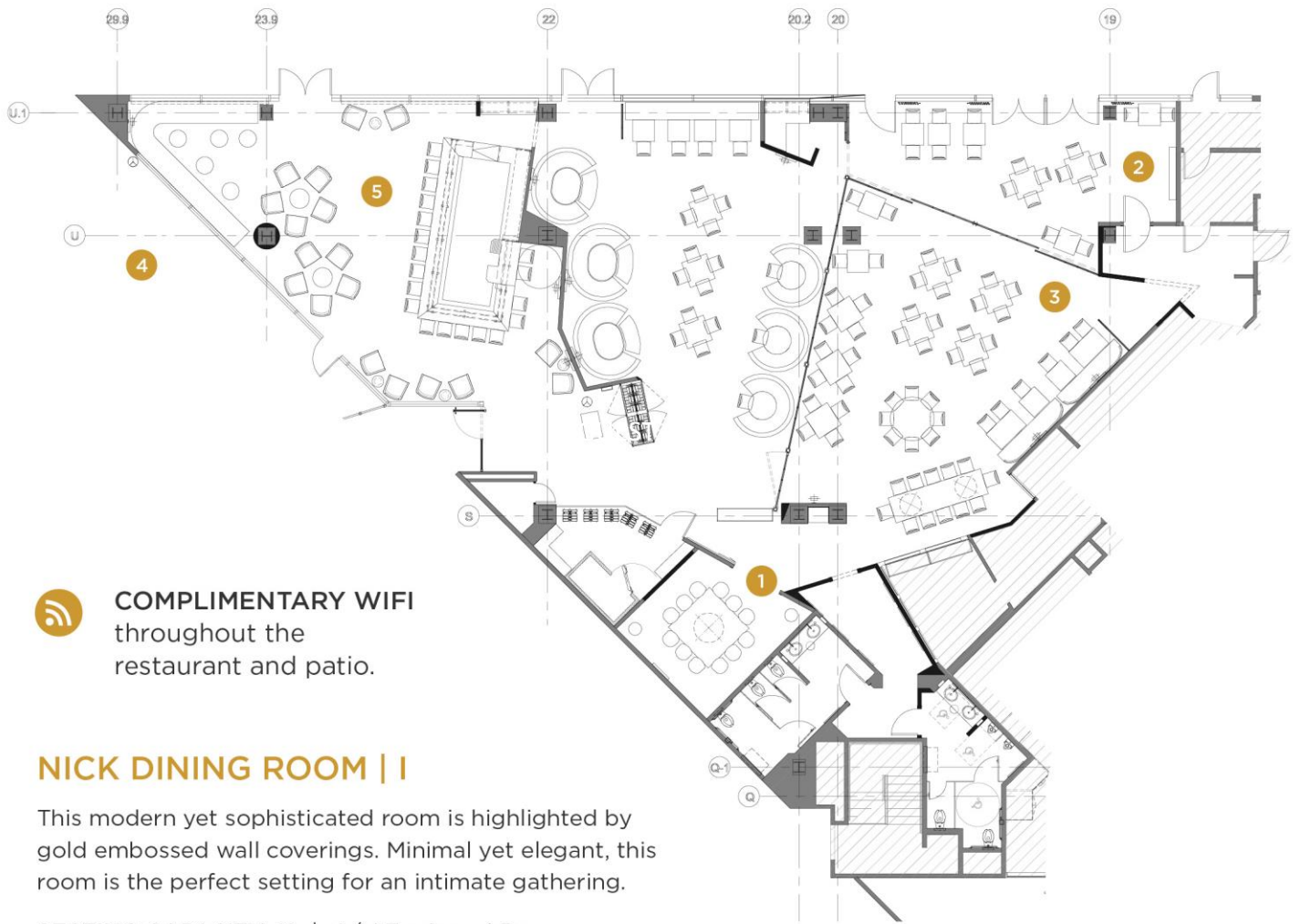
NICK  **STEF'S**[®]
STEAKHOUSE

“BEST STEAKHOUSE IN DOWNTOWN LA” - *Downtown News*

LUNCH

CATERING AND SPECIAL EVENT SALES

P 213 972 3028 | F 213 972 3782 | events@nickandstefs.com
330 South Hope St., Los Angeles, CA 90071 | patinacatering.com



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

SCALLOP TARTAR Watermelon radish, green siracha

SEAFOOD CEVICHE Jalapeño, avocado

SALMON TERIYAKI Scallion, sesame

POPCORN SHRIMP Miso aioli

SMOKED SCOTTISH SALMON Squid ink blini, vodka beet crème fraîche

LAND

CHICKEN SALAD TOSTADAS Queso fresco, Tapatio

DRY-AGED BEEF CROSTINI JBS mashed potatoes, sauce Béarnaise WOOD

GRILLED CHICKEN YAKITORI wasabi

ROASTED FOIE GRAS MOUSSE Mango salsa

BEEF SKEWERS Truffle chimichurri

GARDEN

PITA BREAD CROSTINI Fava bean purée, micro mint

GRUYÈRE GOUGÈRES

TRUFFLED WILD MUSHROOM CROSTINI

TWICE BAKED PEE WEE POTATOES Cheddar, sour cream, chives

GAZPACHO SHOOTERS Extra virgin olive oil

CHEF'S IMAGINATION

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

3-COURSE LUNCH \$39

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 2 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

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, 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-\$10 supplemental charge

BBQ SHRIMP COCKTAIL Mesquite Madagascar shrimp, house BBQ sauce, spicy slaw- \$10 supplemental charge

PAN SEARED DIVER SCALLOPS Romanesco puree, roasted cauliflower, almonds, capers grapes- \$10 supplemental charge

ENTRÉE

CERTIFIED ANGUS BEEF: Hanger Steak 8 oz

MEAT: Half Roasted Jidori Chicken

SEAFOOD: Market Fish OR Atlantic Salmon

SUPPLEMENTAL CHARGE \$12 Petite Filet Mignon 6 oz. | New York 12 oz.

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

Beef can upgraded to Dry-Aged, Wagyu, Rib Eye, Tomahawk or Grass-Fed, MP.

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 Grilled Atlantic salmon, "salmon bacon", avocado, butter lettuce, cucumber

DESSERT

MEYER LEMON MERINGUE PIE

LIQUID CHOCOLATE BROWNIE CAKE Warm Manjari Valhrona chocolate, rum raisin, Strauss milk sorbet

WHITE CHOCOLATE SALTED CARAMEL MOUSSE

SIDES Family-style

SELECT 2 SAUCES

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