



m i l o
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EVENTS

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776

www.miloandolive.com |  [@miloandolive](https://www.instagram.com/miloandolive)

Event & Catering Manager:

Chanel Ducharme

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ABOUT US



Part of the award-winning [Rustic Canyon Family](#) of restaurants, Milo + Olive is a neighborhood bakery and pizzeria, offering a variety of morning breads and pastries, wood-fired pizzas, handmade pastas and an ever-evolving Italian menu of small plates and seasonally-inspired dishes.

The food represents our group's continued commitment to truly seasonal, market-driven cuisine—a reflection of the best ingredients available from local farmers and vendors with sustainable practices. We offer an array of wood-fired pizzas and vegetables, handmade pastas and small plates for sharing over lunch and dinner. The breakfast menu features a range of options, including egg dishes, alongside handcrafted breads, rustic pastries, and morning desserts.

We can host partial or full buyouts at Milo + Olive with indoor and outdoor options featuring a bounty of comforting dishes, appetizers and cocktails or a family-style meal of entrées, sides and an assortment of desserts.

Additionally, our full-service catering is perfect for daily office orders, parties and holiday gatherings of any size, which can be delivered or picked up for your next event. We also do off-site events! Whether you're hosting a small dinner or a large party, the Milo + Olive team can come to you. Check out the other menu on our [website](#).

Our amazing management team:
General manager: Chris, Assistant manager: Mallika
Executive Chef: Sara, Sous chefs: Brennan & Gigi
Bakery chefs: Andrea & Monserat

OUR SPACES

THE DECK

Accommodates up to 20 people seated on one table.
This space can also accommodate a 30 person
reception-style event.

PARTIAL PATIO BUYOUT

Accommodates up to 40 people seated across four tables or
a 50 person reception-style event.

FULL OUTDOOR BUYOUT

Have our covered, back patio all to yourself!
Accommodates up to 70 people seated or 100 reception-style



OUR SPACES



INDOOR BUYOUT

Host a private event inside our main dining room. Accommodates up to 30 people seated or 50 people reception-style

FULL BUYOUT

Make Milo + Olive all yours! Includes both the indoor and outdoor dining areas. Accommodates 100 people seated or 150 reception-style



SAMPLE MENUS

GROUP BRUNCH MENU

\$50 per person (+tax, healthcare, 21% service charge)
served family-style or buffet

STARTERS

(choose one)

ASSORTED PASTRY PLATTER (v) chefs selection breakfast pastries

OR

WARM CINNAMON ROLLS (v) clover cream cheese

MAIN DISHES

(choose three)

MILO + OLIVE BAGEL whipped cream cheese, cherry tomatoes, red onion & crispy capers (v)

CREAMY KENTER CANYON FARMS POLENTA (gf, av) poached eggs, bacon & arugula

WARM 3 GRAIN BOWL (v) farro, fife, quinoa, poached eggs, avocado, butternut squash, broccolini, goat cheese & basil pesto

MILO BREAKFAST (gf) scrambled eggs, roasted rosemary potatoes, choice of Neuske bacon or housemade sausage patties

BACON FRITTATA Niman Ranch bacon, potatoes, cheddar & chives

MUSHROOM FRITTATA (v) maitake and oyster mushrooms, arugula & caramelized onion

CASARECCE PASTA (v) basil, pinenuts, garlic, parmigiano & cherry tomatoes

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v) (MAKE GLUTEN-FREE + 5 pp)

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula & red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, lemon vinaigrette & parmigiano (+6 pp)

SIDES

(choose two)

ROASTED ROSEMARY POTATOES (v)

HOUSEMADE SAUSAGE PATTIES

NEUSKE BACON

av=available vegetarian vq=available vegan gf=gluten-free

We are not a certified gluten-free restaurant, and cannot ensure cross contamination will never occur. Please inform your server if you have a food allergy.

OUR GLUTEN-FREE PRODUCTS ARE MADE WITH ORIGINAL SUNSHINE FLOUR.

PLEASE REVIEW FOR YOUR SAFETY

GROUP LUNCH MENU

\$55 per person (+tax, healthcare & 21% service charge)
served family-style or buffet

STARTERS

(choose two)

GARLIC KNOT extra virgin olive oil, sea salt (v)

CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan, herbs (v, gf)

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette (v, vq, gf *capers share fryer with non-gf items)

MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

WOOD-FIRED CACIO E PEPE BROCCOLINI pecorino, black pepper, garlic (v, vq, agf)

PIZZA, PASTA + PROTEINS

(choose three)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)

MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)

TRADITIONAL PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI braised garlic, mozzarella, tomato sauce

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

BUCATINI ALLA AMATRICIANA tomato sauce, arugula, olive oil, sea salt

BASIL PESTO CASSARECCE basil, pine nuts, garlic, pecorino romano & cherry tomatoes (v,vq)

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

SAMPLE MENUS

GROUP DINNER MENU

\$60 per person (+tax, healthcare, 21% service charge)
served family-style or buffet

SNACKS

(served upon arrival for the table)

TOASTED M+O BREAD (vegan) extra virgin olive oil, sea salt

CASTELVETRANO OLIVES (vegan, gf)

STARTERS

(choose two)

GARLIC KNOT extra virgin olive oil, sea salt (v)

CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan (v, gf)

ARUGULA + RADICCHIO fried caper, fennel, parmesan, anchovy vinaigrette (v, vq, gf **capers share fryer with non-gf items*)

MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)

WOOD-FIRED CACIO E PEPE BROCCOLINI pecorino, black pepper, garlic (v, vq, agf)

PIZZA, PASTA + PROTEINS

(choose three)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)

MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)

TRADITIONAL PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + BROCCOLINI braised garlic, mozzarella, tomato sauce

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

BUCATINI ALLA AMATRICIANA tomato sauce, arugula, olive oil, sea salt

BASIL PESTO CASSARECCE basil, pine nuts, garlic, pecorino romano & cherry tomatos (v,vq)

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

DESSERT

NEW YORK STYLE CHEESECAKE salted caramel sauce, market berries (gf)

av=available vegetarian vq=available vegan gf=gluten-free

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BEVERAGES

NON ALCOHOLIC

includes sodas and iced teas. excludes specialty coffee, fresh juices, and large bottled waters.
\$15 per person (+tax, healthcare & service charge)

WINE ONLY

includes N/A package + your choice of one red wine, one white wine and either one rosé or sparkling wine.
\$40 per person (+tax, healthcare & service charge)

FULL PACKAGE

includes N/A package, wine package, two pre-selected specialty cocktails & 2 beers
\$50 per person (+tax, healthcare & service charge)

PREMIUM WINE PACKAGE

please inquire. requires seven days notice.

WE ALSO OFFER BEVERAGES BASED ON CONSUMPTION. PLEASE INQUIRE.

READY TO BOOK?

To order catering or book your large party or private event, [click here](#) to fill out an online form, or email catering@miloandolive.com.

A 18% service charge and 3% admin fee is implemented for all event bookings.

A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.

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