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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 menu of small plates and seasonally-inspired dishes by Executive Chef and Partner Erin Eastland.

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, a large party or wedding, the Milo & Olive team can come to you.

Interested in planning a full buy-out at Milo + Olive? Once we're safely able to, we can host up to 60 guests for a private event, with a bounty of comforting dishes like passed appetizers, a family-style meal of entrées, sides and an assortment of desserts.

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776 | www.miloandolive.com

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OUR FOOD



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OUR SPACE



BREAKFAST | serves 8-10

- ASSORTED BAGELS (1 dozen)
w/ Clover butter, cream cheese, housemade preserves 40
- SIDE OF NIMAN RANCH BACON 60

BEVERAGES | serves 8-10

- all beverages come with cups, lids, and stirrers.
- CAFFE LUXXE COFFEE
w/ Clover organic milk, half & half, sweeteners
regular | decaf 40
 - ART OF TEA SERVICE
w/ Clover organic milk, Bill's Bees honey, sweeteners
English breakfast | Egyptian chamomile | sencha green 45
 - ORGANIC ICED TEA
w/ Clover organic milk, lemon, housemade vanilla syrup 30
 - FRESH-SQUEEZED LEMONADE 35
 - SOFT DRINKS
Mexican coke | diet coke | sprite |
TopoChico sparkling water | Fanta | Sprite please ask

PASTRIES & SWEETS | serves 10

- ASSORTED BREAKFAST PASTRIES (1 dozen)
assorted croissants, muffins, scones, sweet cream brioche, & other
seasonal pastries 60
- ASSORTED CROISSANTS (1 dozen)
plain, Valrhona chocolate, ham & cheese, almond 55
- VANILLA BEAN POUNDCAKE 55
- SEASONAL KOUIGN AMANN VANILLA TART
seasonal fruit, housemade pastry cream
.80
- ASSORTED COOKIES (1 dozen) 35

BREADS

- HOUSE-BAKED BREADS (15 pieces)
w/ Clover butter
brioche, baguette ficelle, fruit & nut stic
ks 35
- PULL-APART BRIOCHE ROLLS
melted butter, fleur de sel 20
- HOT DOG or HAMBURGER BRIOCHE BUNS (1 dozen) 20

All catering orders require 24 hours notice.
A 4% charge is added by the restaurant to all checks to help offer fully covered healthcare to all of our employees.
Please let us know if you have questions or if you'd like the charge removed.
Thanks for supporting a healthier staff!

PASTA | serves 8-10

HOUSEMADE SPAGHETTI & MEATBALLS
parmesan, parsley95

BAKED ZITI
organic penne, housemade tomato sauce, local mozzarella, fontina,
parmesan, basil70

KALE & THREE CHEESE LASAGNA
add housemade sausage \$15
arrabiata, herbs, hand-rolled pasta80

BAKED QUATTRO FORMAGGI
taleggio, white cheddar, local mozzarella, parmesan, herbs80

CLASSIC BOLOGNESE
organic shell pasta, Clover cream, parmesan, parsley95

SALADS | small serves 8-10 | large serves 18-20

ARUGULA & RADICCHIO
fried capers, shaved fennel, lemon-anchovy dressing,
parmesansm 60 | lg 115

MILO CHOPPED
mixed lettuces, pepperoni, pickled chili, fresh mozzarella, tomato,
olives, red onion, garbanzo beans, red wine vinaigrette,
oreganosm 65 | lg 120

MILO & OLIVE FAVORITES | serves 8-10

HOUSE MARINATED OLIVES
citrus, garlic, herbs30

ROASTED CAULIFLOWER
hazelnut romesco, lemon, sea salt.....65

FREE-RANGE ORGANIC CHICKEN MEATBALLS
housemade tomato sauce, arugula & red onion salad.....1/2 40 | full
85

SAUTÉED ORGANIC KALE
pickled fresno chili, garlic60

WOOD-FIRED GARLIC KNOTS (6)
sea salt, roasted garlic oil60

SANDWICH PLATTERS | serves 8-10

PROSCIUTTO DI PARMA ON RUSTIC BAGUETTE
wild arugula, beurre de baratte, sea salt120

WARM ORGANIC CHICKEN MEATBALLS ON CIABATTA
Gioia burrata, slow-cooked tomato sauce, arugula130

**PRIVATE EVENT
MENU**

\$75 PER PERSON MENU

PASSED APPS

HOUSEMADE RICOTTA CROSTINI
ORGANIC CHICKEN MEATBALL SLIDERS

SALAD

MILO CHOPPED
pepperoni, pickled chili, tomato, olive, onion,
local mozzarella, garbanzo beans,
red wine vinaigrette

OR

ARUGULA & RADICCHIO
fried capers, shaved fennel, parmesan,
lemon-anchovy dressing

PASTA

HOUSEMADE CAVATELLI
herbed pesto

OR

CLASSIC BOLOGNESE
organic elbow pasta, clover cream,
parmesan, parsley

SIDES

GRILLED GARLIC BREAD
extra virgin olive oil, sea salt

SAUTEED ORGANIC KALE
pickled fresno chili, garlic

DESSERT

VANILLA POUND CAKE
seasonal fruit

\$100 PER PERSON MENU

PASSED APPS

HOUSEMADE RICOTTA CROSTINI
MINI VEGETABLE TARTS
ORGANIC CHICKEN MEATBALL SLIDERS
WOOD-FIRED DRUNKEN PRAWNS

SALAD

MILO CHOPPED
pepperoni, pickled chili, tomato, olive, onion,
local mozzarella, garbanzo beans, red wine vinaigrette

OR

ARUGULA & RADICCHIO
fried capers, shaved fennel, parmesan, lemon-anchovy dressing

CHARCUTERIE & CHEESE PLATTER
+\$10/PP

PASTA

HOUSEMADE CAVATELLI
herbed pesto

OR

CLASSIC BOLOGNESE
organic elbow pasta, clover cream, parmesan, parsley

MAIN

CHICKEN PARMESAN
organic mary's chicken breast, housemade tomato sauce,
local mozzarella, parmesan

SIDES

GRILLED GARLIC BREAD
extra virgin olive oil, sea salt

SAUTEED ORGANIC KALE
pickled fresno chili, garlic

DESSERT

VANILLA POUND CAKE
seasonal fruit
KOUIGN AMANN VANILLA TART

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CONNECT

OPEN DAILY

COFFEE & PASTRIES - 8 am-11am | HOT BREAKFAST - 9am-11am

LUNCH & DINNER - Sun-Thu 11am- 9 pm & Fri-Sa 11am-10pm



If you are interested in catering, a buy-out or booking an off-site event, please contact:

General Manager Taylor Ly
taylor.ly@miloandolive.com

2723 Wilshire Blvd., Santa Monica, CA 90403
310.453.6771 | www.miloandolive.com

↑ CIABATTA

CHEESE
BREAD

FRUIT +
NUT

↑
SESAME