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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) | 40

w/ Clover butter, cream cheese, housemade preserves

SEASONAL VEGETABLE FRITTATA | 60

SIDE OF NIMAN RANCH BACON | 60

BEVERAGES | serves 8-10

all beverages come with cups, lids, and stirrers.

CAFFE LUXKE COFFEE regular | decaf | 40

w/ Clover organic milk, half & half, sweeteners

ART OF TEA SERVICE - english breakfast | egyptian

chamomile | sencha green | 45

w/ Clover organic milk, Bill's Bees honey, sweeteners

ORGANIC ICED TEA

w/ Clover organic milk, lemon, housemade vanilla syrup | 35

FRESH-SQUEEZED LEMONADE 40

SOFT DRINKS

Mexican coke | diet coke | sprite | Topo Chico sparkling | please ask

PASTRIES & SWEETS | serves 10

ASSORTED BREAKFAST PASTRIES (1 dozen) | 60

assorted croissants, muffins, scones & other seasonal pastries

ASSORTED CROISSANTS (1 dozen) | 55

plain, tcho chocolate, ham & cheese, almond

VANILLA BEAN POUNDCAKE | 55

SEASONAL FRUIT KOUIGN AMANN TART | 80

housemade vanilla pastry cream

SONORA CRUMB CAKE w/SEASONAL FRUIT | 60

RUSTIC FROSTED CAKE | 70

BREADS

HOUSE-BAKED BREADS (15 pieces) | 35

clover butter on the side

PULL-APART BRIOCHE ROLLS | 20

melted butter, fleur de sel

HOT DOG or HAMBURGER 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, parsley | 95

BAKED ZITI organic penne, housemade tomato sauce, local

mozzarella, fontina, parmesan, basil | 70

KALE & THREE CHEESE LASAGNA

arrabiata, herbs, hand-rolled pasta | 85

add housemade sausage | + 15

BAKED QUATTRO FORMAGGI taleggio, white cheddar, local

cal mozzarella, parmesan, herbs | 80

CLASSIC BOLOGNESE organic shell pasta, Clover cream,

parmesan, parsley | 95

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

ARUGULA & RADICCHIO fried capers, shaved fennel, lemon-

anchovy dressing, parmesan sm 60 | lg 115

MILO CHOPPED mixed lettuces, pepperoni, pickled chili, fresh

mozzarella, tomato, olives, red onion, garbanzo beans, red wine

vinaigrette, oregano sm 65 | lg 120

BABY KALE & ROASTED PEAR SALAD pomegranate,

pistachio aillade, feta, lemon vinaigrette | 80

MILO & OLIVE FAVORITES | serves 8-10

HOUSE MARINATED OLIVES citrus, garlic, herbs | 30

ROASTED BUTTERNUT SQUASH vanilla date butter | 75

WOOD-FIRED WEISER SHISHITOS hazelnut romesco,

sheep's milk feta, lemon, sea salt | 50

ORGANIC CHICKEN MEATBALLS tomato sauce, arugula &

red onion salad **half** 45 | **full** 90

ROASTED BUTTERNUT SQUASH vanilla date butter | 75

SAUTÉED ORGANIC KALE pickled fresno chili, garlic | 60

POLENTA chimichurri, marcarpone | 65

add housemade sausage | +50

WOOD-FIRED GARLIC KNOTS (6)

sea salt, roasted garlic oil | 60

SANDWICH PLATTERS | serves 8-10

PROSCIUTTO DI PARMA ON RUSTIC BAGUETTE

wild arugula, beurre de baratte, sea salt | 120

WARM CHICKEN MEATBALLS ON CIABATTA

Gioia burrata, slow-cooked tomato sauce, arugula | 130

\$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

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310.453.6771 | www.miloandolive.com

SESAME

FRUIT +
NUT

CIABATTA

CHEESE
BREAD