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Catering & Events

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

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 by Pastry Chef Kelsey Brito, 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 an event at Milo + Olive?

We can host partial buyouts inside or on our back patio, with a bounty of comforting dishes like passed appetizers, a family-style meal of entrées, sides and an assortment of desserts.



CATERING MENU

BREAKFAST | serves 8-10

ASSORTED BAGELS (1 dozen) | 45
w/ Clover butter, cream cheese,
housemade preserves

SEASONAL VEGETABLE FRITTATA | 60

MARKET VEGETABLE QUICHE | 85

SIDE OF NIMAN RANCH BACON | 60

BEVERAGES | serves 8-10

all beverages come with cups, lids, and
stirrers.

CAFFE LUXXE 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

ASSORTED SOFT DRINKS | please ask

BREADS

HOUSE-BAKED BREADS (12 pieces) | 30
Clover butter on the side

PULL-APART BRIOCHE ROLLS | 20
melted butter, fleur de sel

BRIOCHE HAMBURGER BUNS (1 dozen) | 22

PASTRIES | serves 10-12

ASSORTED BREAKFAST PASTRIES (1 dozen) | 65
assorted croissants, muffins, scones & other
seasonal pastries

ASSORTED CROISSANTS (1 dozen) | 62
plain, valrhona chocolate, ham & cheese, almond

SWEETS | serves 8-10

VANILLA BEAN POUNDCAKE | 60

VEGAN CRUMB CAKE | 62
with seasonal market fruit

RUSTIC FROSTED CAKE | 70

3-LAYER OLIVE OIL CAKE | 95 (serves 12-14)
buttercream & filling changes seasonally,
so please inquire

SEASONAL FARMERS' MARKET FRUIT PIE | 65
please inquire about our daily flavors

S'MORES PIE | 70
tehachapi grain project sonora crust, tcho chocolate
custard filling, salty vanilla bean meringue

SEASONAL FRUIT KOUIGN AMANN TART | 80
housemade vanilla pastry cream

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!

CATERING MENU continued

SANDWICH PLATTERS | serves 8-10

PROSCIUTTO DI PARMA ON RUSTIC BAGUETTE
wild arugula, Clover butter, sea salt | 100

WARM CHICKEN MEATBALLS ON CIABATTA
Gioia burrata, slow-cooked tomato sauce, wild arugula | 115

MARKET TOMATO & FRESH MOZZARELLA ON RUSTIC BAGUETTE Gioia burrata, walnut - basil pesto, wild arugula | 115

FELINO SALAME, PEPPERS & FRESH MOZZARELLA ON CIABATTA roasted red peppers, crisp romaine, red wine oregano vinaigrette | 115

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

WILD 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

COLD PASTA penne pasta, spinach, castelvetro olives, pickled chili, cherry tomatoes, fresh mozzarella, red wine oregano vinaigrette | 55

TOMATO & STONEFRUIT local burrata, aged balsamic, basil on a bed wild arugula | 85

WEISER MELON & PRSCIUTTO arugula, pistachio aillade, purple basil, local burrata | 85

MIMI'S WATERMELON charred corn, pickled fresno chili, purple radish, persian cucumber, avocado, arugula, mint, sheep's milk feta | 75

PASTA | serves 8-10

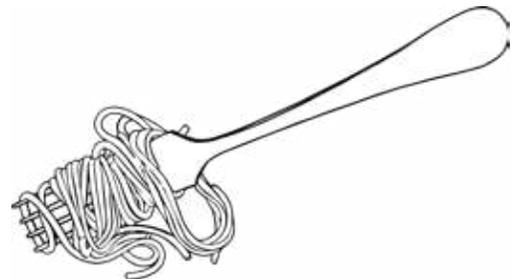
HOUSEMADE SPAGHETTI & ORGANIC CHICKEN MEATBALLS house tomato sauce, parmesan, herbs | 75

BAKED ZITI fresh rigatoni, housemade tomato sauce, local mozzarella, fontina, parmesan, basil | 70

KALE & THREE CHEESE LASAGNA house tomato sauce, local mozzarella, fontina, parmesan, basil | 70
add housemade sausage | + 15

BAKED QUATTRO FORMAGGI fresh rigatoni, taleggio, fontina val d'aosta, local mozzarella, parmesan, Clover cream, herbs | 80

CLASSIC BOLOGNESE fresh rigatoni, veal, pork & beef bolognese, house tomato sauce, Clover cream, parmesan, parsley | 85



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CATERING MENU continued

MILO & OLIVE MAINS | serves 8-10

ORGANIC CHICKEN MEATBALLS tomato sauce, arugula & red onion salad
half 40 | full 75

MARINATED WILD SHRIMP & WARM

AGRODOLCE GRAINS red quinoa, farro & fife + seasonal vegetables, butter, herbs, & agrodolce dressing | 90

SIDES | serves 8-10

HOUSE MARINATED OLIVES
citrus, garlic, herbs | 30

WOOD-FIRED GARLIC KNOTS (6)
sea salt, thyme, roasted garlic oil | 65

WOOD-FIRED MARKET ZUCCHINI & SQUASH
chimichurri, fresno chili, feta | 60

WOOD-FIRED GREEN BEANS cherry tomatoes, chili butter, garlic, toasted walnuts, parmesan | 65

SAUTÉED ORGANIC KALE pickled fresno chili, garlic, butter, chili vinegar | 65

CREAMY TEHACHAPI POLENTA marcarpone, parmesan, herbs | 65



**Check out the following pages for our coursed menus,
available for private events at our pizzeria
or off-site catering!**

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PRIVATE EVENT MENU

These menus are available for off-site catering, or we can host partial buyouts at Milo & Olive inside or on our back patio.

Outdoor Buyout: Up to 38 people seated or 55 for a standing reception.
Food & Beverage Minimum - \$6,000

Indoor Buyout: Up to 38 guests seated (doesn't include our counter) or 45 for a standing reception.
Food & Beverage Minimum - \$8,500

\$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 FARRO CASARECCHIA
herbed pesto

- OR -

CLASSIC BOLOGNESE

fresh rigatoni, 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
crème fraîche whipped cream, honey

*Wine, Beer, Cocktails and other beverages for our partial buyouts are based upon consumption and go towards the Food & Beverage Minimum.

*A 20% service charge is also added for partial buyouts.

\$100 PER PERSON MENU

PASSED APPS

HOUSEMADE RICOTTA CROSTINI
MINI VEGETABLE TARTS
ORGANIC CHICKEN MEATBALL SLIDERS
WOOD-FIRED SPICY 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 FARRO CASARECCHIA
herbed pesto

- OR -

CLASSIC BOLOGNESE

fresh rigatoni, 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
crème fraîche whipped cream, honey

KOUIGN AMANN VANILLA TART

CONTACT

OPEN DAILY

BREAKFAST - 8am-11am | WEEKEND BRUNCH - 8am-2pm

LUNCH & DINNER - 11am - 10pm

READY TO BOOK?

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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