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# Catering & Events

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2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776  
[www.miloandolive.com](http://www.miloandolive.com) | [@miloandolive](https://www.instagram.com/miloandolive)

# ABOUT US

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Part of the award-winning Rustic Canyon Family of restaurants and helmed by Executive Chef and Partner Erin Eastland, 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.

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.

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# OUR FOOD



# CATERING MENU

## **BREAKFAST | serves 8-10**

**ASSORTED BAGELS (1 dozen) | 45**  
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 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**

**SOFT DRINKS**  
Mexican Coke | Diet Coke | Sprite | Topo Chico  
sparkling | 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**

**RUSTIC SINGLE LAYER CAKE | 70**  
changes seasonally, please inquire

**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, slow-cooked tomato sauce, 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 SALAD** penne pasta, spinach, nicoise olives, pickled chili, cherry tomatoes, fresh mozzarella, red wine oregano vinaigrette | 55

## **MAINS | serves 8-10**

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

**ORGANIC CHICKEN WINGS** Calabrian chili butter, garlic, house ranch, radish & cucumber salad | 85

**MARINATED WILD SHRIMP & WARM AGRODOLCE GRAINS** red quinoa, farro & fife + seasonal vegetables, butter, herbs, & agrodolce dressing | 90

## **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

## **SIDES | serves 8-10**

**HOUSE MARINATED OLIVES** citrus, garlic, herbs | 3

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

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

**WOOD-FIRED SNAP PEAS** 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

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# OUR SPACE



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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.

**Indoor Buyout:** Up to 38 guests seated (doesn't include our counter) or 45 for a standing reception.

Please inquire about food and beverage minimums. Wine, beer, cocktails and other beverages for our partial buyouts are based upon consumption and go towards the food and beverage minimum.

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

## \$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

## \$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/person

### 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

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# CONTACT

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## 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:*

[catering@miloandolive.com](mailto:catering@miloandolive.com)

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