



miloandolive

PRIVATE EVENTS

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776

www.miloandolive.com | [@miloandolive](https://www.instagram.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, 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. Executive Chef Connor Underwood turns out 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, like passed 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, a large party or wedding, the Milo + Olive team can come to you. Check out the other menu on our [website](#).

OUR SPACES

THE DECK

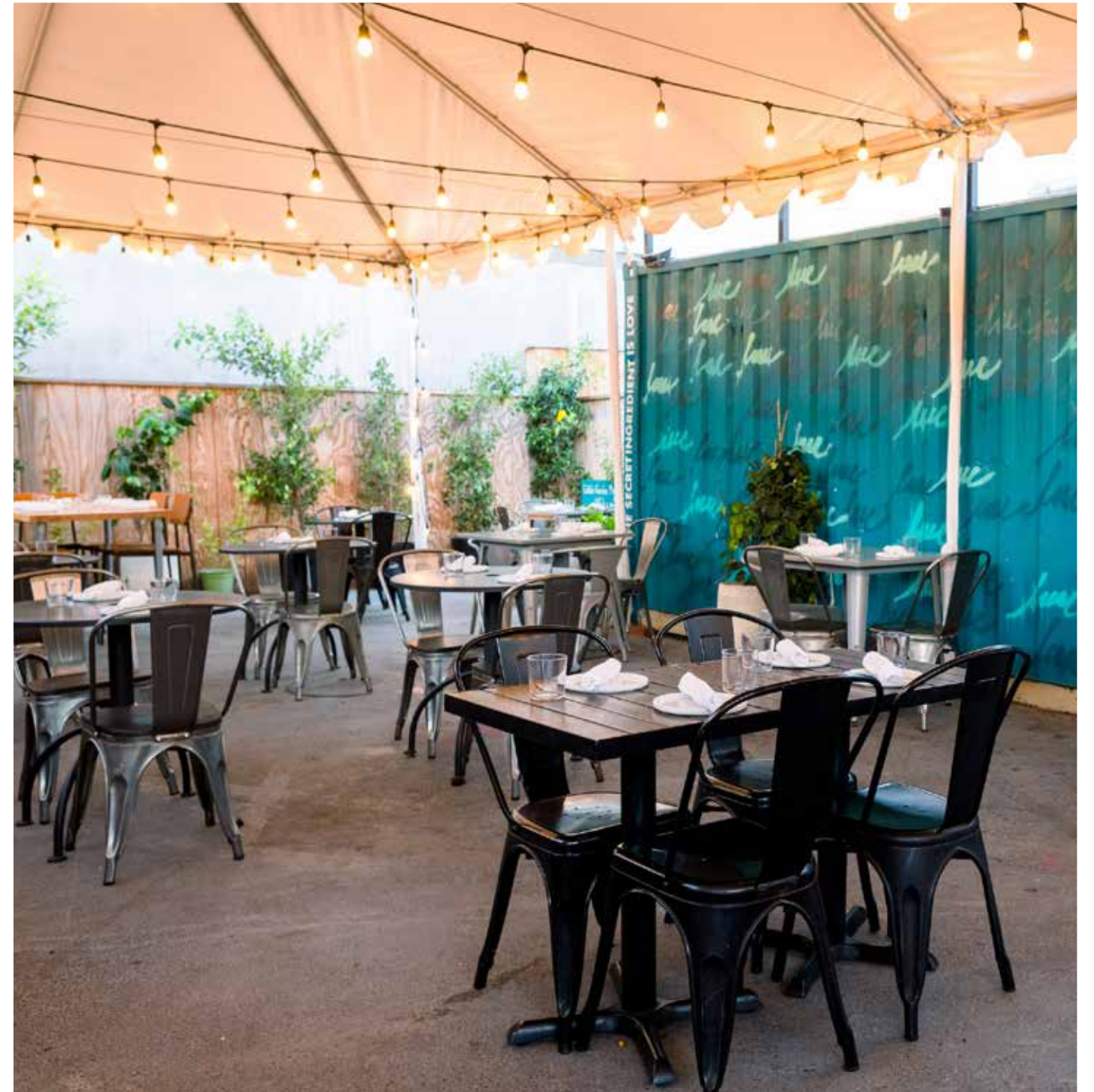
Accommodates up to 22 people seated or 40 reception-style

PARTIAL PATIO BUYOUT

Accommodates 32 people seated at one, long table
or 48 people seated at two long tables

FULL OUTDOOR BUYOUT

Have our covered, back patio all to yourself!
Accommodates up to 80 people seated or 100 reception-style



OUR SPACES



PARTIAL INDOOR BUYOUT

Host a semi-private event inside our main dining room.
Accommodates up to 38 people seated or 50 people
reception-style

FULL BUYOUT

Make Milo + Olive all yours! Includes indoor and outdoor
dining areas.
Accommodates 120 people seated or 150 reception-style



OUR FOOD



SAMPLE MENUS

GROUP BRUNCH MENU

\$35 per person (+tax, healthcare & 20% service charge)
served family-style

BREADS + PASTRIES

please select one

WARM M+O COUNTRY BREAD (vq) jam, butter

ASSORTED BREAD BASKET (vq) jam, butter

PASTRY PLATTER (v) chef's selection of fresh baked pastries and breads (+5 pp)

STARTERS

please select two

VEGAN CARROT SOUP (gf) coconut milk, chili oil, crispy rosemary, black pepper

ARUGULA + RADICCHIO (v, vq, gf) fried caper, fennel, parmesan, lemon anchovy vinaigrette
add chilled wild shrimp (+7 pp)

WOOD-FIRED ZUCCHINI (v, vq, gf) hazelnut romesco, whipped ricotta, fennel pollen, lemon zest, chives

CHILLED EGGPLANT IN AGRODOLCE (v, gf) mint, oregano, pickled chili, feta

MAIN DISHES

please select three

STRAUS GREEK YOGURT + HOUSEMADE SEEDED GRANOLA (v) market fruit

SANTA BARBARA SMOKEHOUSE LOX BAGEL cream cheese, red onion, crispy capers

MILO BREAKFAST 2 eggs any style, bacon, chimichurri potatoes, arugula, baguette toast

SLOW-COOKED EGGS IN PEPPERONATA SKILLET (v) parmesan, garbanzo, herbs, breadcrumbs, baguette

AVOCADO TOAST (v) soft boiled eggs, seasoned tomatoes, red onion, garbanzo, farmers' market radish on toasted country bread
sub egg whites (+2 pp)

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

BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella

GROUP LUNCH MENU

\$35 per person (+tax, healthcare & 20% service charge)
served family-style

STARTERS

please select two

SIDE OF TOASTED M+O BREAD (vegan) extra virgin olive oil

HOUSE MARINATED OLIVES (vegan, gf)

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

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

SUNDRIED TOMATO TOAST (v) castelvetrano olives, whipped ricotta, crispy rosemary, olive oil

ARUGULA + RADICCHIO (v, vq, gf) fried caper, fennel, parmesan, lemon anchovy vinaigrette

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

MAIN DISHES

please select three

SPAGHETTINI BOLOGNESE clover cream, parsley, parmesan

RIGATONI ALL'AMATRICIANA crispy braised bacon, aged parmesan, pink peppercorn, parsley

SPINACH CAMPANELLE (v) walnut basil pesto cream, heirloom zucchini, house breadcrumbs, chili oil

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+6 pp)

CRISPY CHICKEN MILANESE citronette fennel + radicchio slaw, parmesan, parsley (+6 pp)

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

A.G.C.T. (v) arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (+6 pp)

MIXED MUSHROOM PIZZA (v) fontina val d'aosta, thyme, lemon zest, parmesan (+4 pp)

FELINO SALAME + ROASTED RED PEPPER PIZZA caramelized onion, tomato sauce, mozzarella (+4 pp)

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

SAMPLE MENUS

GROUP DINNER MENU

**\$55 per person (+tax, healthcare & 20% service charge)
served family-style**

HOUSE MARINATED OLIVES (vegan, gf) + ASSORTED BREADS (vq) included

STARTERS

please select two

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

ROASTED MEDJOOOL DATES (v) gorgonzola vinaigrette, walnuts, crispy rosemary

SUNDRIED TOMATO TOAST (v) castelvetrano olives, whipped ricotta, crispy rosemary, olive oil

ARUGULA + RADICCHIO (v, vq, gf) fried caper, fennel, parmesan, lemon anchovy vinaigrette

SAUTÉED KALE (v, gf) pickled chili, garlic

WOOD-FIRED ZUCCHINI (v, vq, gf) hazelnut romesco, whipped ricotta, fennel pollen, lemon zest, chives

MAIN DISHES

please select three

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

A.G.C.T. (v) arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (+6 pp)

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

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

BRAISED BACON + STONE FRUIT PIZZA fontina cream, seasonal stone fruit, aged balsamic

PORK BELLY SAUSAGE + KALE PIZZA braised garlic, mozzarella, tomato cream

FELINO SALAME + ROASTED RED PEPPER PIZZA caramelized onion, tomato sauce, mozzarella

SPAGHETTINI BOLOGNESE clover cream, parsley, parmesan

SPINACH CAMPANELLE (v) walnut basil pesto cream, heirloom zucchini, house breadcrumbs, chili oil

CRISPY ORGANIC CHICKEN MILANESE citronette fennel + radicchio slaw, parmesan, parsley (+6 pp)

PEI MUSSELS sundried tomato brodo, garlic, parsley, house baguette (+10 pp)

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+6 pp)

CHEF'S DESSERT SELECTIONS

BEVERAGE PACKAGES

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.
50 per person (+tax, healthcare & service charge)

PREMIUM WINE PACKAGE

please inquire. requires seven days notice.

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@milolandolive.com.

A 50% credit card deposit is required at the time of booking. Deposits will be returned in full to any cancellation made at least 72 hours in advance. Guests cancelling within 24 hours will have the option to apply their deposit towards rebooking their event within the same month.