



milo & olive

PRIVATE EVENTS

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[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, 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. We offer 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





# MENUS

## GROUP BRUNCH MENU

\$45 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

STARTER  
please select one

- TOMATO BISQUE (vq, gf ) market herbs, creme fraiche
- GARLIC KNOT (v) extra virgin olive oil, sea salt
- MILO CHOPPED (av, vq, gf ) pepperoni, pickled chili, radish, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette
- CITRUS + BURRATA (v, vq) grapefruit, orange, sherry vinaigrette, kumquats, candied walnuts, toasted baguette
- ARUGULA + RADICCHIO (v, vq, gf ) fried caper, fennel, parmesan, lemon anchovy vinaigrette  
add chilled wild shrimp (+7 pp)

MAIN DISHES  
please select three

- STRAUS GREEK YOGURT + HOUSEMADE SEEDED GRANOLA (v) market fruit
- MILO + OLIVE BAGEL (v) crème fraiche, onion, cherry tomato, olive oil, salt, pepper
- SANTA BARBARA SMOKEHOUSE LOX BAGEL cream cheese, red onion, crispy capers
- MILO BREAKFAST eggs any style, bacon, chimichurri potatoes, arugula, baguette toast
- SLOW-COOKED EGGS IN PEPERONATA SKILLET (v) parmesan, garbanzo, herbs, breadcrumbs, baguette
- AVOCADO TOAST (v) pepita crunch (pumpkin seeds, sunflower seeds, sesame seeds), shaved persimmons,  
house pickles and fresh herbs 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

\$50 per person (+tax, healthcare & 20% service charge)  
served family-style

STARTER  
please select two

- GARLIC KNOT (v) extra virgin olive oil, sea salt
- PROSCIUTTO TOAST local burrata, hot honey, basil
- PRIME BEEF SHORT RIB ARROSTICINI SKEWERS garlic butter country bread, fresh herbs (+3pp)
- 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
- CITRUS + BURRATA (v, vq) grapefruit, orange, kumquat, sherry vinaigrette, candied walnuts, toasted baguette

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 (+2pp)
- MUSHROOM PIZZA (v) fontina val d'Aosta, thyme, lemon zest, parmesan
- CRISPY PEPPERONI PIZZA mozzarella, tomato sauce
- PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce
- PORK BELLY SAUSAGE + KALE PIZZA braised garlic, mozzarella, tomato cream
- FELINO SALAME + ROASTED RED PEPPER PIZZA caramelized onion, tomato sauce, mozzarella
- SPRING GREENS PIZZA (v) fontina cream, mozzarella, peas, arugula, mushroom, caramelized onion, pecorino, chives
- CACIO E PEPE BUCATINI (v) weiser farms snow peas, english peas, pecorino, aleppo
- SPAGHETTINI BOLOGNESE parsley, parmesan, cream
- RIGATONI (v) walnut basil pesto cream, market vegetable, burrata, breadcrumbs, chili oil
- SPAGHETTI (v) peperonata sauce, burrata, pistachio, lemon zest
- MALFADINE + BRAISED BEEF RAGU chives, aged parmesan, truffle oil (+3)
- MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)
- CRISPY ORGANIC CHICKEN MILANESE aged parmesan, market shaved salad (+6 pp )
- PEI MUSSELS herb brodo, garlic, fennel, leeks, house baguette (+6 pp)

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

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!

# MENUS

## GROUP DINNER MENU

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

HOUSE MARINATED OLIVES (vegan, gf) + TOAST M+O BREAD (vq) included

### STARTERS

please select two

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

PROSCIUTTO TOAST local burrata, hot honey, basil

PRIME BEEF SHORT RIB ARROSTICINI SKEWERS garlic butter country bread, fresh herbs (+3pp)

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

CITRUS + BURRATA (v, vq) grapefruit, orange, kumquat, sherry vinaigrette, candied walnuts, toasted baguette

### PIZZA, PASTA + PROTEINS

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 (+2pp)

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

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

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

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

SPRING GREENS PIZZA (v) fontina cream, mozzarella, peas, arugula, mushroom, caramelized onion, pecorino, chives

SPAGHETTINI BOLOGNESE parsley, parmesan, cream

RIGATONI (v) walnut basil pesto cream, market vegetable, burrata, breadcrumbs, chili oil

SPAGHETTI (v) peperonata sauce, burrata, pistachio, lemon zest

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE aged parmesan, market shaved salad (+6 pp)

PEI MUSSELS herb brodo, garlic, fennel, leeks, house baguette (+6 pp)

### CHEF'S DESSERT SELECTIONS

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

## 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](mailto:catering@milolandolive.com).

A 20% service charge and 3% admin fee is implemented for all large reservations.