



CATERING MENU

Catering orders generally require 48 hours advance notice.

Cancellations: Any cancellations made with 48 hours of pick-up are subject to a 50% charge.

To place an order for pickup or delivery, fill out the [Tripleseat Online Form](#), which can always be found on the catering & events page of our [website](#). If you have any questions you can reach us via e-mail catering@miloandolive.com.

LOCATION:

2723 Wilshire Blvd.
Santa Monica, CA 90403

DAILY HOURS:

7am - 10pm

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776

www.miloandolive.com | [@miloandolive](https://www.instagram.com/miloandolive)



BREAKFAST

LOX + BAGEL PLATTER \$195 | SERVES 10-12

sun-dried tomato cream cheese, crispy capers, red onion, cherry tomatoes, one dozen assorted bagels

M+O BAGEL PLATTER (v) \$60 | SERVES 10-12

a dozen assorted or plain bagels, sun-dried tomato cream cheese, plain cream cheese, housemade jam, Clover butter

FRITTATA \$65 | SERVES 8-10

Niman Ranch bacon, potato, cheese, chives
OR mushroom, kale, caramelized onion (v)

QUICHE \$85 | SERVES 8-10

goat cheese + market vegetables (v) OR ham + cheese

HOUSEMADE GRANOLA (v) \$85 | SERVES 8-10

Clover Farms yogurt, seasonal fruit

FRUIT SALAD (v) \$90 | SERVES 8-10

seasonal farmers market fruit

add a pint of vanilla creme fraiche whipped cream (v) \$8

BEELER'S NATURAL PORK SAUSAGE PATTIES \$60 | SERVES 8-10

NIMAN RANCH BACON \$60 | SERVES 8-10

CHIMICHURRI POTATOES (v) \$45 | SERVES 8-10

PASTRY BY THE DOZEN

ASSORTED PASTRY PLATTER \$65

CROISSANTS

butter \$60 / chocolate \$65 / ham + cheese \$75

GLUTEN-FREE VEGAN BANANA BREAD \$60

GLUTEN-FREE VEGAN OLIVE OIL CAKE \$60

VEGAN BLUEBERRY CIABATTA \$63

SCONE OF THE DAY \$65

SWEET CREAM BRIOCHE \$55

MINI CINNAMON BRIOCHE \$63

SAVORY DANISH \$78

SWEET DANISH \$78

JUMBO CINNAMON ROLLS HALF DOZEN \$45 | DOZEN \$85

BREAD BY THE LOAF

COUNTRY BREAD \$10

CHEESE BREAD \$10

OLIVE BREAD \$8

GARLIC ROSEMARY BREAD \$8

GLUTEN-FREE SESAME BREAD \$15

PLAIN BAGUETTE \$5

SESAME BAGUETTE \$5.50

CIABATTA \$7.5

BRIOCHE BUNS \$35 | DOZEN

PULL-A-PART BRIOCHE \$12 | HALF DOZEN

CHALLAH \$14

BAGELS \$27 | DOZEN
plain, sesame, everything

BEVERAGES SERVES 8-10

BONITO COFFEE TRAVELER \$50
includes whole milk, non-fat milk OR oat milk, sugar

ICED TEA \$45

LEMONADE \$50

FRESH-SQUEEZED ORANGE JUICE \$65

FRESH-SQUEEZED GRAPEFRUIT JUICE \$65





APPETIZERS SERVES 8-10

CHEESE PLATTER (v) \$120
assorted cheeses, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

ARTISAN MEAT PLATTER \$120
assorted cured meats, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

MEAT + CHEESE PLATTER \$150
assorted cheeses + cured meats, mixed nuts,
dried fruit, Bill's Bees honey, sliced baguette

M+O ASSORTED BREAD PLATTER (v) \$45 | SERVES 8-10
with Clover butter

FARMER'S MARKET CRUDITÉ PLATTER (gf, v, av) \$70
with house ranch and caramelized onion yogurt dip

WOOD FIRED GARLIC KNOT (v) \$75 | HALF DOZEN
extra virgin olive oil, sea salt

SEASONAL CROSTINI \$36 | DOZEN
choice of:
- burrata, prosciutto + hot honey
- whipped ricotta, walnuts + hot honey (v)
- cucumber, onion crema + lox
- gorgonzola dolce + seasonal fruit (v)
- whipped ricotta + sundried tomato (v)

SALAD SERVES 8-10

+ add chilled wild shrimp to any salad \$35

MILO CHOPPED (av, vq, gf) | SIDE \$65 / ENTREE \$120
mixed lettuces, pepperoni, pickled chili, fresh mozzarella,
tomato, olives, red onion, garbanzo beans, red wine
vinaigrette, oregano

ARUGULA & RADICCHIO (v, vq, gf) | SIDE \$65 / ENTREE \$120
fried caper, fennel, parmesan, lemon anchovy vinaigrette

PASTA SALAD (v) \$55
housemade penne pasta, spinach, nicoise olives, pickled chili,
cherry tomatoes, fresh mozzarella,
red wine oregano vinaigrette

SAUTEED KALE + GRAIN SALAD (v, aq) \$75
walnuts, feta, seasonal vegetables, avocado

WILD ARUGULA, ROASTED FRUIT + BURRATA (v, aq) \$75
aged balsamic, pistachio

SANDWICHES SERVES 8-10

PROSCIUTTO, MOZZARELLA, TOMATO (av) \$100
walnut, basil pesto, baguette

PROSCIUTTO + ARUGULA \$120
on buttered baguette

MARY'S ORGANIC CHICKEN MEATBALLS \$130
burrata, tomato sauce, wild arugula, ciabatta

FELINO SALAME, PEPPERS, MOZZARELLA \$130
roasted red peppers, crisp romaine,
red wine oregano vinaigrette, ciabatta

AVOCADO + KALE (v) \$130
caramelized onions, fontina, pesto cream, ciabatta

SOUP BY THE QUART

SUMMER TOMATO GAZPACHO (vq, gf) \$20 | SERVES 2-3
market herbs, fennel pollen, creme fraîche

DIY

PIZZA DOUGH (v) \$8 | SERVES 2

PIZZA KIT (v) \$30 | SERVES 2 - 4
two balls of dough, house tomato sauce,
mozzarella, olive oil, salt
mushrooms +\$5 | pepperoni +\$5 | arugula +\$3 | burrata +\$10

SIDES SERVES 8-10

SAUTEED ORGANIC KALE (v) \$55

CREAMY POLENTA (v) \$55

PROTEIN SERVES 8-10

MARY'S ORGANIC CHICKEN MEATBALLS
DOZEN \$40 / TWO DOZEN \$75
wild arugula, red onion

CRISPY ORGANIC CHICKEN MILANESE \$150
arugula, creamy lemon dressing, market herbs,
aged parmesan





PASTA SERVES 8-10

BAKED ZITI (v, aq) \$70

mozzarella, tomato sauce, basil

BAKED ZITI BOLOGNESE \$85

mozzarella, house tomato sauce, basil

RIGATONI + FREE RANGE CHICKEN MEATBALLS \$85

house tomato sauce, parmesan, herbs

BAKED ROMAN GNOCCHI ALLA SORRENTINA (v) \$95

LASAGNA QUATTRO FORMAGGI (v) \$85

fontal, taleggio, mozzarella, parmesan

LASAGNA BOLOGNESE \$100

ricotta, fontina cream

LASAGNA VERDE (v) \$95

basil walnut pesto, fontina cream, ricotta

KALE + THREE CHEESE LASAGNA (v) \$80

arrabiata sauce, mozzarella, ricotta, parmesan, herbs

VEGAN SPAGHETTI (\$60)

peperonata sauce, pistachio, lemon zest

PIZZA SERVES 2-3

MARGHERITA (v) \$22

mozzarella, tomato sauce, basil, olive oil, sea salt

A.G.C.T. (v) \$27

arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil

MIXED MUSHROOM (v) \$24

fontina val d'aosta, thyme, lemon zest, parmesan

PEPPERONI + MUSHROOM \$24

mozzarella, tomato sauce

CRISPY PEPPERONI \$23

mozzarella, tomato sauce

PORK BELLY SAUSAGE + KALE \$24

braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA \$25

tomato sauce, arugula, olive oil, sea salt

FELINO SALAME + ROASTED RED PEPPER \$25

caramelized onion, tomato sauce, mozzarella

DESSERTS

DESSERT PLATTER \$60 | 35 PIECES

pound cake bites, mini gluten-free brownies, mini chocolate chip cookies, mini chocolate pudding, mini vanilla pudding

SEASONAL UPSIDE DOWN CAKE (v) \$90 | SERVES 12-16
10" round

VANILLA POUND CAKE (v) \$55
11" x 3.5" loaf

CHOCOLATE SNACKING CAKE (v) \$55
11" x 3.5" loaf

GLUTEN-FREE BROWNIES (v) \$65 | DOZEN

CHOCOLATE CHIP COOKIES (v) \$54 | DOZEN

ASSORTED COOKIE BOX \$54 | DOZEN
includes gluten-free oatmeal cookie

PINT OF VANILLA CRÈME FRAÎCHE WHIPPED CREAM (v) \$8

CUPCAKES

requires 48 hours notice
assortments unavailable
additional cupcakes available by the half dozen for \$36

COCONUT SNOWBALL (v) \$72 | DOZEN
lemon cake, vanilla frosting, flaked coconut

CELEBRATION CUPCAKE (v) \$72 | DOZEN
vanilla cake, vanilla frosting, rainbow sprinkles

DOUBLE CHOCOLATE CUPCAKE (v) \$72 | DOZEN
chocolate cake, chocolate buttercream

S'MORES CUPCAKE (v) \$72 | DOZEN
chocolate cake, marshmallow frosting, graham cracker

STRAWBERRY + CREAM CUPCAKE (v) \$72 | DOZEN
vanilla cake, strawberry frosting

