



milo & olive

EVENTS

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, 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, 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 or a large party, the Milo + Olive team can come to you. Check out the other menu on our [website](#).

# OUR SPACES

## THE DECK

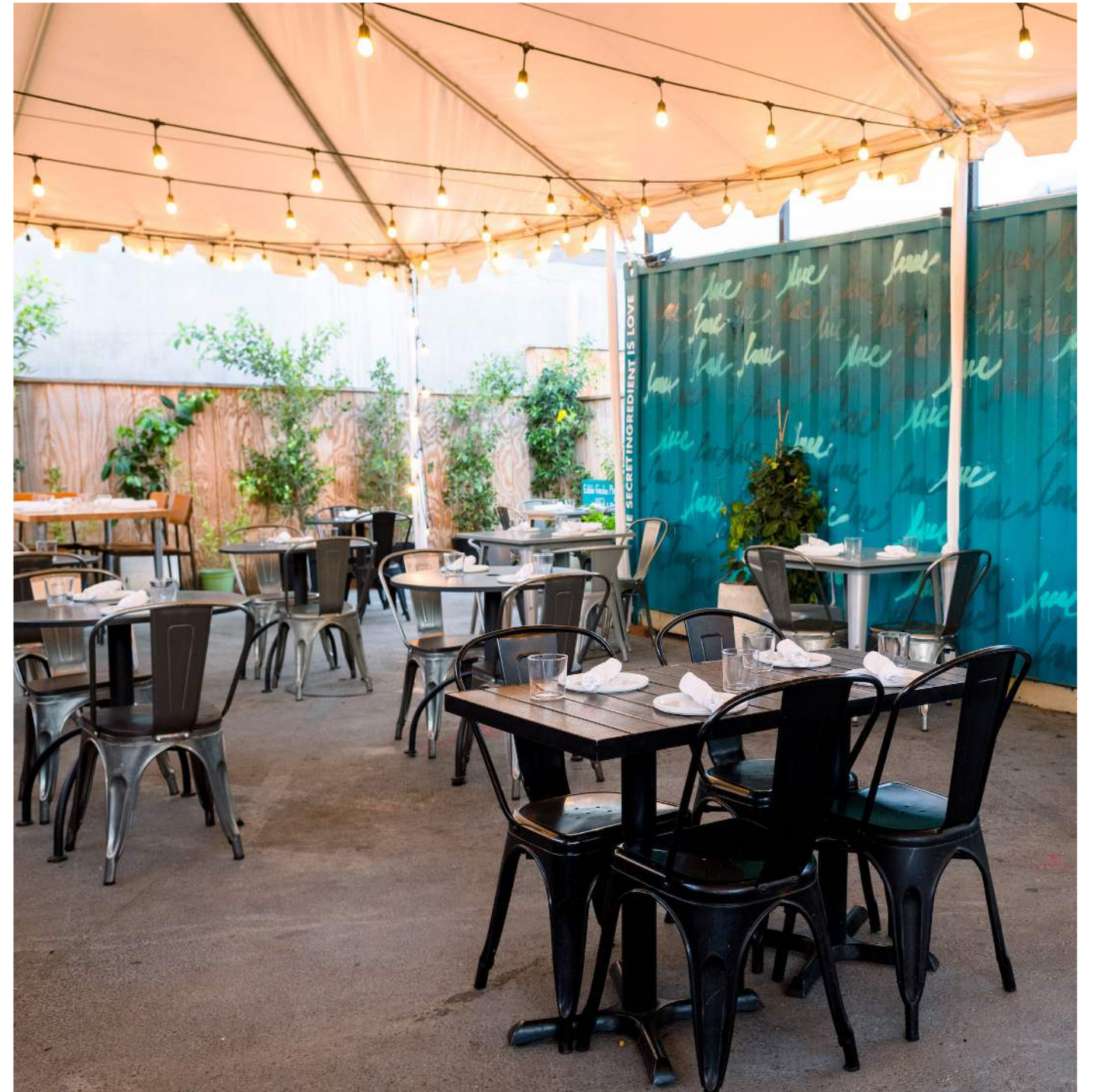
Accommodates up to 20 people seated on one table or 24 people across three tables. This space can also accommodate a 30 person reception-style event.

## PARTIAL PATIO BUYOUT

Accommodates up to 40 people seated across four tables or a 50 person reception-style event.

## FULL OUTDOOR BUYOUT

Have our covered, back patio all to yourself!  
Accommodates up to 70 people seated or 100 reception-style



# OUR SPACES



## **INDOOR BUYOUT**

Host a private event inside our main dining room. Accommodates up to 30 people seated or 50 people reception-style

## **FULL BUYOUT**

Make Milo + Olive all yours! Includes both the indoor and outdoor dining areas. Accommodates 100 people seated or 150 reception-style



# SAMPLE MENUS

## GROUP BRUNCH MENU

**\$45 per person (+tax, healthcare & 21% service charge)  
served family-style or buffet**

### STARTERS

*please select one*

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

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

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

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

SAUTEED KALE (v, gf) pickled chilli, garlic

### MAIN DISHES

*please select three*

CLOVER FARMS YOGURT + HOUSEMADE SEEDED GRANOLA (v) market fruit

MILO + OLIVE BAGEL (v) crème fraîche, onion, cherry tomato, olive oil, salt, pepper

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

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

AVOCADO TOAST (v) pepita crunch (pumpkin seeds, sunflower seeds, sesame seeds),  
house pickles, 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

MILO BREAKFAST scrambled eggs, bacon, chimichurri potatoes, arugula, baguette toast

*\*\*\* menu items are subject to change*

## GROUP LUNCH MENU

**\$50 per person (+tax, healthcare & 21% service charge)  
served family-style or buffet**

### STARTERS

*(select two, served for the table)*

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

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

PROSCIUTTO TOAST local burrata, hot honey, basil

CHEESE PLATE (v) chef's selected cheese, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds,  
toasted baguette

CHEESE + MEAT chef's selected cheese, prosciutto di parma, local honeycomb, crispy rosemary, Fat Uncle Farms  
roasted almonds, toasted baguette

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

SAUTÉED KALE (v, gf) pickled chili, garlic

### PIZZA, PASTA + PROTEINS

*(select three, served for the table)*

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

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

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

CACIO E PEPE PIZZA (v) cauliflower cream, pecorino, parmigiano, olive oil, black pepper

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + KALE PIZZA braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

RIGATONI BOLOGNESE clover cream, parsley, parmesan

FUSILLI (v) walnut basil pesto cream, market vegetables, burrata, breadcrumbs, chili oil

SPAGHETTI + MIXED MUSHROOM RAGU (v, vq) parmesan brodo, chili butter, walnuts, burrata

ZITI ALLA GENOVESE braised beef ragu, pecorino

BUCATINI CARBONARA guanciale, egg, parmigiano, black pepper, chives

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

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

*\*\*\* menu items are subject to change*

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

# SAMPLE MENUS

## GROUP DINNER MENU

**\$55 per person (+tax, healthcare & 21% service charge)  
served family-style or buffet**

### SNACKS

*(served upon arrival for the table)*

TOASTED M+O BREAD (vegan) extra virgin olive oil, sea salt  
MARINATED OLIVES (vegan, gf)

### STARTERS

*(select two, served for the table)*

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

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

PROSCIUTTO TOAST local burrata, hot honey, basil

CHEESE PLATE (v) chef's selected cheese, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette

CHEESE + MEAT chef's selected cheese, prosciutto di parma, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette

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

SAUTÉED KALE (v, gf) pickled chili, garlic

### PIZZA, PASTA + PROTEINS

*(select three, served for the table)*

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

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

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

CACIO E PEPE PIZZA (v) cauliflower cream, pecorino, parmigiano, olive oil, black pepper

CRISPY PEPPERONI PIZZA mozzarella, tomato sauce

PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce

SAUSAGE + KALE PIZZA braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt

RIGATONI BOLOGNESE clover cream, parsley, parmesan

FUSILLI (v) walnut basil pesto cream, market vegetables, burrata, breadcrumbs, chili oil

SPAGHETTI + MIXED MUSHROOM RAGU (v, vq) parmesan brodo, chili butter, walnuts, burrata

ZITI ALLA GENOVESE braised beef ragu, pecorino

CLAMS + SPAGHETTONI garlic, fennel, chili flakes, prosecco, breadcrumbs (+7 pp)

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

CRISPY ORGANIC CHICKEN MILANESE arugula, creamy lemon dressing, market herbs, aged parmesan (+6 pp)

*\*\*\* menu items are subject to change*

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.