



CATERING MENU

To place an order for pickup or delivery, visit the catering portal 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.

Catering orders generally require 48 hours advance notice.

LOCATION:
2723 Wilshire Blvd.
Santa Monica, CA 90403

DAILY HOURS:
8am - 10pm

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

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

HOUSEMADE 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 WALNUT
CHOCOLATE CHIP MUFFIN \$60

GLUTEN-FREE VEGAN OLIVE OIL CAKE \$60

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

QUE 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**
Clover butter

**FARMER'S MARKET CRUDITÉ
PLATTER (gf, v, av) \$70**
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)

MARKET 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
avocado, market vegetable, feta, chili oil

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

SAUTEED ORGANIC KALE (v) \$55
pickled chili, garlic

WOOD-FIRED ZUCKERMAN ASPARAGUS (v) \$95
sun-dried tomato 'nduja

SANDWICHES SERVES 10-12

SANDWICH PACKAGE \$180

12 half sandwiches, housemade potato chips and chocolate chip cookies

choice of:

Milo Spicy Italian Sandwich and Caprese

MILO SPICY ITALIAN SANDWICH \$130

capicola, mortadella, felino salami, provolone, giardiniera, lettuce, tomato, mustard, mayo

CAPRESE SANDWICH (V) \$130

local mozzarella, basil, piquillo peppers, sun-dried tomato spread

PROSCIUTTO + ARUGULA \$120

on buttered baguette

MARY'S ORGANIC CHICKEN MEATBALLS \$130

burrata, tomato sauce, wild arugula, ciabatta

PASTA SERVES 8-10

BAKED ZITI (v, aq) \$70

mozzarella, house 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

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

CACIO E PEPE (v) \$23
cauliflower cream, pecorino, parmigiano, evoo,
black pepper

CRISPY PEPPERONI \$23
mozzarella, tomato sauce

PEPPERONI + MUSHROOM \$24
mozzarella, tomato sauce

SAUSAGE + KALE \$24
braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA \$25
tomato sauce, arugula, olive oil, sea salt

MORTADELLA \$27
white cheddar, red onion agrodolce, stracchino
cream, pistachios

PIZZA PARTIES

PIZZA PACKAGE \$135 | SERVES 6-8
3 garlic knots, 3 salads + 3 pizzas

choice of:

Milo Chopped OR Arugula + Radicchio and
selected pizzas

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

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

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 | SERVES 8-10

CHOCOLATE SNACKING CAKE (v) \$55
11" x 3.5" loaf | SERVES 8-10

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

