



CATERING

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.

All catering orders have a 1.5% admin fee.

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776

www.miloandolive.com | [@miloandolive](#)



A 4% charge is added by the restaurant to all checks to help offer fully covered healthcare to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.



BREAKFAST

LOX + BAGEL PLATTER \$205 | SERVES 10-12
sun-dried tomato cream cheese, crispy capers,
red onion, cherry tomatoes, one dozen assorted
bagels

M+O BAGEL PLATTER (v) \$63 | SERVES 10-12
a dozen assorted or plain bagels, sun-dried
tomato cream cheese, plain cream cheese,
housemade jam, Clover butter

FRITTATA \$95 | SERVES 8-10
Niman Ranch bacon, potato, cheese, chives
OR mushroom, kale, caramelized onion (v)

QUICHE \$105 | SERVES 8-10
goat cheese + market vegetables (v)
OR ham + cheese

HOUSEMADE GRANOLA (v) \$95 | 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 \$80 | SERVES 8-10

NIMAN RANCH BACON \$75 | SERVES 8-10

CRISPY POTATOES (v) \$55 | SERVES 8-10

PASTRY BY THE DOZEN

ASSORTED PASTRY PLATTER \$68

CROISSANTS
butter \$63 / chocolate \$68 / ham + cheese \$80

GLUTEN-FREE VEGAN BANANA WALNUT CHOCOLATE CHIP
MUFFIN \$63

GLUTEN-FREE VEGAN OLIVE OIL CAKE \$63

SCONE OF THE DAY \$68

SWEET CREAM BRIOCHE \$58

MINI CINNAMON BRIOCHE \$66

SAVORY DANISH \$82

SWEET DANISH \$82

JUMBO CINNAMON ROLLS
HALF DOZEN \$47 | DOZEN \$90

BREAD

BY THE LOAF

COUNTRY BREAD \$11

CHEESE BREAD \$11

OLIVE BREAD \$10

GARLIC ROSEMARY BREAD \$8

GLUTEN-FREE SESAME BREAD \$16

PLAIN BAGUETTE \$5

SESAME BAGUETTE \$6

CIABATTA \$7.5

BRIOCHE BUNS \$37 | DOZEN

PULL-A-PART BRIOCHE \$13 | HALF DOZEN

CHALLAH \$15

BAGELS \$28 | DOZEN
plain, sesame, everything

BEVERAGES

SERVES 8-10

QUE BONITO COFFEE TRAVELER \$53
includes whole milk, non-fat milk OR oat milk, sugar

ICED TEA \$47

LEMONADE \$53

FRESH-SQUEEZED ORANGE JUICE \$68

FRESH-SQUEEZED GRAPEFRUIT JUICE \$68





APPETIZERS

SERVES 8-10

CHEESE PLATTER (v) \$125
assorted cheeses, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

ARTISAN MEAT PLATTER \$130
assorted cured meats, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

MEAT + CHEESE PLATTER \$155
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) \$95**
house ranch and caramelized onion yogurt dip

WOOD FIRED GARLIC KNOT (v) \$80 | HALF DOZEN
extra virgin olive oil, sea salt

SEASONAL CROSTINI \$45 | 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 \$38

MILO CHOPPED
(av, vq, gf) | SIDE \$80 / ENTREE \$130
mixed lettuces, pepperoni, pickled chili, fresh
mozzarella, tomato, olives, red onion, garbanzo
beans, red wine vinaigrette, oregano

ARUGULA & RADICCHIO
(v, vq, gf) | SIDE \$80 / ENTREE \$130
fried caper, fennel, parmesan, lemon anchovy vinaigrette
**capers share fryer with non-gf items*

PASTA SALAD (v) \$95
housemade penne pasta, spinach, nicoise olives,
pickled chili, cherry tomatoes, fresh mozzarella,
red wine oregano vinaigrette

SAUTEED VEGGIE + GRAIN SALAD (v, aq) \$75
avocado, market vegetable, feta, chili oil

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

SEASONAL MARKET VEGETABLES (v) \$80

SANDWICHES

SERVES 10-12

MILO SPICY ITALIAN SANDWICH \$140
capicola, mortadella, felino salami, provolone,
giardiniera, lettuce, tomato, mustard, mayo

CAPRESE SANDWICH (V) \$135
local mozzarella, basil, piquillo peppers,
sun-dried tomato spread

PROSCIUTTO + ARUGULA \$130
on buttered baguette

MARY'S ORGANIC CHICKEN MEATBALLS \$145
burrata, tomato sauce, wild arugula, ciabatta

PASTA

SERVES 8-10

BAKED ZITI (v, aq) \$130
mozzarella, house tomato sauce, basil

BAKED ZITI BOLOGNESE \$140
mozzarella, house tomato sauce, basil

RIGATONI + FREE RANGE CHICKEN MEATBALLS \$140
house tomato sauce, parmesan, herbs

LASAGNA QUATTRO FORMAGGI (v) \$135
fontal, taleggio, mozzarella, parmesan

LASAGNA BOLOGNESE \$140
ricotta, fontina cream

LASAGNA VERDE (v) \$175
basil walnut pesto, fontina cream, ricotta

VEGAN SPAGHETTI \$70
peperonata sauce, pistachio, lemon zest





PIZZA

SERVES 2-3

MARGHERITA (v) \$24

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) \$26

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

CRISPY PEPPERONI \$25

mozzarella, tomato sauce

PEPPERONI + MUSHROOM \$26

mozzarella, tomato sauce

SAUSAGE + SEASONAL VEGGIE \$27

braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA \$28

tomato sauce, arugula, olive oil, sea salt

SOPPRESSATA + ROASTED RED PEPPER \$25

red onion, provolone, mozzarella, fennel pollen

PIZZA PARTIES

PIZZA PACKAGE \$150 | 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 \$60 / TWO DOZEN \$115

wild arugula, red onion

CRISPY ORGANIC CHICKEN MILANESE \$180

arugula, creamy lemon dressing, market herbs, aged parmesan

DESSERTS

DESSERT PLATTER \$63 | 35 PIECES

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

SEASONAL UPSIDE DOWN CAKE (v) \$95 | SERVES 12-16
10" round

VANILLA POUND CAKE (v) \$58
11" x 3.5" loaf | SERVES 8-10

GLUTEN-FREE BROWNIES (v) \$68 | DOZEN

CHOCOLATE CHIP COOKIES (v) \$57 | DOZEN

ASSORTED COOKIE BOX \$57 | DOZEN
includes gluten-free oatmeal cookie

PINT OF VANILLA CRÈME FRAÎCHE WHIPPED CREAM (v) \$9

CUPCAKES

requires 48 hours notice
assortments unavailable
additional cupcakes available by the half dozen for \$38

COCONUT SNOWBALL (v) \$76 | DOZEN
lemon cake, vanilla frosting, flaked coconut

CELEBRATION CUPCAKE (v) \$76 | DOZEN
vanilla cake, vanilla frosting, rainbow sprinkles

DOUBLE CHOCOLATE CUPCAKE (v) \$76 | DOZEN
chocolate cake, chocolate buttercream

S'MORES CUPCAKE (v) \$76 | DOZEN
chocolate cake, marshmallow frosting, graham cracker

STRAWBERRY + CREAM CUPCAKE (v) \$76 | DOZEN
vanilla cake, strawberry frosting

