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EVENTS

2723 Wilshire Blvd. Santa Monica, CA 90403 | 310.453.6776

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



ABOUT US

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

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

STARTERS please select one

- WARM M+O COUNTRY BREAD jam, butter (vq)
- GARLIC KNOT (v) extra virgin olive oil, sea salt
- MILO CHOPPED pepperoni, pickled chili, radish, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)
- ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette
- PASTRY PLATTER chef's selection of fresh baked pastries and breads (+5 pp)(v)

MAIN DISHES please select three

- CLOVER FARMS YOGURT + HOUSEMADE SEEDED GRANOLA market fruit (v)
- MILO + OLIVE BAGEL crème fraîche, onion, cherry tomato, olive oil, salt, pepper (v)
- SANTA BARBARA SMOKEHOUSE LOX BAGEL cream cheese, red onion, crispy capers
- SLOW-COOKED EGGS IN PEPERONATA SKILLET parmesan, garbanzo, herbs, breadcrumbs, baguette (v)
- AVOCADO TOAST pepita crunch (pumpkin seeds, sunflower seeds, sesame seeds), house pickles, fresh herbs on toasted country bread sub egg whites (+2 pp) (v)
- MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v) (MAKE GLUTEN-FREE + 5 pp)
- BREAKFAST PIZZA pork belly sausage, farm egg, roasted potato, fontina cream, pickled fresno chili, mozzarella (MAKE GLUTEN-FREE + 5 pp)
- MILO BREAKFAST scrambled eggs, bacon, potatoes, arugula, baguette toast

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

We are not a certified gluten-free restaurant, and cannot ensure cross contamination will never occur. Please inform your server if you have a food allergy.

GROUP LUNCH MENU

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

STARTERS (select two, served for the table)

- GARLIC KNOT extra virgin olive oil, sea salt (v)
- CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan, herbs (v, gf)
- PROSCIUTTO TOAST local burrata, hot honey, basil
- CHEESE PLATE chef's selected cheese, local honeycomb, crispy rosemary, Fat Uncle Farms roasted almonds, toasted baguette (v)
- CHEESE + MEAT chef's selected cheese, prosciutto di parma, local honeycomb, crispy rosemary Fat Uncle Farms roasted almonds, toasted baguette
- ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette (v, vq, gf *capers share fryer with non-gf items)
- MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)
- CASTELFRANCO + PINK PEARL APPLE SALAD pomegranate, walnuts, chevre, mint, blackberry vinaigrette (v, gf, av)
- PLUOT + ENDIVE SALAD citrus vinegar, chives, mint, pecorino, crushed croutons (v, av, agf)

PIZZA, PASTA + PROTEINS (select three, served for the table)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

- MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)
- A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)
- MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)
- CRISPY PEPPERONI PIZZA mozzarella, tomato sauce
- PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce
- WARREN FARMS PEAR + BLUE CHEESE PIZZA red onion, tomato sauce, provolone
- SAUSAGE + SEASONAL VEGGIE braised garlic, mozzarella, tomato cream
- BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt
- SOPPRESSATA + ROASTED RED PEPPER PIZZA red onion, tomato sauce, provolone
- CAVATELLI BASIL VERDE pistachios, cherry tomato, parmesan (v, vq)
- PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan
- 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)

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SAMPLE MENUS

GROUP DINNER MENU

\$60 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
CASTELVETRANO OLIVES (vegan, gf)

STARTERS
(select two, served for the table)

GARLIC KNOT extra virgin olive oil, sea salt (v)
CRISPY POLENTA FRIES warm housemade tomato sauce, parmesan, herbs (v, gf)
PROSCIUTTO TOAST local burrata, hot honey, basil

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

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

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette (v, vq, gf **capers share fryer with non-gf items*)
MILO CHOPPED pepperoni, pickled chili, tomato, olive, red onion, fresh mozzarella, garbanzo, red wine vinaigrette (av, vq, gf)
CASTELFRANCO + PINK PEARL APPLE SALAD pomegranate, walnuts, chevre, mint, blackberry vinaigrette (v, gf, av)
PLUOT + ENDIVE SALAD citrus vinegar, chives, mint, pecorino, crushed croutons (v, av, agf)

PIZZA, PASTA + PROTEINS
(select three, served for the table)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)
A.G.C.T PIZZA arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil (v)
MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)
CRISPY PEPPERONI PIZZA mozzarella, tomato sauce
PEPPERONI + MUSHROOM PIZZA mozzarella, tomato sauce
WARREN FARMS PEAR + BLUE CHEESE PIZZA red onion, tomato sauce, provolone
SAUSAGE + SEASONAL VEGGIE braised garlic, mozzarella, tomato cream
BURRATA + PROSCIUTTO DI PARMA PIZZA tomato sauce, arugula, olive oil, sea salt
SOPPRESSATA + ROASTED RED PEPPER PIZZA red onion, tomato sauce, provolone
CAVATELLI BASIL VERDE pistachios, cherry tomato, parmesan (v, vq)

PAPPARDELLE BOLOGNESE clover cream, parsley, parmesan

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)

CHEF SELECTED DESSERT

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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 & 2 beers
\$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.

A 18% service charge and 4% admin fee is implemented for all large reservations.

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

our amazing management team:
chris, jesse, mallika, fiala, moné,
gigi, brenna, andrea