



## 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 at [catering@miloandolive.com](mailto: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](http://www.miloandolive.com) | [@miloandolive](https://www.instagram.com/miloandolive)





## BREAKFAST

M+O BAGEL PLATTER (v) \$63 | SERVES 12  
one dozen assorted bagels, whipped cream  
cheese, housemade jam & Clover butter

LOX + BAGEL PLATTER \$205 | SERVES 12  
one dozen assorted bagels, whipped cream  
cheese, crispy capers, red onion & cherry  
tomatoes

FRITTATA \$95 | SERVES 10  
- maitake and oyster mushrooms, arugula,  
caramelized onion (v)  
- Neuske bacon, potato, cheese, chives

QUICHE \$105 | SERVES 10  
- goat cheese, market vegetables, herbs (v)  
- ham + gruyere

HOUSEMADE GRANOLA (v) \$95 | SERVES 10  
Clover Farms organic Greek yogurt,  
seasonal fruit

FRUIT SALAD (v) \$90 | SERVES 10  
seasonal farmers' market fruit

HOUSEMADE SAUSAGE PATTIES \$80 | SERVES 10  
(contains pork)

NEUSKE BACON \$75 | SERVES 10 (contains pork)

ROSEMARY POTATOES (v) \$55 | SERVES 10

## PASTRY BY THE DOZEN

ASSORTED PASTRY PLATTER \$75  
a selection of pastries from our case

ASSORTED CROISSANT PLATTER \$75  
includes 3 of each croissant from our bakery  
butter| almond | ham + cheese | chocolate  
(some items contain nuts & meat)

GLUTEN-FREE VEGAN BANANA CHOCOLATE  
CHIP mini teacake (gf, vq) \$65

SCONE OF THE DAY (may contain nuts or protein) \$70  
seasonal flavor

SWEET CREAM BRIOCHE (v) \$75  
traditional fluted brioche bun, vanilla basil cream  
& Tamai Farms strawberry

BAGELS \$30  
plain, sesame, everything, poppy

ALL CATERING ORDERS HAVE A 1.5% ADMIN FEE.

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.

OUR GLUTEN-FREE BREADS + DESSERTS ARE MADE WITH *ORIGINAL SUNSHINE FLOUR*.  
PLEASE REVIEW FOR YOUR SAFETY.

v = vegetarian | av = available vegetarian | vq = available vegan | gf = gluten-friendly

# BREAD

BY THE LOAF

- COUNTRY BREAD \$12
- GARLIC ROSEMARY FOCCACIA \$11
- GLUTEN-FREE SESAME BREAD \$16
- RUSTIC BAGUETTE \$6
- SESAME BAGUETTE \$6
- CIABATTA \$6
- PULL-A-PART BRIOCHE \$8 | HALF DOZEN
- CHALLAH \$15
- MAZEL TOV SIZED CHALLAH \$50 | SERVES 50

# BEVERAGES

SERVES 10

- QUE BONITO COFFEE TRAVELER \$53  
includes whole milk, non-fat milk OR oat milk,  
sugar & stevia
- ICED TEA \$47
- LEMONADE \$53
- FRESH-SQUEEZED ORANGE JUICE \$68
- FRESH-SQUEEZED GRAPEFRUIT JUICE \$68

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## APPETIZERS

CHEESE PLATTER (v) \$125 | SERVES 10  
assorted cheeses, marcona almonds, dried  
apricots, grain mustard, crostini

CHARCUTERIE PLATTER \$130 | SERVES 10  
assorted cured meats, marcona almonds, dried  
apricots, grain mustard, crostini

CHARCUTERIE+CHEESEPLATTER\$155|SERVES10  
assorted cured meats & cheeses, marcona  
almonds, dried apricots, grain mustard, crostini

FARMER'S MARKET CRUDITÉ (gf, v, av) \$95  
house ranch & caramelized onion yogurt dip

WOOD FIRED GARLIC KNOT (v) \$80 | HALF DOZEN  
48-hour pizza dough wrapped around garlic  
confit, thyme, & sea salt

SEASONAL CROSTINI \$45 | DOZEN

CHOICE OF:

- burrata, prosciutto di san daniele + hot honey
- whipped ricotta, lemons, walnuts + hot honey (v)
- cucumber, onion crema + lox
- whipped ricotta + sundried tomato (v)

## MARKET SIDE SERVES 10 | ENTREE SERVES 20

MILO CHOPPED (av, vq, gf)  
SIDE \$80 | ENTREE \$130  
little gem lettuce, radicchio, arugula, pepperoni,  
pickled fresno chilies, fresh mozzarella, nicoise  
olives, red onion, garbanzo beans, oregano, red  
wine vinaigrette

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

ROASTED RED PEPPER & MUSHROOM  
GRAIN SALAD (v, vq) \$75 | SERVES 10  
wood-fired red peppers, Milo 3-grain blend, maitake  
& oysters mushrooms, goat cheese, avocado, lemon  
vinaigrette & chili oil

WEISER FARMS CONE CABBAGE  
(v, avq, agf) \$65 | SERVES 10  
date butter, garlic-chili breadcrumbs & chives

- + local burrata \$60
- + add lemon-herb chicken breast \$80
- + add chilled wild shrimp \$90

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# PASTA

SERVES 10

BAKED ZITI (v, vq) \$130  
mozzarella, house tomato sauce, basil  
+ ADD BEEF & PORK BOLOGNESE \$10

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

SPAGHETTI + VEGAN PUTTANESCA (vegan) \$70  
housemade marinara, nicoise olives, capers,  
garlic, basil

LASAGNA made with fresh housemade pasta  
sheets, local ricotta, & fontina bechamel  
CHOICE OF:

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

- BOLOGNESE \$140  
housemade beef + pork bolognese, basil  
ricotta, fontina cream

# SANDWICHES

SERVES 10

MILO SPICY ITALIAN SANDWICH \$140  
ham, capocollo, mortadella, soppressata salami,  
provolone, giardiniera, lettuce, grain mustard &  
aioli

CAPRESE SANDWICH (V) \$135  
fresh mozzarella, basil & sun-dried tomato spread

PROSCIUTTO + ARUGULA \$130  
on buttered baguette

MEATBALLS SUB \$145  
organic chicken meatballs, tomato sauce,  
provolone, arugula, red onion & parmesan

\*all sandwiches are 10 each sandwiches, cut in half

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# PIZZA

6 SLICES PER PIZZA

MARGHERITA (v) \$24  
mozzarella, tomato sauce, basil, olive oil, sea salt

A.G.C.T. (v) \$27  
fontina bechamel, arugula, garlic confit, truffle oil  
mozzarella (GLUTEN-FREE A.G.C.T. pizzas will be served with  
garlic oil in place of fontina cream)

MIXED MUSHROOM (v) \$26  
maitake, oyster & shiitake mushrooms, fontina  
bechamel, thyme, lemon zest, parmesan (GLUTEN-  
FREE mixed mushroom pizzas will be served with garlic oil in place  
of fontina cream)

CLASSIC PEPPERONI \$25  
mozzarella, tomato sauce, cupping pepperoni

PEPPERONI + MUSHROOM \$26  
tomato sauce, fresh mozzarella, maitake, oyster &  
shiitake mushrooms, cupping pepperoni

BURRATA + PROSCIUTTO DI SAN DANDIELE \$28  
basil, burrata, tomato sauce, prosciutto di San  
Daniele, arugula, olive oil

SOPPRESSATA + ROASTED RED PEPPER \$25  
provolone, fresh mozzarella, sopressata, tomato  
sauce, roasted red peppers, red onion, fennel  
pollen

MAKE ANY PIZZA GLUTEN-FREE  
+\$5 (PER PIZZA)

# PIZZA PARTIES

PIZZA PACKAGE \$150 | SERVES 6  
3 garlic knots + 3 salads (Milo Chopped OR  
Arugula + Radicchio) + 3 pizzas (your choice)

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

PIZZA DOUGH (v) \$8 | SERVES 3

+ MAKE GLUTEN-FREE \$5

# PROTEIN

SERVES 10

MARY'S ORGANIC CHICKEN MEATBALLS  
DOZEN \$60 | TWO DOZEN \$115  
our signature chicken meatballs cooked in tomato  
sauce with arugula & red onion

CRISPY ORGANIC CHICKEN MILANESE \$180  
arugula, lemon vinaigrette, parmesan & chives

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# DESSERTS

- DESSERT PLATTER \$75 | 36 PIECES**  
smore’s cupcake bites (gf), mini chocolate chip cookies, vanilla berry pudding cups
- NEW YORK CHEESECAKE (v, gf) \$95 | SERVES 16**  
fresh Tamai Family Farms strawberries & oat crumble
- TRADITIONAL TIRAMISU (v) \$75 | SERVES 10**  
housemade lady fingers, mascarpone mousse & espresso
- VANILLA POUND CAKE (v) \$58 | SERVES 10**
- CHOCOLATE CHIP COOKIES (v) \$60 | DOZEN**
- GLUTEN-FREE OATMEAL COOKIE (v, gf) \$60 | DOZEN**

# CUPCAKES

- requires 48 hours notice  
- assortments unavailable  
- additional cupcakes available by the half dozen for \$38
- DOUBLE CHOCOLATE CUPCAKE (gf, v) \$76 | DOZEN**  
chocolate cake, chocolate buttercream, chocolate pearls
- S’MORES CUPCAKE (gf, v) \$76 | DOZEN**  
chocolate cake, marshmallow frosting, graham cracker
- CELEBRATION CUPCAKE (v) \$76 | DOZEN**  
vanilla cake, vanilla frosting, rainbow sprinkles
- STRAWBERRY + CREAM CUPCAKE (v) \$76 | DOZEN**  
vanilla cake, strawberry frosting

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