



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.

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

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

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

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

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 CROISSANTS \$75
includes 3 of each croissants from our bakery
butter | almond | chocolate |
soppressata + fontina (contains pork)

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

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

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

JUMBO CINNAMON ROLLS (v)
HALF DOZEN \$45 | DOZEN \$90
soft pillowy cinnamon rolls topped with
marscapone frosting

BAGELS \$30 | DOZEN
plain, sesame, everything, poppy

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

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

ALL CATERING ORDERS HAVE A 1.5% ADMIN FEE.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP COVER COMPREHENSIVE 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





APPETIZERS

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

ARTISAN MEAT PLATTER (agf) \$130 | SERVES 10
assorted cured meats, marcona almonds, dried
apricots, grain mustard, crostini

MEAT + CHEESE PLATTER \$155 | SERVES 10
assorted cured meats & cheeses, marcona
almonds, dried apricots, grain mustard, crostini

MARKET CRUDITÉ (gf, v, av) \$95 | SERVES 10
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, red quinoa, maitake & oyster
mushrooms, goat cheese, avocado, citrus vinaigrette,
chili oil

WOOD-FIRED OVEN ROASTED SQUASH (gf,
vegan) \$65 | SERVES 10
olive oil & chili flakes

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

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PASTA

SERVES 10

BAKED RIGATONI (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

*10 sandwiches cut in half

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

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PIZZA

SERVES 2-3 | 6 SLICES PER PIZZA

MARGHERITA (v) \$25
mozzarella, tomato sauce, basil, olive oil, sea salt

DIAVOLA \$27
tomato sauce, mozzarella, spicy salame, red onion, hot honey & basil

MIXED MUSHROOM (v) \$29
maitake, oyster & shiitake mushrooms, fontina, thyme, lemon zest, parmesan

TRADITIONAL PEPPERONI \$27
mozzarella, tomato sauce, cupping pepperoni

FOUR CHEESE (v) \$26
fontina, parmesan, taleggio & fresh mozzarella

BURRATA + PROSCIUTTO DI SAN DANDIELE \$30
basil, burrata, tomato sauce, prosciutto di San Daniele, arugula, olive oil

VEGGIE DELUX (av) \$25
tomato sauce, fresh mozzarela, red onion, garlic, roasted red pepper, mushrooms, olives, chili oil & basil

+ MAKE GLUTEN-FREE \$5

PIZZA PARTIES

PIZZA PACKAGE \$160 | 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 2-3

+ MAKE GLUTEN-FREE \$5

PROTEIN

SERVES 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

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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) \$115 | SERVES 16
tamai family farms strawberries & oat crumble

TRADITION TIRAMISU (v) \$75 | SERVES 10
housemade lady fingers, marscapone mousse & espresso

VANILLA POUND CAKE (v) \$58 | SERVES 8-10

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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