



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, 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 | capicola, peperonata & fontina | chocolate
(some items contain nuts & meat)

JUMBO CINNAMON ROLLS \$85
soft pillowy cinnamon rolls topped with
marscapone frosting (each roll can serve two)

BANANA WALNUT CHOCOLATE CHIP mini teacake
(gf, vq) \$75

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

SWEET CREAM BRIOCHE (v) \$50
traditional fluted brioche bun, vanilla basil cream
& Tamai Farms strawberry

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.

BREAD

BY THE LOAF

COUNTRY BREAD \$12

GLUTEN-FREE BATARD \$16

HOLIDAY FRUIT & NUT WREATH \$16
currants & hazelnuts

RUSTIC BAGUETTE \$6

GLUTEN-FREE SESAME BAGUETTE \$6

CIABATTA \$6

CHOCOLATE SOURDOUGH BOULE \$10

PULL-A-PART BRIOCHE (half dozen rolls) \$13

BAGELS \$30
one dozen - assortment of plain, sesame everything &
gluten-free

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

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 + CHEESE PLATTER \$155 | SERVES 10
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

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SANDWICHES

SERVES 10

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

CAPRESE SANDWICH (V) \$135
fresh mozarella, 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) \$23
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) \$25
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 \$24
mozzarella & tomato sauce

PEPPERONI + MUSHROOM \$25
tomato sauce, fresh mozzarella, maitake, oyster &
shiitake mushrooms & pepperoni

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

VEGGIE DELUXE \$25
tomato sauce, mozzarella, red onion, roasted
garlic, red pepper, mushrooms, olives, chili oil &
basil (v)

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

VANILLA OLIVE OIL POUND CAKE \$55 | SERVES 10
served with creme friachê whipped cream

NEW YORK CHEESECAKE (v, gf) \$95 | SERVES 16
fresh Tamai Family Farms strawberries & oat
crumble

CARAMEL APPLE CROSTADA \$65
10" round

GIANDUJIA BUDINO \$80| SERVES 12
salted caramel drizzle, creme friachê whipped cream

TRADITIONAL TIRAMISU (v) \$70 | SERVES 12
housemade lady fingers, mascarpone mousse &
espresso (v)
(contains caffeine, gluten, dairy, eggs & alcohol)

CHOCOLATE CHIP COOKIES (v) \$60 | DOZEN

GLUTEN-FREE OATMEAL COOKIE (v, gf) \$60 | DOZEN

FOR CAKE +
CUPCAKE INQUIRIES,
PLEASE VISIT HUCKLEBERRYCAFE.COM

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