



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 & cucumber

FRITTATA \$95 | SERVES 10
- wild 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 CROISSANT PLATTER \$75
includes 3 of each croissant from our bakery
butter, chocolate, almond, capicola peperonata & fontina
(some items contain nuts & meat)

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

CHOCOLATE BANANA MINI TEACAKE
(gf, vq) \$75

HAZELNUT JAM SCONE \$70
(contains nuts)

SWEET CREAM BRIOCHE (v) \$50
creme fraiche filling, fresh blueberries

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

RUSTIC BAGUETTE \$6

GLUTEN-FREE SESAME BAGUETTE \$8

CIABATTA \$8

CHOCOLATE SOURDOUGH BOULE \$10

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

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

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 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.





APPETIZERS

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

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

CHARCUTERIE + CHEESE PLATTER \$155 | SERVES 10
assorted cured meats & cheeses, marcona almonds, dried apricots, grain mustard, crostini (gf available)

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
GLUTEN- FREE AVAILABLE, CHOICE OF EITHER:
- 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*

SAUTEED MARKET VEGGIES + GRAIN SALAD (v, vq) \$75 | SERVES 10
farmers market vegetables, quinoa, feta, arugula, chili oil

WILD ARUGULA, ROASTED FRUIT + BURRATA (v, gf) \$75 | SERVES 10
aged balsamic, pistachio

PASTA SALAD (v) \$95 | SERVES 10
housemade fusili pasta, nicoise olives, pickled chili, fresh mozzarella, seasonal vegetables, red wine oregano vinaigrette

+ burrata \$60

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.

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
SERVES 8-10, CHOICE OF:

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

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

- VERDE \$175
basil pesto, fontina cream, ricotta, serve

SANDWICHES

SERVES 10

MILO SPICY ITALIAN SANDWICH \$125
spicy salame, capocollo, prosciutto di san daniele, provolone, giardiniera, arugula, aioli

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

PROSCIUTTO + ARUGULA \$130
on buttered baguette

MEATBALLS SUB \$125
organic chicken meatballs, tomato sauce, provolone, arugula, red onion & parmesan

*all sandwiches are 10 each sandwiches, cut in half

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

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



PIZZA

6 SLICES PER PIZZA

- MARGHERITA (v) \$23
mozzarella, tomato sauce, basil, olive oil, sea salt
- MIXED MUSHROOM (v) \$29
wild mushrooms, fontina, thyme, lemon zest, parmesan
- CLASSIC PEPPERONI \$24
mozzarella & tomato sauce
- BURRATA + PROSCIUTTO DI SAN DANIELE PIZZA \$31
tomato sauce, arugula, olive oil, sea salt
- VEGGIE DELUXE \$25
tomato sauce, mozzarella, red onion, roasted garlic, red pepper, mushrooms, olives, chili oil & basil (v)
- WOODSMAN \$31
tomato sauce, fresh mozzarella, wild mushrooms, housemade sausage, chives
- DIAVOLA \$27
tomato sauce, fresh mozzarella, wild mushrooms, housemade sausage, chives

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

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

DESSERTS

- VANILLA OLIVE OIL POUND CAKE \$55 | SERVES 10
served with creme friachê whipped cream
- CARAMEL APPLE CROSTATA \$65 | SERVES 10
butter crust, caramelized see canyon apples
- 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) \$55 | DOZEN

FOR CAKE +
CUPCAKE INQUIRIES,
PLEASE VISIT HUCKLEBERRYCAFE.COM

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

