



milo
olive

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.

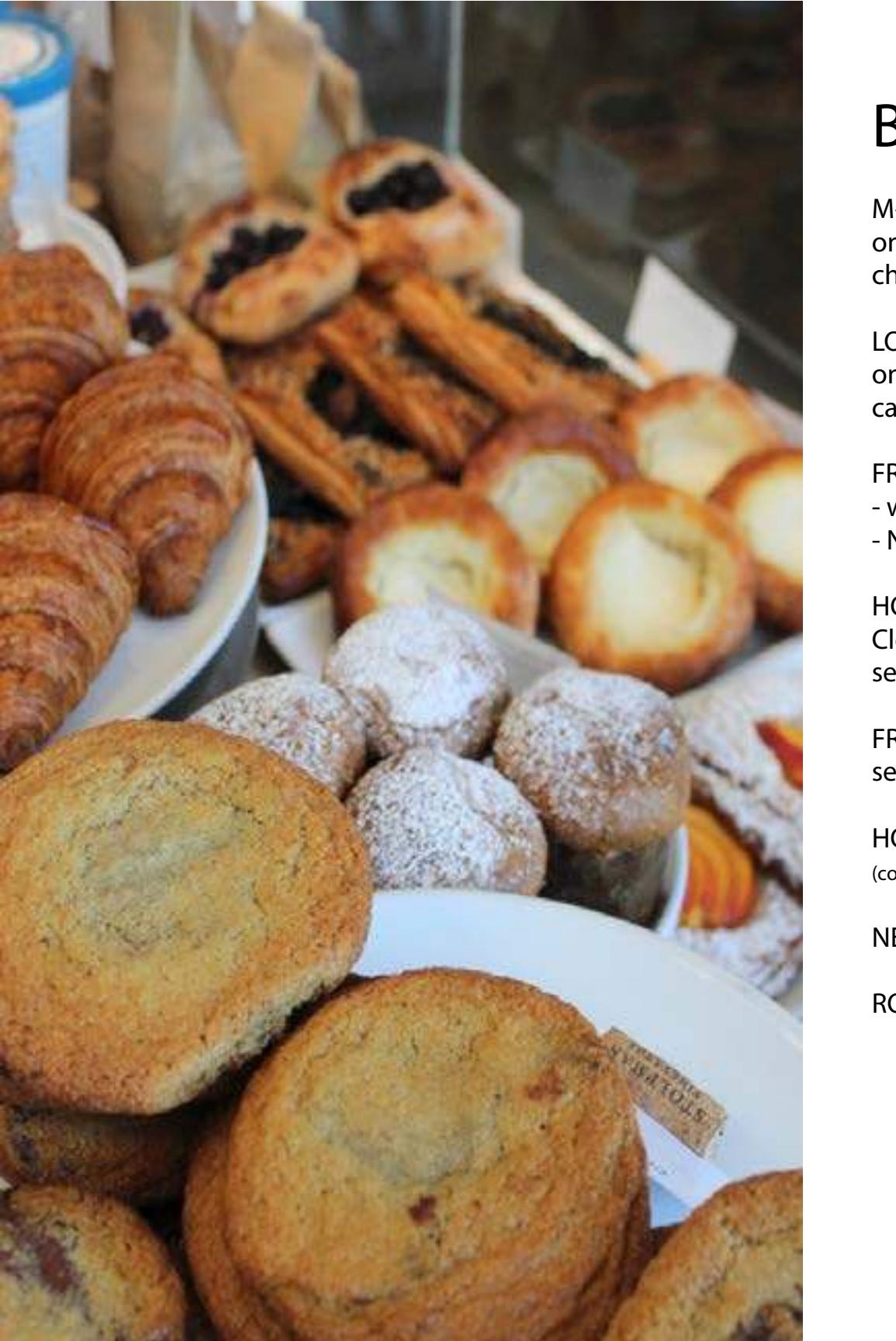
Catering orders generally require 48 hours advance notice.

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 pillow-y 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.

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

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

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BEVERAGES

SERVES 10

QUE BONITO COFFEE TRAVELER \$53

includes whole milk, non-fat milk OR oatmilk, sugar & stevia

ICED TEA \$47

LEMONADE \$53

FRESH-SQUEEZED ORANGE JUICE \$68

FRESH-SQUEEZED GRAPEFRUIT JUICE \$6





APPETIZERS

v

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

v

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

v

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

v

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

v

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

v

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)

v

+ burrata \$60

v

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COVERED HEALTHCARE TO ALL EMPLOYEES.

v

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MARKET

SIDE SERVES 10 | ENTREE SERVES 20

v

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

v

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

v

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

v

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

v

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

v

+ burrata \$60
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PASTA

SERVES 10

v

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

v

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

v

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

v

LASAGNA made with fresh housemade pasta sheets, local ricotta, & fontina bechamel SERVES 8-10, CHOICE OF:

v

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

v

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

v

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

SANDWICHES

SERVES 10

v

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

v

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

v

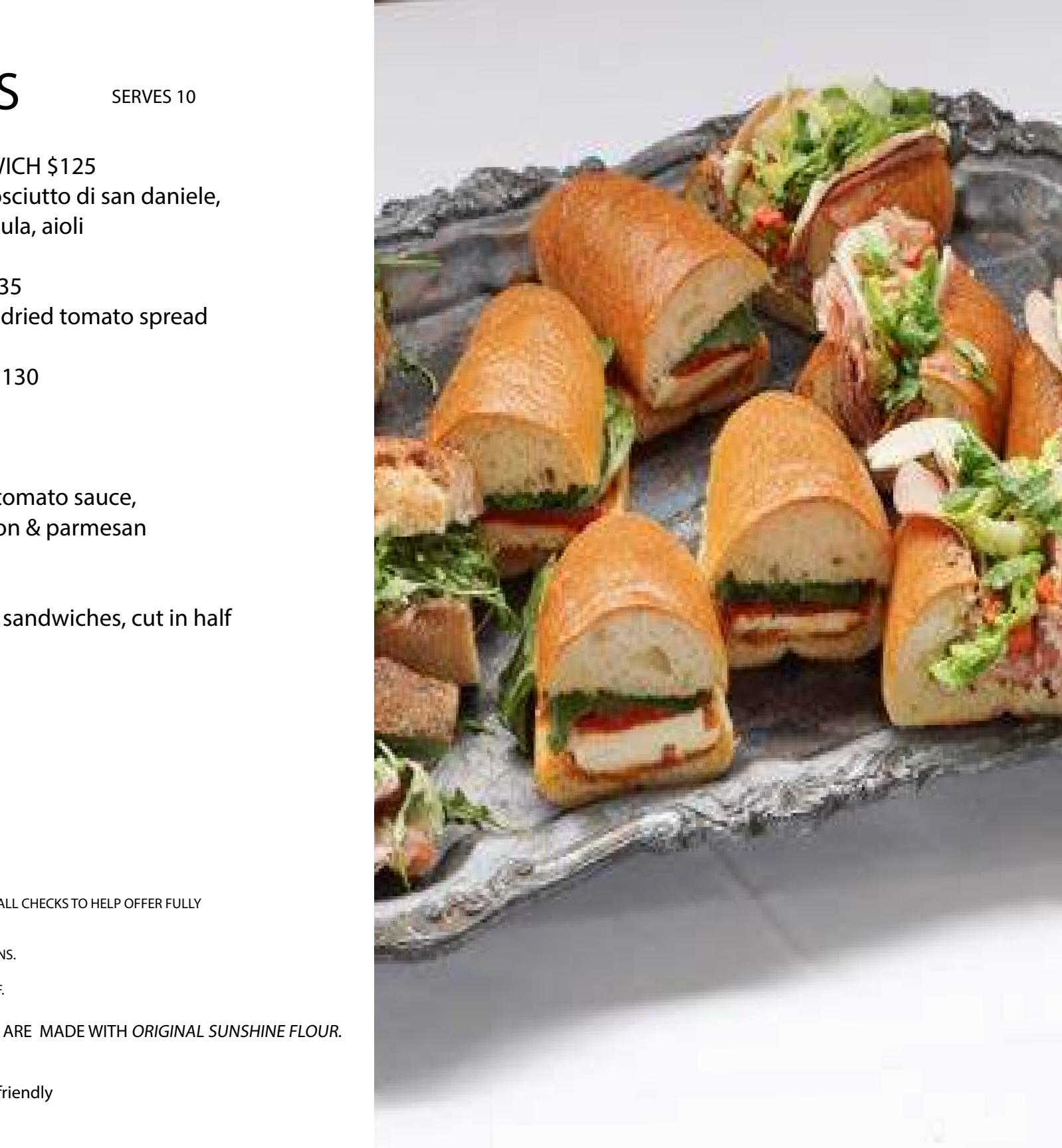
PROSCIUTTO + ARUGULA \$130
on buttered baguette

v

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

v

*all sandwiches are 10 each sandwiches cut in half





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

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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



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