



m i l o
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EVENTS

2723 Wilshire Blvd. Santa Monica, CA 90403 |
310.453.6776



www.miloandolive.com | [@miloandolive](https://www.instagram.com/miloandolive)

ABOUT US



Part of the award-winning [Rustic Canyon Family](#) of restaurants, Milo + Olive is a neighborhood bakery and pizzeria, offering a variety of morning breads and pastries, wood-fired pizzas, handmade pastas, and an ever-evolving Italian menu of small plates and seasonally-inspired dishes.

Our food represents our group's continued commitment to truly seasonal, market-driven cuisine—a reflection of the best ingredients available from local farmers and vendors with sustainable practices. We offer an array of wood-fired pizzas and vegetables, handmade pastas, and small plates for sharing over lunch and dinner. The breakfast menu features a range of options, including egg dishes, alongside handcrafted breads, rustic pastries, and morning desserts.

We can host partial or full buyouts at Milo + Olive with indoor and outdoor options featuring a bounty of comforting dishes, appetizers, and cocktails or a family-style meal of entrées, sides, and an assortment of desserts.

Our full-service catering is perfect for daily office orders, parties, and holiday gatherings of any size. Our catering is available for pick-up, delivery, or off-site events! Whether you're hosting a small dinner or a large party, the Milo + Olive team can come to you. Check out the other menu on our [website](#).

Our amazing management team:

General Manager: Cara Gersh

Executive Chef: Joe Fox, Sous chef: Brenna Mendoza

Bakery chefs: Jacob Fraijo and Monserat Ochoa

OUR SPACES

THE DECK

Accommodates up to 20 people seated at one table.

PARTIAL PATIO BUYOUT

Accommodates up to 40 people seated across four tables or a 45 person reception-style event.

FULL OUTDOOR BUYOUT

Have our covered, back patio all to yourself!
Accommodates up to 60 people seated or 70 person reception-style.



OUR SPACES



INDOOR BUYOUT

Host a private event inside our main dining room. Accommodates up to 30 people seated or 45 people reception-style

FULL BUYOUT

Make Milo + Olive all yours! Includes both the indoor and outdoor dining areas. Accommodates 70 people seated or 100 reception-style



SAMPLE MENUS

GROUP BRUNCH MENU

served from 7am - 11 am

\$50 per person (+tax, health charge,
21% service charges)
available buffet or family-style

STARTER

ASSORTED PASTRY PLATTER (v) chef's selection breakfast pastries

MAIN DISHES

(choose three)

MILO + OLIVE BAGEL (v) whipped cream cheese, cherry tomatoes, red onion, crispy capers

WOOD-FIRED PEPERONATA SKILLET (agf, v) scrambled eggs, parmesan, garbanzo, herbs, baguette

QUINOA SALAD (v,gf) jammy egg, snap peas, pickled red onion, avocado, goat cheese,
chicory, arugula, lemon vinaigrette

AVOCADO TOAST (v) snap peas, meyer lemon, herbs, pepperoncino

PROSCIUTTO TOAST (agf) soft scramble, cheddar, parmesan, crème fraîche

FRITTATA (gf, v) broccolini, goat cheese, arugula, red onion

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v) (MAKE GLUTEN-FREE + 5 pp)

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, lemon vinaigrette, parmesan, herbs (+6 pp)

SIDES

(choose two)

FRIED POTATOES (v & gf)

MARKET FRUIT (v & gf)

NIMAN RANCH BACON (gf)

av=available vegetarian vq=available vegan gf=gluten-free

We are not a certified gluten-free restaurant and cannot ensure cross contamination will never occur.
Please inform your server if you have a food allergy.

OUR GLUTEN-FREE PRODUCTS ARE MADE WITH ORIGINAL SUNSHINE FLOUR.
PLEASE REVIEW FOR YOUR SAFETY

GROUP LUNCH MENU

\$55 per person (+tax, health charge, 21% service charges)
available buffet or family-style

SNACKS

(served upon arrival for the table)

TOASTED M+O BREAD (vegan) extra virgin olive oil, sea salt

CASTELVETRANO OLIVES (vegan, gf)

STARTERS

(choose two)

GARLIC KNOT extra virgin olive oil, sea salt (v)

ARANCINI warm housemade tomato sauce, parmesan (v)

ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette
(v, vq, gf *capers share fryer with non-gf items)

MILO CHOPPED pepperoni, pickled chili, cucumber, olive, red onion, fresh mozzarella, garbanzo,
red wine vinaigrette (av, vq, gf)

FRIED BROCCOLINI calabrian salsa matcha, romesco, almond (vq,gf *contains nuts*)

PIZZA, PASTA, + PROTEINS

(choose three)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)

MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)

PEPPERONI PIZZA fresh mozzarella, tomato sauce

VEGGIE DELUXE tomato sauce, fresh mozzarella, wild mushroom, red onion, roasted red pepper,
chili oil, garlic, basil (v)

BURRATA + PROSCIUTTO PIZZA tomato sauce, arugula, olive oil, sea salt

FUSILLI ALL'ARRABBIATA tomato sauce, calabrian chili, garlic, pecorino romano, parsley (v)

RIGATONI BOLOGNESE beef + pork ragu, parmesan, cream

MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)

CRISPY ORGANIC CHICKEN MILANESE arugula, lemon vinaigrette, parmesan, chives (+6 pp)

ORGANIC CHICKEN PARMESAN tomato sauce, provolone, parmesan, herbs (+6 pp)

MAKE ANY PIZZA GLUTEN-FREE (+ 5 pp)

SAMPLE MENUS

GROUP DINNER MENU

\$60 per person (+tax, health charge, 21% service charges)
served family-style or buffet

SNACKS

(served upon arrival for the table)

TOASTED M+O BREAD (vegan) extra virgin olive oil, sea salt
CASTELVETRANO OLIVES (vegan, gf)

STARTERS

(choose two)

GARLIC KNOT extra virgin olive oil, sea salt (v)
ARANCINI warm housemade tomato sauce, parmesan (v)
ARUGULA + RADICCHIO fried caper, fennel, parmesan, lemon anchovy vinaigrette
(v, vq, gf *capers share fryer with non-gf items)
MILO CHOPPED pepperoni, pickled chili, cucumber, olive, red onion, fresh mozzarella, garbanzo
red wine vinaigrette (av, vq, gf)
FRIED BROCCOLINI calabrian salsa matcha, romesco, almond (vq,gf *contains nuts*)

PIZZA, PASTA, + PROTEINS

(choose three)

MARGHERITA PIZZA mozzarella, tomato sauce, basil, olive oil, sea salt (v)
MIXED MUSHROOM PIZZA fontina val d'Aosta, thyme, lemon zest, parmesan (v)
PEPPERONI PIZZA fresh mozzarella, tomato sauce
VEGGIE DELUXE tomato sauce, fresh mozzarella, wild mushroom, red onion
roasted red pepper, chili oil, garlic, basil (v)
BURRATA + PROSCIUTTO PIZZA tomato sauce, arugula, olive oil, sea salt
FUSILL ALL'ARRABBIATA tomato sauce, calabrian chili, garlic, pecorino romano, parsley (v)
RIGATONI BOLOGNESE beef + pork ragu, parmesan, cream
MARY'S ORGANIC CHICKEN MEATBALLS tomato sauce, arugula, red onion (+3 pp)
CRISPY ORGANIC CHICKEN MILANESE arugula, lemon vinaigrette, parmesan, chives (+6 pp)
ORGANIC CHICKEN PARMESAN tomato sauce, provolone, parmesan, herbs (+6 pp)

ANY PIZZA GLUTEN-FREE (+ 5 pp)

DESSERTS

(choose one, served family-style)

GIANDUJIA BUDINO + MINI CHOCOLATE COOKIE
hazelnut pudding, salted caramel sauce, whipped cream (v,agf)
WOOD-FIRED OLIVE OIL POUND CAKE
rincon del mar passionfruit, whipped cream (v)

BEVERAGES

NON-ALCOHOLIC

includes sodas and iced teas, excludes specialty coffee, fresh juices, and large bottled waters.
\$15 per person (+tax, health charge & service charge)

WINE ONLY

includes N/A package + your choice of one red wine, one white wine and either one rosé or sparkling wine.
\$40 per person (+tax, health charge & service charge)

FULL PACKAGE

includes N/A package, wine package, two pre-selected specialty cocktails & 2 beers
\$50 per person (+tax, health charge & service charge)

PREMIUM WINE PACKAGE

please inquire, requires seven days notice.

packages are 2 alcoholic beverages per person

WE ALSO OFFER BEVERAGES BASED ON CONSUMPTION. PLEASE INQUIRE.

READY TO BOOK?

To order catering or book your large party or private event, [click here](#) to fill out an online form, or email catering@milolandolive.com.

A 18% service charge and a 3% admin fee is implemented for all event bookings.

A 4% charge is added by the restaurant to all checks to help offer fully covered health care to all employees.

Please let us know if you have any questions. Thank you for supporting a healthier staff.

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PLEASE REVIEW FOR YOUR SAFETY.