



CATERING MENU

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 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

LOX + BAGEL PLATTER \$205 | SERVES 10-12
sun-dried tomato cream cheese, crispy capers,
red onion, cherry tomatoes, one dozen assorted
bagels

M+O BAGEL PLATTER (v) \$63 | SERVES 10-12
a dozen assorted or plain bagels, sun-dried
tomato cream cheese, plain cream cheese,
housemade jam, Clover butter

FRITTATA \$95 | SERVES 8-10
Niman Ranch bacon, potato, cheese, chives
OR mushroom, kale, caramelized onion (v)

QUICHE \$105 | SERVES 8-10
goat cheese + market vegetables (v)
OR ham + cheese

HOUSEMADE GRANOLA (v) \$95 | SERVES 8-10
Clover Farms yogurt, seasonal fruit

FRUIT SALAD (v) \$90 | SERVES 8-10
seasonal farmers market fruit
add a pint of vanilla creme fraiche whipped cream (v) \$8

HOUSEMADE PORK SAUSAGE PATTIES \$80 | SERVES 8-10

NIMAN RANCH BACON \$75 | SERVES 8-10

CRISPY POTATOES (v) \$55 | SERVES 8-10

PASTRY BY THE DOZEN

ASSORTED PASTRY PLATTER \$68

CROISSANTS
butter \$63 / chocolate \$68 / ham + cheese \$80

GLUTEN-FREE VEGAN BANANA WALNUT CHOCOLATE CHIP
MUFFIN \$63

GLUTEN-FREE VEGAN OLIVE OIL CAKE \$63

SCONE OF THE DAY \$68

SWEET CREAM BRIOCHE \$58

MINI CINNAMON BRIOCHE \$66

SAVORY DANISH \$82

SWEET DANISH \$82

JUMBO CINNAMON ROLLS
HALF DOZEN \$47 | DOZEN \$90

BREAD

BY THE LOAF

COUNTRY BREAD \$11

CHEESE BREAD \$11

OLIVE BREAD \$10

GARLIC ROSEMARY BREAD \$8

GLUTEN-FREE SESAME BREAD \$16

PLAIN BAGUETTE \$5

SESAME BAGUETTE \$6

CIABATTA \$7.5

BRIOCHE BUNS \$37 | DOZEN

PULL-A-PART BRIOCHE \$13 | HALF DOZEN

CHALLAH \$15

BAGELS \$28 | DOZEN
plain, sesame, everything

BEVERAGES

SERVES 8-10

QUE BONITO COFFEE TRAVELER \$53
includes whole milk, non-fat milk OR oat milk, sugar

ICED TEA \$47

LEMONADE \$53

FRESH-SQUEEZED ORANGE JUICE \$68

FRESH-SQUEEZED GRAPEFRUIT JUICE \$68





APPETIZERS

SERVES 8-10

CHEESE PLATTER (v) \$125
assorted cheeses, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

ARTISAN MEAT PLATTER \$130
assorted cured meats, mixed nuts, dried fruit,
Bill's Bees honey, sliced baguette

MEAT + CHEESE PLATTER \$155
assorted cheeses, cured meats, mixed nuts,
dried fruit, Bill's Bees honey, sliced baguette

**M+O ASSORTED BREAD
PLATTER (v) \$45 | SERVES 8-10**
Clover butter

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

WOOD FIRED GARLIC KNOT (v) \$80 | HALF DOZEN
extra virgin olive oil, sea salt

SEASONAL CROSTINI \$45 | DOZEN
choice of:
- burrata, prosciutto + hot honey
- whipped ricotta, walnuts + hot honey (v)
- cucumber, onion crema + lox
- gorgonzola dolce + seasonal fruit (v)
- whipped ricotta + sundried tomato (v)

MARKET

SERVES 8-10

+ add chilled wild shrimp to any salad \$38

MILO CHOPPED
(av, vq, gf) | SIDE \$80 / ENTREE \$130
mixed lettuces, pepperoni, pickled chili, fresh
mozzarella, tomato, olives, red onion, garbanzo
beans, red wine vinaigrette, oregano

ARUGULA & RADICCHIO
(v, vq, gf) | SIDE \$80 / ENTREE \$130
fried caper, fennel, parmesan, lemon anchovy
vinaigrette

PASTA SALAD (v) \$95
housemade penne pasta, spinach, nicoise olives,
pickled chili, cherry tomatoes, fresh mozzarella,
red wine oregano vinaigrette

SAUTEED VEGGIE + GRAIN SALAD (v, aq) \$75
avocado, market vegetable, feta, chili oil

WILD ARUGULA, ROASTED FRUIT + BURRATA (v, aq) \$75
aged balsamic, pistachio

SEASONAL MARKET VEGETABLES (v) \$80

SANDWICHES

SERVES 10-12

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

PASTA

SERVES 8-10

BAKED ZITI (v, aq) \$130
mozzarella, house tomato sauce, basil

BAKED ZITI BOLOGNESE \$140
mozzarella, house tomato sauce, basil

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

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

LASAGNA BOLOGNESE \$140
ricotta, fontina cream

LASAGNA VERDE (v) \$175
basil walnut pesto, fontina cream, ricotta

VEGAN SPAGHETTI \$70
peperonata sauce, pistachio, lemon zest





PIZZA

SERVES 2-3

MARGHERITA (v) \$24

mozzarella, tomato sauce, basil, olive oil, sea salt

A.G.C.T. (v) \$27

arugula, garlic confit, fontina, parmesan, mozzarella, truffle oil

MIXED MUSHROOM (v) \$26

fontina val d'aosta, thyme, lemon zest, parmesan

CACIO E PEPE (v) \$25

cauliflower cream, pecorino, parmigiano, evoo, black pepper

CRISPY PEPPERONI \$25

mozzarella, tomato sauce

PEPPERONI + MUSHROOM \$26

mozzarella, tomato sauce

SAUSAGE + SEASONAL VEGGIE \$27

braised garlic, mozzarella, tomato cream

BURRATA + PROSCIUTTO DI PARMA \$28

tomato sauce, arugula, olive oil, sea salt

SOPPRESSATA + ROASTED RED PEPPER \$25

red onion, provolone, mozzarella, fennel pollen

PIZZA PARTIES

PIZZA PACKAGE \$150 | SERVES 6-8

3 garlic knots, 3 salads + 3 pizzas

choice of:

Milo Chopped OR Arugula + Radicchio and selected pizzas

PIZZA DOUGH (v) \$8 | SERVES 2

PIZZA KIT (v) \$30 | SERVES 2 - 4

two balls of dough, house tomato sauce, mozzarella, olive oil, salt

mushrooms +\$5 | pepperoni +\$5 | arugula +\$3 | burrata +\$10

PROTEIN

SERVES 8-10

MARY'S ORGANIC CHICKEN MEATBALLS

DOZEN \$30 / TWO DOZEN \$65

wild arugula, red onion

CRISPY ORGANIC CHICKEN MILANESE \$180

arugula, creamy lemon dressing, market herbs, aged parmesan

DESSERTS

DESSERT PLATTER \$63 | 35 PIECES

pound cake bites, mini gluten-free brownies, mini chocolate chip cookies, mini chocolate pudding, mini vanilla pudding

SEASONAL UPSIDE DOWN CAKE (v) \$95 | SERVES 12-16
10" round

VANILLA POUND CAKE (v) \$58
11" x 3.5" loaf | SERVES 8-10

GLUTEN-FREE BROWNIES (v) \$68 | DOZEN

CHOCOLATE CHIP COOKIES (v) \$57 | DOZEN

ASSORTED COOKIE BOX \$57 | DOZEN
includes gluten-free oatmeal cookie

PINT OF VANILLA CRÈME FRAÎCHE WHIPPED CREAM (v) \$9

CUPCAKES

requires 48 hours notice
assortments unavailable
additional cupcakes available by the half dozen for \$38

COCONUT SNOWBALL (v) \$76 | DOZEN
lemon cake, vanilla frosting, flaked coconut

CELEBRATION CUPCAKE (v) \$76 | DOZEN
vanilla cake, vanilla frosting, rainbow sprinkles

DOUBLE CHOCOLATE CUPCAKE (v) \$76 | DOZEN
chocolate cake, chocolate buttercream

S'MORES CUPCAKE (v) \$76 | DOZEN
chocolate cake, marshmallow frosting, graham cracker

STRAWBERRY + CREAM CUPCAKE (v) \$76 | DOZEN
vanilla cake, strawberry frosting

