

Happy Thanksgiving!

PIES SHOULD BE LEFT UNREFRIGERATED until serving on Thursday.
Serve at room-temperature.

Leftover pie will keep, unrefrigerated, through Friday. Refrigerate beyond that time.

Here's how to heat your holiday dinner:

BEFORE YOU BEGIN

- Bring food to room-temperature (approximately 1 to 2 hours).
- If you choose the oven, transfer food to oven-safe containers.
- Pre-heat your oven (approximately 15 to 20 minutes).
- If you choose to microwave, plastic containers ***with the exception of half-pints of gravy*** are microwave-safe. Foil containers are NOT microwave-safe.

Butternut Squash-Apple Soup

On stovetop, over moderate heat, stirring occasionally, until simmering.
In microwave, on medium heat, 2 to 4 minutes, uncovered.

Carved Turkey Breast

In oven, at 350° for 15 to 20 minutes, covered.
In microwave, on medium heat, 2 to 4 minutes, covered.

Really Good Gravy

On stovetop, over moderate heat, stirring occasionally, until simmering.
In microwave, on medium heat, 2 to 4 minutes, uncovered.

Half-pints of gravy are not microwave-safe.

Savory Herb and Pecan Stuffing, Maple-Whipped Sweet Potatoes, Mashed Potatoes

In oven, at 350° for 15 to 25 minutes, covered.
In microwave, on medium heat, 2 to 4 minutes, covered.

French Green Beans with Shiitake Mushrooms

In oven, at 350° for 10 to 20 minutes, covered.
Foil containers are NOT microwave-safe.

Apple Crisp (can be served warm or at room-temperature)

In oven, at 350° for 15 to 20 minutes, uncovered.
Foil containers are NOT microwave-safe.

Happy Thanksgiving from Yura and the team! (212) 860-9872 catering@yura.nyc