Happy Thanksgiving!

PIES SHOULD BE LEFT UNREFRIGERATED until serving Thursday night.
Leftover pie will keep, unrefrigerated, through Friday. Refrigerate beyond that time.

Here's how to heat up your holiday dinner:

BEFORE YOU BEGIN

- Bring food to room-temperature (1 to 2 hours).
- If you choose the oven or stove top, transfer food to oven/stove-safe vessels.
- Pre-heat your oven (15 to 20 minutes).
- If you choose to microwave, plastic containers ***with the exception of half-pints of gravy*** are "microwave-durable." ***Foil containers are not microwaveable***.

Farmhouse Porcini Mushroom 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.
Foil containers are not microwaveable.

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-durable.

Savory Herb and Pecan Stuffing, ***Maple-Whipped Sweet Potatoes***
In oven, at 350° for 15 to 25 minutes, covered.
In microwave, on medium heat, 2 to 4 minutes, covered.

Broccoli-Cauliflower-Carrot Roast
In oven, at 350° for 10 to 20 minutes, covered.
In microwave, on medium heat, 2 to 4 minutes, covered.
Foil containers are not microwaveable.

Apple Crisp *(can be served warm or at room-temperature)*
In oven, at 350° for 15 to 20 minutes, uncovered.
Foil containers are not microwaveable.

Cornbread *can be served warm or toasted slightly, or at room-temperature.*

Serve ***Pies*** room-temperature.

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