

Classic main course and side dish specials ready for pick-up or curbside delivery.
Place your same-day order by phone or in-person; email future orders to catering@yura.nyc.

Pick-up before 4 p.m. or delivery to the UES/UWS.

Monday 1/12

Main courses: by the portion

Brazilian-style sea bass-shrimp-salmon stew/
coconut-steamed rice/green beans

\$30 Sides:
baby spinach/orange/
Medjool date salad

Desserts: by the slice

"Tastes Like Chocolate Ice
Cream" layer cake

\$6.95

Nonna's big Italian beef-sausage meatloaf/marinara/
Parmesan-mashed potatoes/
orange cauliflower-green beans

\$28

pecan pie
sour cherry pie
apple crisp

\$6.50

\$6.50

\$6.95

Tuesday 1/13

Main courses: by the portion

salmon piccata/Parmesan polenta bianca/
garlicky sautéed broccoli rabe

\$27 Sides:
glazed roasted golden and
red beets

Desserts: by the slice

"Devil in the Clouds" layer cake
(devil's food/chocolate buttercream filling/
marshmallow frosting)

\$6.95

Persian-style braised chicken/basmati rice pilaf:
barberries, almonds

\$27

lemon "hold the meringue" pie

\$6.50

double-crust apple pie

\$6.50

cocoa-caramel tres leches cake

\$6.95

Wednesday 1/14

Main courses: by the portion

fennel sausage & peppers lasagna

\$24 Sides:
Little Leaf Farms mesclun/

Desserts: by the slice

"Alabama Banana" layer cake

\$6.95

roasted cider-brined chicken/pan gravy/

\$27 croutons/bacon/

pumpkin pie

\$6.50

pear-pearl onion compote/green bean-carrot sauté/

buttermilk dressing

coconut custard pie

\$6.50

scalloped potatoes

tiramisu

\$6.95

Thursday 1/15

Main courses: by the portion

ginger-soy cod/broccoli florets-asparagus/

\$28 Sides:
French green beans/shiitake

Desserts: by the slice

"Tropical Passion" layer cake

\$6.95

jasmine rice pilaf

(coconut layers/pineapple-passion fruit filling/
coconut buttercream/toasted coconut)

carved roasted turkey breast/really good gravy/

double-crust apple pie

\$6.50

herb-pecan stuffing/maple-rosemary roasted butternut

raspberry cream-cheese pie

\$6.50

chocolate pudding

\$6.95

Friday 1/16

Main courses: by the portion

seared hake/Provençal potatoes gratin: herbs,

\$28 Sides:
honey-thyme carrots

Desserts: by the slice

yellow layer cake/

\$6.95

tomato/broccoli-garlic chips

chocolate frosting

bbq beef short ribs/mac 'n' cheese/cabbage slaw

coconut custard pie

\$6.50

bbq beef short ribs/mac 'n' cheese/cabbage slaw

cool lime pie

\$6.50

bbq beef short ribs/mac 'n' cheese/cabbage slaw

rice pudding

\$5.95

Saturday 1/17

Main courses: by the portion

chicken cornbread pudding

\$24 Sides:
little Caesar salad

Desserts: by the slice

chocolate layer cake

\$6.95

Barolo meatballs/parsnip-celery root-potato puree/

lemon "hold the meringue" pie

\$6.50

tangerine carrots

sour cherry pie

\$6.50

classic cheesecake

\$6.95