

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 3/2

Main courses: by the portion

maple-Dijon glazed meatloaf/parsnip-mashed potatoes/ thyme buttered leeks-baby peas-carrots	\$28
pan-roasted salmon/tomato-shallot-caper sauce/ spinach-ricotta gnudi: sage browned butter/ arugula-shaved mushroom salad: lemon, olive oil, Parmesan	\$27

Sides:

roasted asparagus

Desserts: by the slice

\$13 "Tastes Like Chocolate Ice Cream" layer cake	\$6.95
pecan pie	\$6.50
lemon "hold the meringue" pie	\$6.50
apple crisp	\$6.95

Tuesday 3/3

Main courses: by the portion

salmon-kale-potato cakes/lemon aioli/"pickleback slaw"/ crumb-topped baked tomatoes	\$27
poulet roti (roasted chicken): thyme, lemon, garlic/ roasting-pan vegetables/pan gravy/simple mashed potatoes/ halved roasted garlic	\$27

Sides:

grilled corn/barley salad

Desserts: by the slice

\$9 carrot layer cake	\$6.95
double-crust apple pie	\$6.50
cool cranberry pie	\$6.50
chocolate mousse	\$6.95

Wednesday 3/4

Main courses: by the portion

eggplant-mushroom "Bolognese" lasagna	\$25
pan-seared hake/roasted tomato "jus"/ gratin: spinach, rice, feta	\$28

Sides:

roasted rainbow carrots

Desserts: by the slice

\$9 mocha layer cake (dark cocoa layers/mocha buttercream filling/ chocolate ganache glaze)	\$6.95
sour cherry pie	\$6.50
coconut custard pie	\$6.50
raspberry "Visiting Cake"	\$6.95

Thursday 3/5

Main courses: by the portion

beef cottage pie	\$25
chicken Parmesan/spaghetti/marinara/broccoli	\$27

Sides:

beet-apple-dill salad

Desserts: by the slice

\$9 German's chocolate layer cake (German's chocolate layers/toasted coconut- pecan caramel filling and frosting)	\$6.95
double-crust apple pie	\$6.50
lemon "hold the meringue" pie	\$6.50
rice pudding	\$5.95

Friday 3/6

Main courses: by the portion

roasted pork loin/rosemary jus/cranberry sauce/ leek-mashed potatoes/ginger-honey glazed carrots	\$32
garlic-soy salmon/broccoli florets-asparagus/ jasmine rice pilaf	\$27

Sides:

Bear Mountain salad

Desserts: by the slice

\$9 "Raspberry Party" layer cake (white layers/raspberry soak/ raspberry buttercream filling and frosting)	\$6.95
black bottom pie	\$6.50
sour cherry pie	\$6.50
rum-raisin bread pudding	\$6.95

Saturday 3/7

Main courses: by the portion

classic eggplant Parmesan	\$24
bbq chicken/roasted potatoes/green beans	\$27

Sides:

kale salad/ Romano-pecan crumble

Desserts: by the slice

\$11 yellow layer cake/ chocolate frosting	\$6.95
coconut custard pie	\$6.50
double-crust apple pie	\$6.50
hazelnut cheesecake	\$6.95