

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](mailto:catering@yura.nyc).

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

<b>Monday 1/5</b>			
Main courses: by the portion		Desserts: by the slice	
pan-seared salmon/oven-roasted caponata/	\$27	"Tastes Like Chocolate Ice	\$6.95
spaghetti-toasted garlic/broccoli: anchovy, lemon		Cream" layer cake	
Swedish meatballs/rutabaga-mashed potatoes/	\$28	coconut custard pie	\$6.50
faux lingonberry jam/dilled cucumber salad		cool lime pie	\$6.50
		apple crisp	\$6.95
<b>Tuesday 1/6</b>			
Main courses: by the portion		Desserts: by the slice	
roasted-chicken & mushroom croquettes/	\$27	mocha layer cake	\$6.95
white wine pan gravy/herb-roasted tomatoes/		pecan pie	\$6.50
dilled asparagus		double-crust apple pie	\$6.50
Moroccan braised lamb/couscous: roasted butternut,	\$30	rice pudding	\$5.95
dried fruit, almonds, preserved lemon			
<b>Wednesday 1/7</b>			
Main courses: by the portion		Desserts: by the slice	
turkey shepherd's pie (a.k.a. gobblers pie)	\$25	caramel-spice layer cake	\$6.95
"Not Quite Bouillabaisse" rustic fish stew: clams,		(buttermilk-spice layers/	
mussels, shrimp, hake, lobster broth		salted dark caramel buttercream)	
		sour cherry pie	\$6.50
		"Lemon Dream" pie	\$6.50
		chocolate mousse	\$6.95
<b>Thursday 1/8</b>			
Main courses: by the portion		Desserts: by the slice	
braised beef cannelloni/béchamel sauce/	\$28	German's chocolate layer cake	\$6.95
arugula-endive salad		(German's chocolate layers/toasted coconut-	
shallot-thyme salmon/cashew rice/		pecan caramel filling and frosting)	
sugar snap-shiitake	\$27	lemon "hold the meringue" pie	\$6.50
		pumpkin pie	\$6.50
		"Bananas Foster" bread pudding	\$6.95
<b>Friday 1/9</b>			
Main courses: by the portion		Desserts: by the slice	
roasted pork loin/pork-roast jus/sweet potato puree/	\$30	yellow layer cake/	\$6.95
lemon green beans		chocolate frosting	
chicken pot pie	\$25	double-crust apple pie	\$6.50
		black bottom pie	\$6.50
		hazelnut cheesecake	\$6.95
<b>Saturday 1/10</b>			
Main courses: by the portion		Desserts: by the slice	
Salisbury steak/caramelized onion gravy/	\$28	carrot layer cake	\$6.95
chive-mashed potatoes/roasted asparagus		coconut custard pie	\$6.50
chicken scarpariello/saffron rice/bell pepper roast	\$27	pumpkin pie	\$6.50
		chocolate pudding	\$6.95