

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 4/22

Main courses: by the portion

oven-poached herbed salmon/horseradish sauce/ minted parsnip-green pea-cauliflower puree/ sugar snaps-fried shiitake	\$27
croquettes: rosemary chicken, mushroom, potato/ white wine pan gravy/herb-roasted tomatoes/ dilled asparagus	\$27

Sides:

Passover fig-farfel stuffing (1 pint)	\$18
butternut/apple puree (1 pint)	\$16

Desserts: by the slice

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

Tuesday 4/23

Main courses: by the portion

country meatloaf/caramelized onion gravy/ garlicky kale mashed potatoes/ honey-roasted carrots: baby peas, thyme spinach/portobello lasagna	\$28
	\$24

Sides:

cashew rice	\$9
baby spinach/orange/ Medjool date salad	\$9

Desserts: by the slice

carrot layer cake	\$6.95
double-crust apple pie	\$6.50
cool lime pie	\$6.50
chocolate pudding	\$5.95

Wednesday 4/24

Main courses: by the portion

coq au Riesling/buttered egg noodles	\$27
roasted pork loin/apple-onion compote/ rutabaga-mashed potatoes/green beans/ hazelnut crumble	\$30

Sides:

French green beans/ hazelnut crumble	\$12
little Caesar salad	\$9

Desserts: by the slice

lemon-lemon layer cake	\$6.95
sour cherry pie	\$6.50
French chocolate silk tart	\$6.50
tangerine cheesecake/ raspberry-tangerine sauce	\$6.95

Thursday 4/25

Main courses: by the portion

shallot-thyme salmon/basil sauce/ Dijon golden potatoes/roasted asparagus	\$27
beef-cheese-vegetable burrito/Spanish rice/ roasted tomatoes	\$25

Sides:

kale salad/ Romano-pecan crumble	\$27
roasted tomatoes	\$25

Desserts: by the slice

mocha layer cake	\$6.95
double-crust apple pie	\$6.50
raspberry cream cheese pie	\$6.50
rice pudding	\$5.95

Friday 4/26

Main courses: by the portion

brisket shepherd's pie	\$25
"French" chicken cutlet/pan gravy/broccoli-garlic/ roasted potatoes-caramelized onions	\$27

Sides:

French green beans/ oyster mushrooms	\$27
pear/fennel/arugula salad	\$9

Desserts: by the slice

strawberry cream cake	\$6.95
sour cherry pie	\$6.50
lemon dream pie	\$6.50
chocolate-chip bread pudding	\$6.95

Saturday 4/27

Main courses: by the portion

meat lasagna	\$24
roasted cod/fennel-tomato-olive compote/ orzo-rice pilaf/roasted Japanese eggplant	\$28

Sides:

Bear Mountain salad	\$9
roasted Japanese eggplant	\$9

Desserts: by the slice

classic chocolate layer cake	\$6.95
double-crust apple pie	\$6.50
cool lime pie	\$6.50
apple crisp	\$6.95