

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 10/3

Main courses: by the portion		Sides:		Desserts: by the slice	
country meatloaf/minted corn-baby peas/ fresh horseradish-sour cream sauce/ hashed Brussels sprout-mashed potatoes	\$26	kale salad/Romano- toasted pecan crumble	\$8	"Tastes Like Chocolate Ice Cream" layer cake	\$6.95
chicken-mushroom-rice croquettes/mushroom gravy/ roasted baby turnips & tops-French green beans	\$26	little Caesar salad	\$8	lemon "hold the meringue" pie sour cherry pie apple crisp	\$6.50 \$6.50 \$6.95

Tuesday 10/4

Main courses: by the portion		Sides:		Desserts: by the slice	
herb-roasted French cut chicken breast/onion jus/ kasha varnishkes/roasted butternut squash	\$26	tangerine-glazed roasted carrots	\$8	"Devil in the Clouds" layer cake double-crust apple pie	\$6.95 \$6.50
tarragon-scented salmon/court bouillon/ dilled rice-orzo pilaf/roasted carrots-asparagus	\$26	baby spinach/orange/ Medjool date salad	\$8	coconut custard pie rice pudding	\$6.50 \$5.95

Wednesday 10/5

Main courses: by the portion		Sides:		Desserts: by the slice	
leek-wild mushroom bake	\$22	asparagus/roasted mushrooms	\$12	carrot layer cake	\$6.95
maple-rosemary salmon/cauliflower-potato puree/ asparagus-roasted mushrooms	\$26	Bear Mountain salad	\$8	double-crust apple pie French chocolate silk tart classic cheesecake	\$6.50 \$6.50 \$6.95

Thursday 10/6

Main courses: by the portion		Sides:		Desserts: by the slice	
roasted pork loin/maple-apple compote/ roasted potatoes-caramelized onions/ broccoli-garlic chips	\$28	broccoli/garlic chips celery root/apple/fennel slaw	\$8 \$8	"Zebra" layer cake pecan pie sour cherry pie chocolate pudding	\$6.95 \$6.50 \$6.50 \$5.95
chicken hash/jasmine rice-peas	\$24				

Friday 10/7

Main courses: by the portion		Sides:		Desserts: by the slice	
seared salmon/fennel-tomato-olive compote/ spinach-rice-feta gratin/roasted tomatoes	\$26	spinach/rice/feta gratin little Caesar salad	\$8 \$8	yellow layer cake/ vanilla buttercream	\$6.95
Belgian beef carbonnade/dilled egg noodles	\$28			lemon dream pie pecan pie tres leches cake	\$6.50 \$6.50 \$6.95

Saturday 10/8

Main courses: by the portion		Sides:		Desserts: by the slice	
Peruvian chicken/lemon roasted potatoes/ green sauce/French green bean-carrot sauté	\$26	French green bean-carrot sauté kale salad/Romano- toasted pecan crumble	\$8 \$8	lemon-lemon layer cake sour cherry pie coconut custard pie apple crisp	\$6.95 \$6.50 \$6.50 \$6.95
eggplant parmesan	\$22				