

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 9/2

CLOSED FOR LABOR DAY.

Tuesday 9/3

Main courses: by the portion (room temperature) roasted salmon/ cilantro-arugula pesto/4-bean-basil salad/ quinoa tabbouleh: tomatoes, cucumber, mint, parsley Welsh pork meatballs/onion gravy/ leek-cheddar mashed potatoes/ minted carrots, baby peas	\$27 \$28	Sides: broccoli/garlic chips	\$9	Desserts: by the slice "Tastes Like Chocolate Ice Cream" layer cake lemon "Hold the Meringue" pie sour cherry pie summer-berry jello	\$6.95 \$6.50 \$6.50 \$6.95
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Wednesday 9/4

Main courses: by the portion warm salmon bowl: brown rice, hakurei turnips, dashi-roasted shiitake, bunch carrots/ quick-pickled cucumbers oven-roasted chicken thighs/rice-orzo-corn pilaf/ sticky summer heirloom cherry tomatoes-pancetta	\$27 \$27	Sides: baby spinach/orange/ Medjool date salad	\$9	Desserts: by the slice yellow layer cake/ chocolate frosting cool lime pie blueberry pie classic cheesecake	\$6.95 \$6.50 \$6.50 \$6.95
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Thursday 9/5

Main courses: by the portion BBQ chicken/pickle potato salad/chopped slaw/ cornbread Maryland seafood cakes: crab, shrimp, cod/ tartar sauce/steak fries/corn-radish tomato salad	\$27 \$28	Sides: endive/apple/radicchio slaw	\$9	Desserts: by the slice carrot layer cake coconut custard pie sour cherry pie tres leches cake	\$6.95 \$6.50 \$6.50 \$6.95
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Friday 9/6

Main courses: by the portion shrimp-grilled vegetable burrito/tomatillo salsa/ guacamole/rice & beans French-cut roasted chicken/ maple-whipped sweet potatoes/broccoli	\$26 \$27	Sides: Little Leaf Farms mesclun/ croutons/bacon/ buttermilk dressing	\$9	Desserts: by the slice coconut layer cake cool lime pie blueberry pie chocolate pudding	\$6.95 \$6.50 \$6.50 \$5.95
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Saturday 9/7

Main courses: by the portion (room-temperature) salmon Niçoise-style: potatoes vinaigrette, deviled eggs, Sun Gold cherry tomatoes, olives meat lasagna	\$27 \$24	Sides: Bear Mountain salad	\$9	Desserts: by the slice chocolate layer cake coconut custard pie sour cherry pie rice pudding	\$6.95 \$6.50 \$6.50 \$5.95
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