

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.

## Monday 6/10

### Main courses: by the portion

- grilled flank steak chef's salad: leafy greens, bacon, cheeses, hard-boiled egg, tomatoes/  
blue cheese-buttermilk dressing \$30
- oven-poached salmon/basil sauce/  
"almost-summer" succotash/lemon-roasted potatoes \$27

### Sides:

- "almost-summer succotash" \$10
- little Caesar salad

### Desserts: by the slice

- "Tastes Like Chocolate Ice Cream" layer cake \$6.95
- lemon "hold the meringue" pie \$6.50
- sour cherry pie \$6.50
- apple crisp \$6.95

## Tuesday 6/11

### Main courses: by the portion

- shrimp creole/rice pilaf: scallions, andouille \$28
- bacon-wrapped meatloaf/sticky bbq glaze/  
baked beans (from scratch)/cabbage slaw/  
green beans: rosemary, garlic \$28

### Sides:

- Bear Mountain salad \$28
- baked beans (from scratch) \$28

### Desserts: by the slice

- "Pretty in Pink" layer cake \$6.95
- cool lime pie \$6.50
- strawberry-rhubarb pie \$6.50
- cocoa caramel tres leches \$6.95

## Wednesday 6/12

### Main courses: by the portion

- maple-rosemary salmon/toasted corn-rice salad/  
dilled asparagus (serve room temperature) \$27
- pasticho (Venezuelan-style meat lasagna) \$24

### Sides:

- kale salad/  
Romano-pecan crumble
- toasted corn/rice salad \$24

### Desserts: by the slice

- "Strawberry Cream" layer cake \$6.95
- double-crust apple pie \$6.50
- coconut custard pie \$6.50
- chocolate pudding \$5.95

## Thursday 6/13

### Main courses: by the portion

- roasted cod/fennel-tomato-black olive compote/  
chive-mashed potatoes/broccoli-garlic chips \$28
- curried chicken salad: apples, almonds, raisins/  
grilled corn-barley salad/lemon green beans \$27

### Sides:

- baby spinach/orange/  
Medjool date salad
- lemon green beans \$27

### Desserts: by the slice

- mocha layer cake \$6.95
- sour cherry pie \$6.50
- French chocolate silk tart \$6.50
- classic cheesecake \$6.95

## Friday 6/14

### Main courses: by the portion

- shallot and Parmesan-crust chicken, sliced/  
jalapeño potato salad/chopped cabbage slaw \$27
- shallot and thyme-crust salmon/  
horseradish sauce/beet-cucumber salad/  
pee wee potato-asparagus salad \$27

### Sides:

- jalapeño potato salad \$27
- beet-cucumber salad

### Desserts: by the slice

- "Lemon-Lemon" layer cake \$6.95
- strawberry-rhubarb pie \$6.50
- coconut custard pie \$6.50
- tiramisu \$6.95

## Saturday 6/15

### Main courses: by the portion

- bbq chicken thighs/classic mashed potatoes/  
broccoli-florentino-garlic crumble \$27
- rosemary-glazed shrimp/spaghetti: parsley, garlic/  
bell pepper-red onion-green bean roast \$28

### Sides:

- broccoli-florentino/  
garlic crumble
- bell pepper/red onion/  
green bean roast \$28

### Desserts: by the slice

- classic chocolate layer cake \$6.95
- double-crust apple pie \$6.50
- lemon "hold the meringue" pie \$6.50
- rice pudding \$5.95