

Happy Thanksgiving!

PIES SHOULD BE LEFT UNREFRIGERATED until serving Thursday night.
Leftover pie will keep, unrefrigerated, through Friday. Refrigerate beyond that time.

Here's how to heat up your holiday dinner:

BEFORE YOU BEGIN

- Bring food to room-temperature (approximately 1 hour).
- If you choose the oven, transfer food to oven-safe vessels.
- Pre-heat your oven (approximately 15 minutes).
- If you choose to microwave, plastic containers *with the exception of half-pints of gravy* are microwave-safe.

Farmhouse Porcini Mushroom Soup

On stove top, over moderate heat until simmering.

In microwave, on medium heat, 2 to 4 minutes, uncovered.

Carved Turkey Breast

In oven, at 350° for 15 to 20 minutes, covered.

In microwave, on medium heat, 2 to 4 minutes, covered.

Really Good Gravy

On stove top, over moderate heat until simmering.

In microwave, on medium heat, 2 to 4 minutes, covered.

Half-pints of gravy are not microwave-safe.

Savory Herb and Pecan Stuffing, Maple-Whipped Sweet Potatoes

In oven, at 350° for 15 to 25 minutes, covered.

In microwave, on medium heat, 2 to 4 minutes, covered.

French Green Beans with Shiitake Mushrooms

In oven, at 350° for 10 to 20 minutes, uncovered.

Metal containers are not microwaveable.

Apple Crisp (can be served warm or at room-temperature)

In oven, at 350° for 15 to 20 minutes, uncovered.

Metal containers are not microwaveable.

Serve *Pies* room-temperature.

Happy Thanksgiving from Yura and the team! (212) 860-9872 catering@yura.nyc