

Classic main course and side dish specials ready for pick-up or curbside delivery.
**Place your same-day order directly with retail stores 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 6/1

Main courses: by the portion

Scarborough Fair meatloaf/Yorkshire buttered peas- parsnip mashed potatoes/ rosemary honey-roasted carrots	\$28
grilled chicken chef's salad: leafy greens & veggies, smoked ham, cheeses, hard-boiled egg, blue cheese-buttermilk ranch dressing	\$27

Sides:

roasted Japanese eggplant	\$11
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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 6/2

Main courses: by the portion

Spanish-style seared salmon/saffron rice-peas/ cherry tomato-shallot-caper sauté/ French green beans-white wine mushrooms	\$27
herb-crusted beef petite filet/horseradish cream/ grilled asparagus/roasted tomatoes/ garlic butter-chive smashed potatoes	\$32

Sides:

grilled corn/barley salad	\$9
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Desserts: by the slice

carrot layer cake	\$6.95
coconut custard pie	\$6.50
"Fudgy Brownie" pie	\$6.50
tiramisu	\$6.95

Wednesday 6/3

Main courses: by the portion

cheesy baked penne: mushrooms, red wine, tomatoes	\$25
fried chicken/chopped cabbage slaw/ jalapeño potato salad with scallions and bacon	\$27

Sides:

chopped cabbage slaw	\$9
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Desserts: by the slice

"Strawberry Crème" layer cake	\$6.95
double-crust apple pie	\$6.50
cool lime pie	\$6.50
chocolate mousse	\$6.95

Thursday 6/4

Main courses: by the portion

roasted hake/tomato "jus"/parsnip mash/ asparagus-oyster mushroom sauté	\$28
grilled flank steak Niçoise: potatoes vinaigrette, deviled eggs, French green beans, tomatoes, olives	\$32

Sides:

beet/cucumber salad	\$9
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Desserts: by the slice

coconut layer cake	\$6.95
black bottom pie	\$6.50
sour cherry pie	\$6.50
strawberry-cream cheese pecan crumb cake	\$6.95

Friday 6/5

Main courses: by the portion

chilled shallot-thyme salmon/celery root-apple slaw/ cranberry rice salad with pecans, raspberry-shallot vinaigrette	\$27
grilled French-cut chicken breast/basil potato salad/ corn-barley salad/roasted tomatoes	\$27

Sides:

kale salad/ Romano-pecan crumble	\$11
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Desserts: by the slice

"Strawberry Crème" layer cake	\$6.95
double-crust apple pie	\$6.50
lemon dream pie	\$6.50
rice pudding	\$5.95

Saturday 6/6

Main courses: by the portion

grilled shrimp picnic: basil potato salad/ corn-barley salad/roasted tomatoes	\$27
eggplant-spinach lasagna	\$25

Sides:

Bear Mountain salad	\$9
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Desserts: by the slice

yellow layer cake/ chocolate frosting	\$6.95
coconut custard pie	\$6.50
sour cherry pie	\$6.50
apple crisp	\$6.95