

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 10/28

### Main courses: by the portion

double salmon-potato cakes (fresh + smoked)/ horseradish cream/herbed barley-mushroom pilaf/ pickled beet-apple salad	\$27
poulet à la Normande (Chicken Normandy)/ butter braised Savoy cabbage-baby peas/ potato-carrot mash	\$27

### Sides:

herbed barley/mushroom pilaf	\$9
Savoy cabbage-baby pea sauté	\$9

### Desserts: by the slice

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

## Tuesday 10/29

### Main courses: by the portion

sage browned butter baked salmon/ spaghetti: braised fava beans, Tuscan kale, lemon zest/ burst cherry tomatoes	\$27
autumn beef stew, "Mulligan-style" / cilantro-buttered new potatoes	\$30

### Sides:

kale salad/ Romano-pecan crumble	\$10
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### Desserts: by the slice

silver layer cake/ raspberry buttercream	\$6.95
double-crust apple pie	\$6.50
pumpkin pie	\$6.50
chocolate pudding	\$5.95

## Wednesday 10/30

### Main courses: by the portion

baked mushroom rigatoni	\$24
chicken Florentine: spinach, tomatoes, mozzarella/ toasted-garlic spaghetti	\$27

### Sides:

endive/apple/radicchio slaw	\$9
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### Desserts: by the slice

"Zebra" layer cake (yellow & chocolate layers/ caramel buttercream/chocolate frosting)	\$6.95
coconut custard pie	\$6.50
pecan pie	\$6.50
tangerine cheesecake/ raspberry-tangerine sauce	\$6.95

## Thursday 10/31

### Main courses: by the portion

fried chicken/basil macaroni salad/ roasted tomatoes	\$27
shrimp-grilled vegetable burrito/tomatillo salsa/ black beans & rice/radish, corn, tomato salad	\$25

### Sides:

honey-roasted butternut crescents	\$9
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### Desserts: by the slice

coconut layer cake	\$6.95
sour cherry pie	\$6.50
cool lime pie	\$6.50
"Bananas Foster" bread pudding	\$6.95

## Friday 11/1

### Main courses: by the portion

seared salmon/fennel-tomato-black olive compote/ saffron rice/green beans-oyster mushrooms	\$27
chicken pot pie	\$25

### Sides:

pear/fennel/ baby arugula salad	\$9
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### Desserts: by the slice

"German's chocolate" layer cake	\$6.95
double-crust apple pie	\$6.50
pumpkin pie	\$6.50
tres leches cake	\$6.95

## Saturday 11/2

### Main courses: by the portion

meat lasagna	\$24
Peruvian chicken/green sauce/ lemon-roasted potatoes/French green beans	\$27

### Sides:

spinach/orange/ Medjool date salad	\$9
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### Desserts: by the slice

devil's food layer cake	\$6.95
coconut custard pie	\$6.50
pecan pie	\$6.50
rice pudding	\$5.95