

212-860-1707
1350 Madison Avenue

YURA'S MEALS TO GO

212-879-5832
50 East End Avenue

Classic main course and side dish specials ready for pick-up or curbside delivery.

**PLACE YOUR SAME-DAY ORDERS DIRECTLY WITH RETAIL STORES BY PHONE, OR IN-PERSON;
EMAIL FUTURE ORDERS TO CATERING@YURA.NYC - WE CHECK EMAILS DURING OFFICE HOURS 9 - 4.**

Pick-up before 4 p.m. or delivery to the UES/UWS.

Monday 9/14

Main courses: by the portion

seared salmon/kale salad: roasted butternut,
dried cranberries, dates, toasted pecans-pepitas,
pomegranate seeds (room-temperature)
honey-garlic roasted pork tenderloin/
spinach-mashed potatoes/cauliflower-broccoli

\$28
\$32

Sides:

French green beans-
roasted cauliflower

Desserts: by the slice

\$10 "Tastes Like Chocolate Ice
Cream" layer cake
double-crust apple pie
lemon "hold the meringue" pie
apple crisp

\$7.25
\$7.00
\$7.00
\$7.25

Tuesday 9/15

Main courses: by the portion

chicken tagine: apricots, green olives/
saffron couscous-baby peas
roasted Asian sea bass/lemon curry butter/
lemongrass-scented rice/broccoli-shitake-red pepper sauté

\$28
\$29

Sides:

baby spinach/orange/
Medjool date salad

Desserts: by the slice

\$10 yellow layer cake/
chocolate frosting
sour cherry pie
lattice-topped pineapple pie
rice pudding

\$7.25
\$7.00
\$7.00
\$6.25

Wednesday 9/16

Main courses: by the portion

ratatouille-style lasagna: braised eggplant, zucchini,
tomatoes, peppers, cremini, herbs/cheeses/
pasta sheets
arroz con camarones: garlic shrimp, andouille,
yellow rice, baby peas, roasted peppers

\$25
\$28

Sides:

Mediterranean couscous salad

Desserts: by the slice

\$10 "Strawberry Crème" layer cake
"Bananayama" sweet potato pie
coconut custard pie
chocolate mousse

\$7.25
\$7.00
\$7.00
\$7.25

Thursday 9/17

Main courses: by the portion

chicken pot pie
maple-rosemary roasted salmon/roasted cauliflower/
carrot-apple puree

\$25
\$28

Sides:

kale salad/
Romano-pecan crumble

Desserts: by the slice

\$11 carrot layer cake
double-crust apple pie
black bottom pie
"Bananas Foster" bread pudding

\$7.25
\$7.00
\$7.00
\$7.25

Friday 9/18

Main courses: by the portion

seared hake: ginger, scallions/baby bok choy/
jasmine rice pilaf
carved roasted turkey breast/parsnip-mashed potatoes/
French green beans-shiitake mushrooms

\$28
\$32

Sides:

roasted beets/orange salad

Desserts: by the slice

\$10 coconut layer cake
sour cherry pie
lattice-topped pineapple pie
chocolate pudding

\$7.25
\$7.00
\$7.00
\$6.25

Saturday 9/19

Main courses: by the portion

dilled salmon croquettes/horseradish-tartar sauce/
beet-apple salad/broccoli-garlic
brisket blinzettes/roasted asparagus/
roasted potatoes

\$28
\$32

Sides:

garden salad

Desserts: by the slice

\$10 chocolate layer cake
double-crust apple pie
coconut custard pie
rum-raisin bread pudding

\$7.25
\$7.00
\$7.00
\$7.25