

Homemade Desserts

Desserts are freshly made by Mara & her staff Please order at least 2 days in advance

King's Cake – Cinnamon Sugar	\$50
King's Cake – Other Fillings	\$50
<i>Pecan Cinnamon Sugar, Cream Cheese, Nutella</i>	
Banana Butterscotch Rye Pie	\$55
<i>A Vanilla Wafer, Redemption Rye crust, filled with a butterscotch Redemption Rye custard with folded in bananas, served with fresh whipped cream and Redemption Rye infused Caramel drizzle.</i>	
Bluegrass Pie	\$40
<i>A pecan pie with a layer of chocolate & bourbon in the filling baked in a pecan graham cracker crust</i>	
Chocolate Cream Pie	\$40
<i>An Oreo crust filled with dark chocolate mousse, topped with fresh whipped cream</i>	
Salted Caramel Apple Pie	\$45
<i>A shortbread crust with salted caramel bourbon streusel</i>	
Coconut Cream Pie	\$55
<i>Coconut custard in an Animal Cracker cookie crust, topped with meringue, dusted with toasted coconut</i>	
Pumpkin Pie	\$25
<i>Baked in a graham cracker crust.</i>	
Key Lime Pie	\$30
<i>Baked in a graham cracker crust, a perfect balance of tart and sweet</i>	
Chocolate Pecan Cake	\$60
<i>An almost flourless decadent dark, fudgy cake glazed with dark chocolate and dusted with toasted crushed pecans</i>	
Red Velvet Cake	\$60
<i>With a pecan, maraschino cherry, coconut filling and buttercream frosting</i>	
Coconut Cake	\$60
<i>A white cake made with coconut milk, filled and frosted with a coconut frosting, dusted with toasted coconut</i>	
Carrot Cake	\$60
<i>Frosted with pecan buttercream</i>	
Raisin Bourbon Bread Pudding	\$45
<i>Half pan with a bourbon sauce</i>	
Banana Chocolate Bread Pudding	\$50
<i>Half pan with our bananas foster sauce</i>	
Fresh Fruit Cobbler (seasonal selections)	\$50

Smoked BBQ

Beef Brisket (GF,*) lb.	\$26
Pulled Pork (GF,*) lb.	\$24
Hot Link Sausage (GF,*) lb.	\$24
Baby Back Ribs – Rack (GF,*)	\$33
Arkansas Sauce, bottle (GF,*)	\$ 6
Texas Sauce, bottle (GF,*)	\$ 6

Cajun and Southern

Half pan serves 15-20 people
(take out only)

Jambalaya (GF,*)	\$80
Shrimp Creole (*)	\$100
Crawfish Etouffee	\$100
Red Beans and Rice (GF,*)	\$60
Crawfish Cheesecake	\$175
Creole Catfish w/ Greens (GF)	\$120
BBQ Spaghetti-Brisket OR Pork(*)	\$100

**To place your order:
Call Mara 516.554.5510
Or email us**

marassouthernkitchen@gmail.com

**Don't see it on the menu?
Ask if we can make it!**



featuring
Seafood, Cajun, Burgers
Arkansas Barbecue

*"If eating here doesn't remind you of home,
blame your family, not Mara's"*
TimeOut New York
Eating and Drinking Guide

*"...can't get to New Orleans?...close your eyes,
have a taste, and you're there!"*
Randy Gordon, North Shore Dining

"...the down-home eating is legit"
ZagatSurvey

Catering Menu

GF = Gluten Free
*** = Dairy Free**

Catering for any Event
Private Parties Welcome

Family owned and operated

236 W. Jericho Tpk (Rte25)
Muttontown Plaza
Syosset, NY 11791
516-554-5510

www.marassouthernkitchen.com
Prices subject to change

4/20/23

Appetizers and Seafood

Louisiana Crawfish Boil	MP
Louisiana Blue Crab Boil	MP
Crawfish Stuffed Bread , each	\$25
<i>Crawfish tails and cheese stuffed into a hollowed out 8" French baguette. Crisp, gooey.</i>	
Crawfish Cheesecake , whole	\$175
<i>Crawfish tails, cheeses, Andouille sausage and more make this a party in your mouth!</i>	
Louisiana Crab Fingers	MP
<i>No cracking required. Sauteed in garlic butter, served with bread to dunk.</i>	
BBQ Black Peppered Shrimp , lb	\$54
<i>Ready to bake. Jumbo shell-on Gulf shrimp marinated in garlic and black pepper, dotted with butter. Bread provided for dunking.</i>	
Shrimp Cocktail (GF,*) , lb	\$40
<i>Cooked in our Cajun spicy boil, then chilled. Served with Mara's Cocktail sauce.</i>	
Shrimp Dip (GF) , lb	\$25
<i>Gulf peeled shrimp cooked in our Cajun boil then chopped and mixed with fresh herbs, jalapenos & cream cheese.</i>	
<i>Served w saltine crackers.(GF lettuce leaves)</i>	
Deviled Eggs (GF,*) , dz halves	\$18
<i>Lots of flavor with fresh parsley and chives</i>	
Devils On Horseback , dz	\$18
<i>Pitted dates stuffed with blue cheese, wrapped with bacon, baked crisp</i>	
Artichoke Dip (GF) , lb	\$16
<i>Canned artichokes, parmesan cheese and seasonings, ready to bake.Served w crackers (GF NO Crackers)</i>	
Seafood Gumbo , Quart	\$28
<i>Made with okra, crab and shrimp</i>	
Chicken Andouille Gumbo , Quart	\$28
<i>Made with okra, Andouille sausage & chicken</i>	

Veggies and Sides

Whole Jalapeno Cornbread , scored 16	\$40
Jalapeno Cornbread Stuffing , lb	\$20
Fresh Cranberry Sauce (GF,*) pt (seasonal)	\$20
String Beans Almondine (GF) , lb	\$16
<i>Fresh string beans blanched al dente, tossed with slivered almonds toasted golden in butter</i>	
Cajun bacon Brussels Sprouts (GF,*) ,lb	\$20
<i>Brussels sprouts halved, drizzled with Cajun seasoning and olive oil, bacon, garlic & herbs, roasted.</i>	
Cajun bacon Cauliflower (GF,*) ,lb	\$20
<i>Cauliflower flowerettes, drizzled with Cajun seasoning and olive oil, bacon, garlic & herbs, roasted.</i>	
Grilled Fresh Asparagus(GF,*) , lb (Seasonal)	\$19
<i>Blanched, then char-grilled. Vegan. Check availability</i>	
Sautéed Collard Greens (GF,*) , lb	\$14
<i>Fresh collard greens diced then sautéed in butter and Crystal with garlic and onion (* Olive Oil, Vegan)</i>	
Cheddar Cheese Grits (GF) , lb	\$26
Corn Grits(GF) , lb	\$28
<i>Jack cheese grits with spicy fresh corn, sautéed roasted red peppers and onions</i>	
Rice Pilaf , lb	\$14
<i>Fine noodles toasted in butter until golden, simmered in chicken broth w rice until tender</i>	
Macaroni & Cheese , lb	\$28
<i>Baked with parmesan and cheddar cheeses</i>	
With Crawfish tails OR Smoked Saus , lb	\$34
Garlic Mashed Potatoes (GF) , lb	\$12
<i>Fresh potatoes mashed with butter, toasted garlic, parsley and more</i>	
Sweet Pot Marshmallow Casserole(GF) lb	\$12
<i>Sweet potatoes cooked & mashed with butter, Sherry and marshmallows</i>	
No-Mayo Cole Slaw (GF,*) , lb	\$12
<i>Oil & vinegar, sweet & sour. Vegan.</i>	
Smoked "Levi" Beans (GF,*) , lb	\$12
<i>Baked beans smoked with molasses & bacon</i>	

Specialty Entrees

Fried Turkey (GF) 15-17 lb raw wt	\$175
<i>Injected with Mara's Cajun marinade then fried crisp in an infra-red fryer (No Oil!)</i>	
Please order with at least 7 days advance notice.	
Turkey Gravy , Qt (seasonal)	\$15
Whole Roasted Chicken (GF,*) ,each	\$28
<i>Whole or cut-up, roasted with herbs and spices. Crisp, yet juicy.</i>	
Poultry Natural Gravy (GF,*) , pint	\$ 6
Smoked Whole Chicken (GF,*) ,each	\$30
<i>Whole or cut-up, rubbed with our special blend of spices, smoked until done for a smoky, flavorful taste.</i>	
Smoked Whole Duck (GF,*) , each	\$80
<i>Brined for 24 hours with oranges and spices, air-dried for 24 hours then smoked with mesquite and hickory woods. Please order with at least 7 days advance notice.</i>	
Spiral Cut Glazed Ham (GF,*) ,each	\$110
<i>Baked, then glazed with a brown sugar, honey, mustard and cayenne glaze. Please order with at least 5 days advance notice.</i>	
Muffuletta Po' Boy , per foot	\$25
<i>Mara's olive salad, pepper jack cheese, Genoa salami, Swiss cheese, soprasseta, provolone cheese, prosciutto on a scooped French baguette. Please order with at least 5 days advance notice.</i>	

All prices are subject to change.

Items from our regular menu are also available