

## Homemade Desserts

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

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

## Smoked BBQ

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

## Cajun and Southern

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

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

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

**[marassouthernkitchen@gmail.com](mailto: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](http://www.marassouthernkitchen.com)**  
**Prices subject to change**

4/20/23

## Appetizers and Seafood

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

## Veggies and Sides

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

## Specialty Entrees

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

**All prices are subject to change.**

**Items from our regular menu are also available**