

Homemade Desserts

Desserts are freshly made by Mara & her staff

King's Cake – Cinnamon Sugar	\$35
King's Cake – Other Fillings	\$40
<i>Pecan Cinnamon Sugar, Cream Cheese, Nutella,</i>	
Carrot Cake	\$50
<i>Frosted with pecan buttercream</i>	
Chocolate Pecan Cake	\$50
<i>An almost flourless decadent dark, fudgy cake glazed with dark chocolate and dusted with toasted crushed pecans</i>	
Red Velvet Cake	\$50
<i>With a pecan, maraschino cherry, coconut filling and buttercream frosting</i>	
Coconut Cake	\$50
<i>A white cake made with coconut milk, filled and frosted with a coconut frosting, dusted with toasted coconut</i>	
Banana Pudding Cheesecake	\$50
<i>A New York style cheesecake baked in a Vanilla Wafer crust with caramelized bananas folded into it prior to baking. Topped with more caramelized bananas</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>	
Traditional Pecan Pie	\$35
<i>Baked in a flakey butter crust</i>	
Pumpkin Pie	\$20
Apple Pie	\$30
<i>Double crusted OR with a crumb topping</i>	
Key Lime Pie	\$25
<i>Baked in a graham cracker crust, a perfect balance of tart and sweet</i>	
Chocolate Cream Pie	\$40
<i>An Oreo crust filled with dark chocolate mousse, topped with fresh whipped cream</i>	
Coconut Cream Pie	\$35
<i>Coconut custard in an Animal Cracker cookie crust, topped with merengue and dusted with toasted coconut</i>	
Raisin Bourbon Bread Pudding	\$40
<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

By the Pound *(take out only)*

Beef Brisket (GF,*)	\$17
Pulled Pork (GF,*)	\$17
Hot Link Sausage (GF,*)	\$17
Whole Smoked Chicken (GF,*)	\$20ea
Baby Back Ribs – Rack (GF,*)	\$25
St. Louis Style Ribs – Rack (GF,*)	\$25
Arkansas Sauce, bottle (GF,*)	\$ 8
Texas Sauce, bottle (GF<*)	\$ 8

Cajun and Southern

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

Jambalaya (GF,*)	\$80
Shrimp Creole (*)	\$100
Crawfish Etouffee	\$100
Macaroni and Cheese	\$18/lb
Crawfish Mac and Cheese	\$23/lb
Sausage Mac and Cheese	\$23/lb
Red Beans and Rice (GF,*)	\$60
Crawfish Cheesecake	\$150
Creole Catfish w/ Greens (GF)	\$120
BBQ Spaghetti-Brisket OR Pork(*)	\$80
Whole Roasted Chicken (GF,*)	\$22 ea

***To place your order:
Call Mara 516.682.9200***

***Or stop by
Tuesday - Sunday***

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



Barbeque

Cajun Cuisine - Raw Bar

**“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 (Rte 25)
Muttontown Plaza
Syosset, NY 11791
516-682-9200
www.marashomemade.com**

Prices subject to change

Appetizers and Seafood

Live Crawfish Boil (GF,*), lb (Seasonal)	Mkt
LA Blue Crabs (GF,*), dz (Seasonal)	Mkt
Crawfish Stuffed Bread, each	\$18
<i>Crawfish tails and cheese stuffed into a hollowed out 8" French baguette. Crisp & gooey.</i>	
Crawfish Cheesecake, whole	\$150
<i>Crawfish tails, several cheeses, Andouille sausage and more make this a flavorful, rich treat. A party in your mouth!</i>	
Cajun Wings, dz	\$14
<i>Dusted in seasoned flour, fried crisp, tossed in our Cajun sauce. Served with Ranch dressing on the side.</i>	
BBQ Black Peppered Shrimp, lb	Mkt Price
<i>Ready to bake. Jumbo shell-on Gulf shrimp marinated in garlic and black pepper, dotted with butter. Bread provided for dunking.</i>	
Peel N Eat Shrimp (GF,*), lb	Market Price
<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. Served w saltine crackers. (GF lettuce leaves)</i>	
Eggplant Caviar (GF,*), lb	\$12
<i>Eggplant, tomatoes, onions, and bell peppers cooked thick and smooth. Serve cold with crackers Vegan. (GF NO Crackers)</i>	
Deviled Eggs (GF,*), dz halves	\$14
<i>Lots of flavor with fresh parsley and chives</i>	
Artichoke Dip (GF) , lb	\$14
<i>Canned artichokes, parmesan cheese and seasonings, ready to bake. Serve w crackers (GF NO Crackers)</i>	
Seafood Gumbo, Quart	\$22
<i>Made with okra, crab and shrimp</i>	
Chicken Andouille Gumbo, Quart	\$22
<i>Made with okra, Andouille sausage & chicken</i>	
Mara's Homemade Soup, Qt	Price varies

Veggies and Sides

Whole Jalapeno Cornbread, scored 16	\$25
Jalapeno Cornbread Stuffing, lb	\$14
Fresh Cranberry Sauce (GF,*), lb (season)	\$14
Fresh String Beans Almandine(GF), lb	\$14
<i>Fresh string beans blanched al dente, tossed with slivered almonds toasted golden in butter</i>	
Roasted Brussels Sprouts (GF,*), lb	\$14
<i>Brussels sprouts halved, drizzled with olive oil, garlic & herbs, roasted. Vegan.</i>	
Grilled Fresh Asparagus(GF,*), lb (Season)	\$14
<i>Blanched, then char-grilled. Vegan</i>	
Sautéed Collard Greens (GF,*), lb	\$11
<i>Fresh collard greens diced then sautéed in butter and Crystal with garlic and onion (* Olive Oil, Vegan)</i>	
Roasted Cauliflower Puree (GF,*), lb	\$10
<i>Fresh cauliflower, half roasted with garlic, olive oil and herbs, half boiled, then pureed together</i>	
Cheddar Cheese Grits (GF), lb	\$12
Corn Grits(GF), lb	\$14
<i>Jack cheese grits with spicy fresh corn, sautéed roasted red peppers and onions</i>	
Rice Pilaf, lb	\$11
<i>Fine noodles toasted in butter until golden, simmered in chicken broth w rice until tender</i>	
Macaroni & Cheese, lb	\$18
<i>Baked with parmesan and cheddar cheeses</i>	
Add Crawfish tails OR Smoked Saus, lb	\$ 5
Roasted Rosemary Potatoes (GF,*), lb	\$12
<i>Red potatoes, quartered, drizzled with olive oil, garlic & fresh rosemary, roasted golden. Vegan</i>	
Garlic Mashed Potatoes (GF), lb	\$10
<i>Yukon gold potatoes mashed with butter toasted garlic, parsley and more</i>	
Sweet Pot Marshmallow Casserole(GF),lb	\$10
<i>Sweet potatoes cooked & mashed with butter, Sherry and marshmallows</i>	
No-Mayo Cole Slaw (GF,*), lb	\$10
<i>Oil & vinegar, sweet & sour. Vegan.</i>	
Smoked "Levi" Beans (GF,*), lb	\$10
<i>Baked beans smoked with molasses & bacon</i>	

Specialty Entrees

TurDuckEn, fresh, uncooked (seasonal)	Mkt
<i>A boneless chicken stuffed in a boneless duck stuffed in a boneless turkey (except for the turkey legs and wings) with two layers of jalapeno cornbread stuffing and one layer of Andouille stuffing between birds</i>	
TurDuckEn, cooked (seasonal)	Mkt
TurDuckEn Gravy, Qt (seasonal)	\$ 9
Fried Turkey (GF)	Mkt
<i>Injected with Mara's Cajun marinade then fried crisp in an infra-red fryer (No Oil!)</i>	
Whole Roasted Chicken (GF,*),each	\$22
<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	\$20
<i>Whole or cut-up, rubbed with our special blend of spices, smoked until done for a smoky, flavorful taste.</i>	
Fried Chicken (*), whole, cut into 1/8's	\$24
Smoked Whole Duck (GF,*), each	\$45
<i>Brined for 24 hours with oranges and spices, air-dried for 24 hours then smoked with mesquite and hickory woods.</i>	
Spiral Cut Glazed Ham (GF,*),each	\$100
<i>Baked, then glazed with a brown sugar, honey, mustard and cayenne glaze</i>	
Muffulata Po' Boy, per foot	\$15
<i>Mara's olive salad, pepper jack cheese, Genoa salami, Swiss cheese, sopreseta, provolone cheese, prosciutto on a scooped French baguette</i>	

Items from our regular menu are also available