

# THANKSGIVING BUFFET MENU

11:00 TO 17:00 (5:00PM)

ADULTS \$58

12 & UNDER \$25

## **CHEESE**

ASSORTED IMPORTED AND DOMESTIC CHEESE DISPLAY WITH ARTISAN CRACKERS

## **RAW BAR**

GULF SHRIMP COCKTAIL, GULF OYSTERS ASSORTED HOT SAUCES INCLUDING MIGNONETTE, REMOULADE, BLOODY MARY COCKTAIL SAUCE

## **BREAD**

ARTISAN BREADS, HOUSE MADE BUTTERMILK BISCUITS, PECAN SAGE CORNBREAD SERVED WITH WHIPPED BUTTER AND LOUISIANA HONEY

## **CRUDITE**

DEVEILED EGG & PICKLE RELISH TRAY

## **SALADS**

WILD ARUGULA, CANDIED PECANS, DRIED CRANBERRIES, LOCAL GOAT CHEESE, POMEGRANATE VINAIGRETTE  
BROCCOLI FLORETS, GOLDEN RAISINS, APPLEWOOD SMOKED BACON, SHALLOTS, PEAR VINAIGRETTE

## **VEGETABLES**

CREAMY GREEN BEAN AND WILD MUSHROOM CASSEROLE SERVED WITH CRISPY SHALLOTS  
BRAISED COLLARD GREENS WITH TASSO AND APPLE CIDER

## **STARCHES**

LMNO DIRTY RICE  
BUTTER WHIPPED YUKON GOLD POTATOES  
CANDIED BROWN SUGAR YAMS

## **MEATS**

ROASTED MIRLITON & SHRIMP CASSEROLE  
CORNBREAD & TASSO HAM STUFFING WITH DRIED CRANBERRIES, WILD MUSHROOMS, APPLE CIDER BUTTER  
HOUSE SMOKED BONE IN HAM, ABITA ROOT BEER CREOLE MUSTARD GLAZE  
FRIED GARLIC AND HERB STUFFED CAJUN TURKEY

## **CONDIMENTS**

PAN DRIPPING GIBLET GRAVY  
HOUSE MADE CRANBERRY ORANGE CHUTNEY WITH GINGER ROSEMARY ESSENCE

## **DESSERTS**

ASSORTED LE MERIDIEN SIGNATURE ECLAIRS  
GOLDEN RAISIN BREAD PUDDING  
CINNAMON SPICED PUMPKIN PIE  
ROASTED APPLE PIE  
OLD FASHIONED PECAN PIE  
ASSORTED HOLIDAY COOKIES  
RUM CAKE

*Le* **MERIDIEN**  
NEW ORLEANS