

Annual Johns Island Dinner Celebrates Louisiana Cuisine

Please make plans to join us for the annual Johns Island Fundraiser offered on two nights--**Friday, February 22 or Saturday, February 23 at 6:00 p.m. in the Fellowship Hall**. The cost per person is \$20.00, which contributes to the project cost for the High School Mission Team in June. Reservations can be made by calling the reservation line at 423-224-1502.



High School Johns Island Fundraiser Featuring Food from LOUISIANA

STARTERS: A plate of each are on the table, but you may request seconds.

Bacon Brie Stuffed Peppers

Bacon and chunks of Brie in Romano Cream Cheese in sweet mini-peppers

Andouille Cheese Spread

Minced Cajun Sausage and Roasted Red Peppers spread on fried Baguette slices

SOUPS

Lobster and Shrimp Bisque

Creamy White Wine Lobster Bisque topped with Baby Shrimp and Creole Spices

Chicken and Sausage Gumbo

Dark Reaux Okra Soup made w/ Cajun Trinity, Andouille Sausage, & Dark Meat Chicken

MAIN COURSES: Half Portions Available for Light Eaters
or for those who want to Try Both Main Courses

Voodoo Pasta

Blackened Chicken Breast and Andouille Sausage w/ Julienne Onions & Mushrooms in Creole Fettuccini Alfredo

Seafood Jambalaya

Classic Cajun rice dish made w/ Cajun Trinity, Andouille Sausage, Shrimp, Catfish, & Crawfish Tails

DESSERTS

Bourbon Street Chocolate Pecan Pie

The name says it all!
Topped with Chocolate Whipped Cream

Bayou Bread Pudding

Louisiana style Bread Pudding topped with a Brown Sugar Butter Sauce

On-Demand Service at 6:00 p.m. Just signal your server when you are ready to be served. You do not need to wait until the table is full. We may run out of a dish, so if you really want something, order it first (even dessert). For soup or dessert, you may have one of each, but please just **One Main Course Full Order or two Half Orders until 6:45 p.m.** Water, Sweet Tea, Unsweet Tea, and Decaf Coffee Available.