

WING SAUCES & SHAKES

There is nothing quite like a fantastic assortment of chicken wing flavors to generate customer excitement and drive sales for your meat case. Excalibur Seasoning can help you take full advantage of America's love for both traditional and innovative chicken wing flavors.

So, whether it's a dry seasoning or a wet sauce, we promise you will never be disappointed by our legendary quality. With Excalibur, your wings will taste as good as they look, each and every time. All you have to do is supply the wings, then let our royal flavors do the rest.



WING SAUCES & SHAKES

SAUCES AVAILABLE IN: 6-pack retail flasks, 4-pack half gallon, 5 gallon, 55 gallon, and 255 gallon totes
SEASONINGS AVAILABLE IN: 6-pack retail shakes, 2-pack small industrial, and bulk

WING SAUCES

CHIPOTLE HABANERO

This southwestern combination of chipotle, habanero, jalapeno, and sweet bell peppers makes for an exotic full-bodied flavor.

KENTUCKY BOURBON

It's the little black dress of marinades – sophisticated, yet simple. Pairing brilliantly with beef, pork, or poultry, this fantastic flavor profile will see you through countless grilling seasons and backyard barbecues for years to come.

LEMON PEPPER GARLIC

This sauce bursts with lemon, garlic, black pepper, and herb flavor making it a wonderful complement for any fish or poultry dish.

MANDARIN TERIYAKI

An inspiration from the Orient coupled with the zesty citrus of mandarin orange. This marinade will enhance your meal to the fullest. Enjoy over a variety of meats, seafood, vegetables, and fruits – or create incredible shish kabobs.

SWEET HONEY ORANGE

Fresh orange flavor with honey sweetness and sweet bell pepper make this sauce original and distinctive for any dish.

WING SHAKES

BLOODY MARY

Succulent, tasty, and full of depth, this blend is a perfect complement to football Sundays.

BUTTERY GARLIC

Rich butter notes and savory garlic makes for a winning combination.

CALIFORNIA GARLIC & PEPPER

This traditional garlic and black pepper seasoning is a tried and true staple item for any pantry.

GARLIC ROMANO

This combination of garlic, Romano cheese, and black pepper is simply unbeatable.

HOT BUFFALO

There might not be a sassier, more popular flavor in all the land.

MESQUITE

This savory, smoky, rich, and complex flavor plays perfectly as a wing seasoning.

SALT & VINEGAR

It's the yin and yang of seasonings. Get perfect balance with every bite.

SMOKEHOUSE BBQ

For the BBQ lover, this sweet and smoky seasoning is a dream.

SPICY CAJUN

If you're looking for heat, look no further. Bold flavors of onion, garlic, red, black, and white pepper balance perfectly with herbs and thyme.

SUNDRIED TOMATO BASIL

Take a tour of Italy with the flavor of sweet sundried tomatoes, basil, and herbs accented with aged and grated Parmesan cheese.

