



Fire Up Your Menu

Grill Mates® on-trend seasoning blends deliver mouthwatering flavor and eye-catching visual appeal across your menu. Try them in marinades, as recipe ingredients, or simply sprinkle them onto any dish before serving for bold flavors your customers crave.



Brown Sugar Bourbon Burger

America's **#1** Grilling Seasoning¹



Featured Products

Grill Mates Montreal Steak® Seasoning

The original, iconic Grill Mates flavor consists of a robust blend of coarsely ground peppers, garlic, and spices that create a bold, savory flavor.

Grill Mates Montreal Chicken® Seasoning

This essential ingredient features a vibrant blend of green bell pepper, paprika, orange peel, onion, salt, and garlic.

Grill Mates Brown Sugar Bourbon Seasoning

Naturally flavored with brown sugar, bourbon, and molasses, this distinctive blend is perfect for pork, seafood, chicken, and steak.

Grill Mates Vegetable Seasoning

This premium blend of spices, herbs, and vegetables enhances the delicious flavor of vegetables and vegetable dishes.



Get the Recipe

Grilled Montreal Steak



**No flame or charcoal needed.
Click for more ways to fire up your menu
with Grill Mates.**

¹ IRI L52 w/e 5/29/22



Built for Foodservice

The world-class flavor standards and performance of Cattlemen's® BBQ Sauce is unmatched. Our family of signature regional BBQ sauces is designed with a thick tomato base for ultimate slatherability that will cling to any protein without breaking under high temps — saving you time on the back end. They're ready to flavor your menu as-is with from-scratch flavor and are perfect to layer with Cattlemen's Rubs.



BBQ Pulled Pork Nachos



Featured Products

Cattlemen's Kansas City Classic®

Made with the perfect combination of sweet molasses and sugar with tangy vinegar and ripe tomatoes, Kansas City Classic is the gold standard for every BBQ sauce.

Cattlemen's Carolina Tangy Gold™

Zesty, creamy mustard is perfectly blended with rich molasses, aged cayenne peppers, apple cider vinegar and natural hickory smoke for unbeatable flavor and distinctive, golden color.

+127% in growth over 4 years.¹

Cattlemen's Memphis Sweet®

Sweetened with a blend of sugar, molasses and pineapple juice concentrate, this sauce is finished with the perfect amount of spices for optimal flavor.

NEW! Cattlemen's Hawaiian Tangy Sweet

This fruity blend of island citrus combines rich Asian flavors of soy sauce, garlic, ginger and brown sugar.

Cattlemen's Original Base

The perfect base in any signature sauce features a delicately spiced blend of thick, rich tomato paste and tangy vinegar.

Cattlemen's Smoky Base

This blend of natural hickory smoke, tangy vinegar, and rich tomato paste creates world-class, smoky BBQ flavor and is the ideal base in any signature sauce.

More Flavors:

Cattlemen's Mississippi Honey

Cattlemen's Louisiana Hot & Spicy

Cattlemen's Kentucky Bourbon



The BBQ sauce built for your back of house - not your backyard. Click to see how.

For more on-trend recipes featuring Cattlemen's products, visit McCormickForChefs.com/Products/Cattlemens. Find the full portfolio of Cattlemen's products on page 32.

¹ Datassential 2023, What's New in 'Cue BBQ Keynote