

WING FLAVORS

Buffalo Sauces

Mild - No Hot Sauce- Coated with a Margarine Sauce.

Mild/Medium - Coated with a Margarine /Hot Sauce Blend, "Makes Your Lips Tingle"

Medium - Coated with a Margarine / Hot Sauce Blend.

Medium/Hot -Same as Medium but "Kicked up a Notch."

Hot - Coated with Hot Sauce. "Brings Tears to Your Eyes"

X'Hot - Coated with Hot Sauce with an "Extra Kick,"

XX'Hot - Hot Sauce with "Double the Kick."

Specialty Sauces

Cajun - Hot Sauce with Secret Blend of Cajun Seasonings.

Garlic - Minced, Sweet Garlic added to Wings after Sauce.

BBQ - Coated with Open Pit Barbecue Sauce.

Honey - Honey Coated Wings.

Key West -Coated with a Hot Carolina BBQ Sauce.

Lemon Pepper -Seasoned Dry Rub with Margarine and Glaze.

Teriyaki - Coated with Teriyaki Sauce.

Jamaican Jerk - Coated with Jerk Sauce.

Parmesan - Grated Parmesan.

Sweet "N" Tangy - "Sweet Chili Thai Sauce."

Honey Mustard - Coated with a Delicious Honey Mustard Sauce.

Raspberry - Coated with Raspberry Sauce.

General Tso's - A Sweet and Spicy Oriental Sauce made with Soy and Molasses.

Bourbon Sauce - A Sweet Glaze made with Brown Sugar and Bourbon.

Sweet Baby Ray's Garlic Parmesan

Mango Habanero Sweet Heat

