



BAR NONE

Viet-Cajun Finishing Seasoning

Four heat levels for seafood plates, sides, and restaurant menus.

Texas Tame Mild	Cajun Kick Medium	Bayou Boom Hot	Swamp Fire Extra Hot
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Why Restaurants Use It

Offer one base seafood plate with four customizable finishes. Bar None helps operators add variety without complicating prep.

Best Menu Fits

Crawfish, shrimp, crab, fish, fries, popcorn, pasta, wings, chicken, vegetables, and limited-time specials.

Serving Method

1. Cook or steam the food.
2. Coat lightly with garlic butter or oil.
3. Add Bar None after cooking.
4. Toss and serve hot.

Restaurant Positioning

Built for bulk use, consistent flavor, and customer-selectable heat levels.

Simple Plate Idea

Seafood plate with crawfish or shrimp, red potatoes, sweet corn, Cajun sausage, garlic butter, lime, green onion, and the chosen Bar None heat level.

Wholesale Contact

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