



for Chefs

MEET Meatless GRILLING



Leave out the meat. Keep the **FLAVOUR**. Deliver iconic grilled taste to satisfy customer cravings for more meatless options.



61% of consumers are trying to eat healthier and getting proteins from other sources such as nuts & whole grains.¹

Non-animal proteins are gaining popularity as concerns around health, animal welfare and the environment rise.

72% of consumers globally are moderating, limiting or avoiding meat.²

Seafood and globally inspired dishes can help keep menus robust and protein-packed, even without more traditional meat options.

Vegan entrees increased by 26%, showing that operators are trying to diversify the types of plant-based options they offer.³

Enhance your meatless menu with vegetables that can own the spotlight at the center of the plate.

Vegetarian is not only a leading health claim, but also one of the fastest growing on Canadian menus.⁴

Vegetarian is one of the leading claims in FSR (56%) and LSR (36%). Aside from Vegetarian, Vegan is another fast-growing claim.



1. Technomic 2019 Food Trends in Canada; Foodservice & Hospitality December 2018. 2. GlobalData, Q3 2016 Global Consumer Survey. 3. Technomic, 2019 Canadian Centre of Plate Menu Insights. 4. Technomic, 2018 Canadian Healthy Eating Category Menu Insights.



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FOR MORE MENU INSPIRATION



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CH4Chefs



Bring bold flavour to meatless dishes with flavour solutions that reduce back of house prep time and deliver awe-inspiring flavour, with or without the grill.



Upgrade your alternative meat burger

Falafel Burger

Give customers a burger that's the opposite of boring with a nutrient-rich chickpea patty. Club House spices bring flavour to this health-filled meatless main any time of year.

[GET THE RECIPE](#)



Deliver hearty and healthy

Piri Piri Spiced Roasted Whole Cauliflower

Club House Piri Piri transforms charred cauliflower into an intense appetizer with tangy heat that your customers will keep coming back for.

[GET THE RECIPE](#)



Catch seafood cravings

Fiery Habanero & Roasted Garlic Popcorn Shrimp

Bring popcorn shrimp to life with Club House La Grille Fiery Habanero & Roasted Garlic. Take it up a notch by adding smoky romesco sauce and ranch drizzle.

[GET THE RECIPE](#)



Bring some heat to your veggies

Crispy Coconut Tofu Tacos with Avocado Crema

Vegan Mexican has been appearing on menus of restaurants and food halls in major cities across the globe. You don't need meat for real-deal tacos. Create a vegan version of this Mexican street food institution with tofu, Thai Kitchen Coconut Milk and a whole slew of spices.

[GET THE RECIPE](#)

Create your signature sauce

Unique, signature sauces take menus to another level. Start with **one tablespoon** of Club House Lemon and Pepper Seasoning and add in **one cup** of the base for a personal touch.

