

# Menu Breadwinners



## **Tip #1**

**Welcome guests with a complimentary bread basket or signature bread item.**

01

# Orange Almond Sticky Buns

**This orange and almond croissant roll is rich, crunchy and indulgent for a special treat of the day. Get the recipe [here](#).**



02

## Lemongrass Cilantro Flatbread

**Serve fresh-baked flatbread made from frozen whole-grain biscuits with an Asian-inspired lemongrass sauce. [Get the recipe here.](#)**



03

## Spicy Cheddar Breadsticks

Mix cheddar, parmesan and cayenne pepper, and roll biscuit dough through the cheese into thin ropes that bake into savory breadsticks.

Get the recipe [here](#).



## Cornbread Biscuits

**Combine the authentic, sweet cornmeal taste and texture of cornbread with the texture, form and ease of unbaked biscuits. For more information, [click here](#).**



## **Tip #2**

**Surprise and delight diners,  
using bread in unexpected ways.**

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## Tofu Breakfast Sandwich on Everything Bagel Seasoned Biscuit

**Marinated, seared tofu topped with Cheddar-style cheese, guacamole, tomato and spouts is served between a crispy everything bagel seasoned biscuit for a delicious breakfast sandwich.**

**Get the recipe [here](#).**





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## **Corned Beef Pretzel Biscuit Sandwich**

**A simple, clever trick turns frozen biscuits into on-trend pretzel rolls, ready to be layered with zesty corned beef. [Get the recipe here.](#)**

07

## Mocha Cold Brew Croissant Muffins

**Decadent Mocha Cold Brew  
Mousse makes for a mouth-  
watering filling in this  
croissant muffin.  
Get the recipe [here](#).**



# Surf and Turf Sliders

**What's not to love about this flavorsome delight, featuring a juicy cheeseburger and fried lobster, built on the base of a biscuit carrier. Get the recipe [here](#).**



## Braised Italian Beef Parmesan Biscuit Sandwiches

**Tomato-braised beef  
chuck with quick-pickled  
vegetables on a Pillsbury™  
biscuit with parmesan  
topping is a fabulous mix  
of delicious!  
Get the recipe [here](#).**



## **Tip #3**

**Repurpose day-old bread items to reduce waste and wow patrons.**

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## Biscuit Croutons

**Cut biscuit dough into little squares, toss with herbs and bake -- and voila! Fresh, just-baked croutons. Get the recipe [here](#).**



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# Savory Crab Bread Pudding Souffle

**Cheddar biscuits and  
delicious crab unite for the  
ultimate flavor union that is  
sure to delight your guests.  
Get the recipe [here](#).**





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# Dark Chocolate Malted Croissant Bread Pudding

Leftover croissants get revitalized into a signature dessert with this decadent malted dark chocolate bread pudding recipe! [Get the recipe here.](#)

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## Blue Cheese, Bacon and Broccoli Strata

**Use leftover biscuits to create an egg and biscuit bake flavored with blue cheese, bacon and broccoli. Can be served as a savory side or stand-alone breakfast entrée. [Get the recipe here.](#)**



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## Croissant Bread Pudding

**This humble bread pudding dessert made with flaky croissants can easily be customized with various dried fruits.**

**Get the recipe [here](#).**





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## **Biscuit Berry Shortcakes**

**The classic American dessert layers a flaky biscuit sprinkled with sugar with berries and plenty of sweet whipped cream. [Get the recipe here.](#)**

## **Tip #4**

**Maximize the bread items you make across your menu, from a.m. to p.m.**

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## Avocado Toast on a Croissant

Avocado toast takes a twist with a lightly toasted croissant, sliced tomatoes and a poached egg. Get the recipe [here](#).



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## Seafood Salad Croissant

**Seafood salad in a croissant with lettuce and cucumbers makes this classic extra delicious. [Get the recipe here.](#)**



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## Upscale BLT on a Croissant

**Pancetta, Canadian bacon, applewood smoked bacon, heirloom tomatoes, arugula and Spicy Sriracha Mayonnaise takes a traditional favorite to another level. Get the recipe [here](#).**





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## Chocolate Almond Croissant Eclairs

**A creamy light filling is tucked into a crisp, buttery, almond croissant and finished with a fudgy chocolate drizzle for a fancy but simple dessert. [Get the recipe here.](#)**

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## Lemon Whisper Croissants

**Lemon curd and whipped  
topping are layered in a rich,  
flaky croissant that just  
might have you  
whispering how much it  
reminds you of pie.  
Get the recipe [here](#).**



**For more recipe inspiration, visit  
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