



Gagne Foods is a family run company from Bath, Maine. Our Cream Cheese Biscuits were created many years ago by Chef Michael Gagne, he's been serving them in his restaurants for years and in 2006 decided to market them to other restaurants. Our products are made using a distinctive, artisanal folding method, "lamination", the same process as puff pastry. The result? Tender biscuits that puff to the sky and rich, buttery baked goods. Each of our products are all natural and go straight from the freezer to the oven. There is no need to proof our products.

PRODUCT APPLICATIONS

- Create "mini biscuits" and top with creative hors d' oeuvres
- Have a "Build-a-Biscuit" breakfast sandwich menu with as many different biscuit flavors for your customers as they could dream of
- Serve baskets of biscuits when customers sit down for dinner
- Use biscuits for the base of **Eggs Benedict** instead of English Muffins
- Serve biscuits on the sides of the Soup du Jour
- Try biscuits as a side item on a plate of barbeque
- Offer a **Shortcake Bar** and let patrons make their own shortcake from Cream Cheese Biscuits, Triple Ginger Biscuits or Blueberry Biscuits and various fruits
- Slack Cinnamon Roll and Sticky Bun pucks for 10 minutes, then cut on horizontal axis for 2 oz portions for breakfast buffets.
- Bake Cinnamon Roll or Sticky Bun "cakes" in 9 inch cake pans, cut off slices to order and serve with coffee.
- List biscuits as a **side item** on your menu and warm to order, serve with compound butters and local jams and honeys.



Cream Cheese
Biscuits

Triple Ginger
Biscuits

Blueberry
Biscuits

Double Chocolate
Biscuits

Herb Parmesan
Biscuits

Cheddar Chive
Biscuits

Sweet Potato
Biscuits

Cinnamon Rolls

Pecan Sticky Buns

Blueberry Petite
Pies

Sour Cherry
Petite Pies

Raspberry Petite
Pies

Spiced Apple
Petite Pies

For mouth-watering recipes, visit us online at gagnefoods.com

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