



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 retailers and restuarants. 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.



Merchandise biscuits next to salad bar for a grab-and-go accompaniment.



Place a basket of biscuits above the soup bar for customers to enjoy with your soup selection.



Rotisserie chicken stations are perfect places to merchandise biscuits. Customers can grab both for a quick and easy meal idea.



Because our biscuits are made with both butter and cream cheese, they won't dry out on a hot bar. Try offering them on BBQ bars and breakfast bars. They make great toppings for Chicken Pot Pie too!

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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