



easydoesit!

WITH PILLSBURY™ CROISSANTS

Use distinctive croissants to elevate every menu daypart. Explore ideas below!

Convenient Forms Drive Quality & Consistency

	Freezer to Oven	Fully Baked
Features	<ul style="list-style-type: none"> Place on a pan and bake – no thawing or proofing needed Bake and rise in under 30 minutes Buttery flavor, tender texture and flaky crust Flat, space-saving frozen form 	<ul style="list-style-type: none"> Simply thaw and serve – no baking needed Pinched shape, ideal color, tender interior and flaky crust Sweet dairy flavor and buttery notes Individually wrapped trays
Benefits	<ul style="list-style-type: none"> Save time, labor and waste Improve flexibility – respond to rushes faster Create premium taste experiences Yield consistent shapes and sizes Free up inventory space 	<ul style="list-style-type: none"> Enjoy fast, virtually labor-free prep Get indulgent taste and authentic appetite appeal Try sliced options perfect for sandwiches Use product as needed to reduce throwaways

Endless Croissant Creations

Indulgent croissants can add flavor and flair across your menu. Try them in:

- Sweet **sticky buns** – with tantalizing orange or cinnamon glazes
- **Avocado toast** – add a premium touch to this trending health item
- Seafood salad sandwich – buttery croissants are built to hold any “salad” sandwiches
- **Croissant BLT** – upgrade and deliver superior BLT deliciousness
- **Yogurt Mousse Parfait** – layer in diced croissant chunks with yogurt, fruit and whipped cream for a wholesome snack or dessert



Scan for more ideas!



Profitable Crowd Pleasers

Our premium croissants lower your labor costs and make upcharges easier – for greater profits with each order! Try these signature creations:

Breakfast “Croissantwiches” A real morning rush

Create breakout breakfasts – hot sandwich melts loaded with bacon, eggs, cheese and more.

Raise the Sandwich Bar Take ‘em upscale

Wrap a buttery croissant around fresh meats and veggies for sandwiches that draw a crowd.

Croissant Éclair A simply decadent dessert

Pipe creamy filling into a buttery almond croissant and add a fudgy chocolate drizzle. Voilà!

A Standout Side Fresh, flaky and fantastic

Butter up guests and plus-up your check averages by adding croissants to soups and salads.