



*Easy Breakfast Ideas to
Wake Up Your
Catering Operation!*



Freshen Up

BREAKFAST WITH PILLSBURY!

It's time to turn breakfast into break-fresh with Pillsbury™! From biscuits to scones, here's inspiration, developed by Chef Gilles, to make catering breakfast the experience your customers seek. With action stations to provide customization to trending global flavors, tailor any recipe to fit the needs of your operation. Check out what you can create with Pillsbury™ frozen baked goods to make catering breakfast a breeze—a fresh breeze.



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From Chef Gilles:

"It's with great excitement that I share new and exciting recipes that you can use in your catering operation — and all around your facility. The trends in this guide focus on global fares, plant-forward items and fusion cuisine. Growing up in Belgium and working years in hotels and catering, I love to mix flavors to create a cohesive dish. That said, I know finding qualified labor is tricky, so I made sure these recipes are easy to make and customize with what you have on hand. Enjoy!"



BREAKFAST:
Let's make it easy!



PILLSBURY™
SOUTHERN
STYLE FROZEN
BISCUIT 2.2 OZ
(06252)

Mexican Avocado Toast

Try a new twist on a popular dish! Pressed biscuit dough instantly becomes the canvas for avocado toast with Mexican flair.

INGREDIENTS	WEIGHT	MEASURE
Biscuit Panini		
Pillsbury Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	6 lb 10 oz	48 each
Assembly		
Avocado spread	6 lb	9 2/3 cups
Black beans, warm	1 lb 8 oz	3 cups
Fried eggs	n/a	48 each
Spicy chorizo, cooked	1 lb 8 oz	3 cups
Crema, prepared	7 oz	1 cup
Cotija cheese	2.4 oz	1 cup
Pico de gallo	1 lb 8 oz	3 cups

Number of Servings: 48 Panini Toasts

DIRECTIONS:

Biscuit Panini

1. Thaw biscuit pucks covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Place 4 biscuits (with space between) on lightly greased panini press, preheated to 350°F.
3. Press closed until dough doubles in size and cook 4 minutes or until golden brown.

Assembly

1. Spread a #20 scoop of avocado evenly on a Biscuit Panini.
2. Layer on 1 Tbsp black beans, 1 fried egg and 1 Tbsp cooked chorizo.
3. Finish with 1 tsp each of crema and Cotija cheese and 1 Tbsp pico de gallo; serve immediately.

Tips FROM CHEF GILLES

Top with roasted beets and goat cheese for a unique spin or use seasonal ingredients for a signature dish.

If you can't do an action station, prep the biscuit panini ahead of time and reheat for 5 minutes in an oven.

INSIGHT

Avocado toast is up +150% on non-commercial menus year over year.²



ACTION
STATION

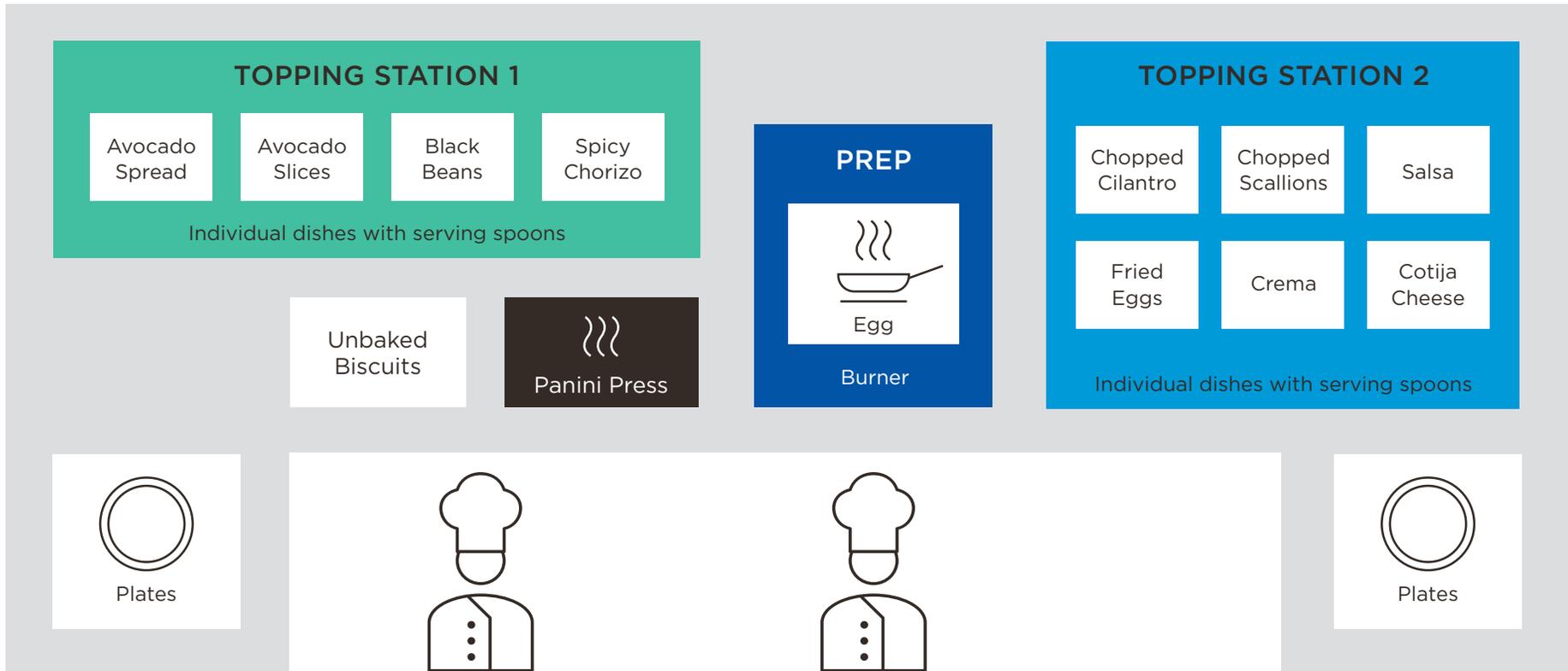


BUFFET



PILLSBURY IS THE #1
BRAND IN BISCUITS!¹

Mexican Avocado Toast ACTION STATION SET UP GUIDE



Tips FROM CHEF GILLES

- Can't have two attendants?** Simply swap out fried egg for scrambled eggs on a chafer.
- Can't do an action station?** Switch it to a buffet by pre-making biscuit toasts and scrambled eggs to be placed in a chafer.

PILLSBURY™
SOUTHERN
STYLE MINI
FROZEN
BISCUIT 1.2 OZ
(06263)



Brunch Bao Bun

Biscuit dough transforms into Chinese bao buns to create a unique brunch offering of global flavor.

INGREDIENTS	WEIGHT	MEASURE
Bao Buns		
Pillsbury™ Southern Style Mini Frozen Biscuit Dough 1.2 oz (06263)	3 lb 10 oz	48 each
Assembly		
Pork belly, cooked, 1/2-inch slices	3 lb 10 oz	48 each
Pickled cabbage	1 lb 8 oz	3 cups
Pickled red onions	14 oz	2 cups
Pickled cucumbers	14 oz	2 cups
Scallions, finely sliced	7 oz	1/2 cup
Korean BBQ Sauce	14 oz	2 cups

Number of Servings: 48 Bao Buns

DIRECTIONS:

Bao Buns

1. Thaw biscuit dough covered, either at room temperature 15-30 minutes or refrigerated overnight.
2. Dust work surface with flour and roll each biscuit to a 6-inch diameter.
3. Place on heavily greased perforated pan to form a taco shell shape.
4. Cook in preheated steamer for 7 minutes, remove and let dough rest 5 minutes before assembly.

Assembly

1. Place 1 slice of cooked pork belly in warm bao bun; add 1 Tbsp pickled cabbage, 2 tsp pickled onions and 2 tsp pickled cucumbers.
2. Top with 1/2 tsp scallions and drizzle on 1/2 tsp Korean BBQ sauce; serve immediately.

Tips FROM CHEF GILLES

Dough can be pre-steamed then cooled. When ready to serve, either warm in the steamer for 2 minutes or place in a bamboo steamer until warm before serving.

Don't be afraid to add savory options at breakfast. Breakfast all day is becoming more and more popular — but so are all-day friendly options.

INSIGHT

Globally inspired breakfast is on-trend. 54% of consumers will go out of their way to try a new global food they've heard about.¹



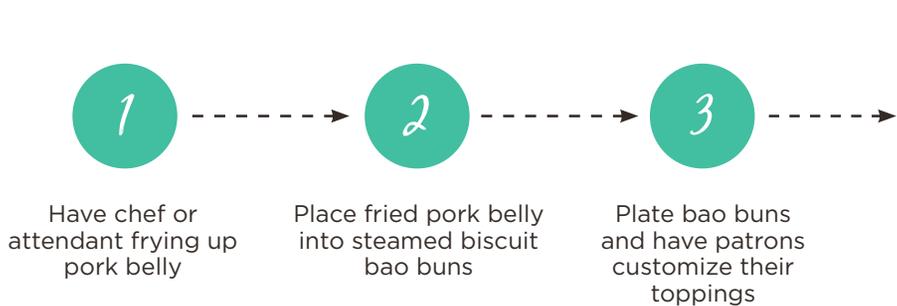
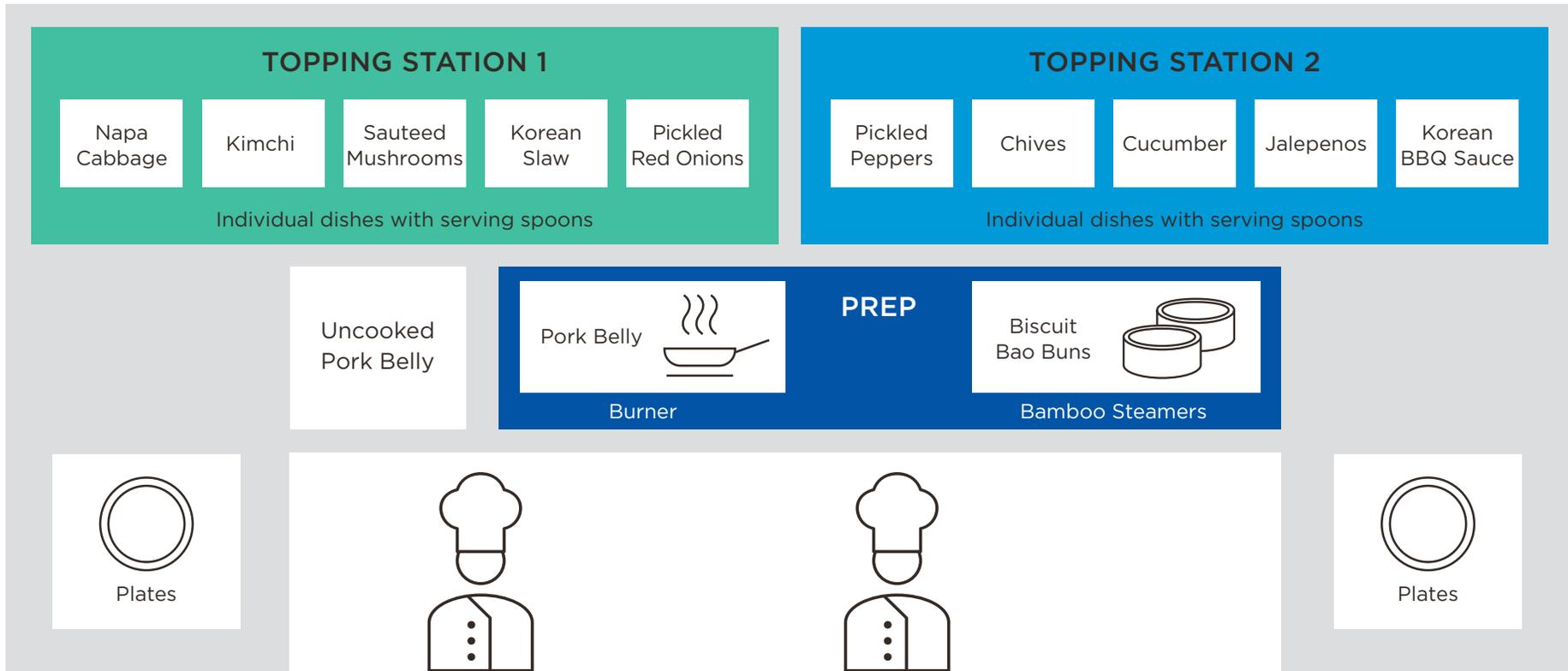
ACTION STATION



BUFFET

1. Datassential Global Flavors Keynote Report, November 2018

Brunch Bao Bun ACTION STATION SET UP GUIDE



Tips FROM CHEF GILLES

Can't do an action station? Pre-make bao buns and place in a bamboo steamer or chafer to keep them warm.

PILLSBURY™
SOUTHERN
STYLE FROZEN
BISCUIT 2.2 OZ
(06252)

Sweet Potato Stuffed Biscuits

Sweet potato sweetness combined with Southern Style biscuits and hearty fillings is the perfect sweet-meets-savory breakfast.

INGREDIENTS

WEIGHT

MEASURE

Prep

Pillsbury™ Southern Style Frozen Dough Biscuit, 2.2 oz (06252)	3 lb 5 oz	24 each
Gold Medal™ all-purpose flour	2 oz	1/2 cup

Assembly

Green bell pepper, diced, sautéed	1 lb 8 oz	3 cups
Sweet potatoes, medium, steamed	2 lb 6 oz	5 each
Cheddar cheese, shredded	12 oz	3 cups
Spinach, sweated, dried	2 lb	3 cups
Maple syrup	4 oz	2 2/3 Tbsp
Kosher salt	n/a	2 1/2 tsp

Number of Servings: 48 Portions

DIRECTIONS:

Prep

1. Thaw biscuit pucks covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. Lightly dust work surface with flour and roll each biscuit into an 6x8-inch rectangle.

Assembly

1. Peel skin off steamed sweet potatoes and cut into 1/3-inch slices.
2. Layer 2 slices of sweet potato, 2 Tbsp cheese and 2 Tbsp spinach on each piece of dough.
3. Add 1/2 tsp maple syrup and 1/8 tsp salt; fold dough edges to center and crimp together with fingers to close.
4. Place stuffed biscuits on pan with seam-side down.
5. Cook in preheated steamer for 30 minutes until tender; serve warm.

Tips FROM CHEF GILLES

For a quick meal, prep the filling the day before.
Make this a rotating dish on your catering menu. Fill with seasonal, local ingredients, and sample sweet flavors.



BUFFET

PILLSBURY™
TUBESET
CHOCOLATE
CHIP
MUFFIN BATTER
(11158)

S'mores Campfire Muffins

Chocolate chip muffin batter gets an upgrade with graham crackers and a marshmallow topping for a sweet offering that will have them begging for s'more!

INGREDIENTS

Assembly

Pillsbury™ Tubeset™ Chocolate Chip Muffin Batter (11158), thawed

Graham cracker pieces, medium

Finishing

Jumbo marshmallows

WEIGHT

6 lb

7 oz

n/a

MEASURE

2 tubes

64 each

32 each

Number of Servings: 32 Muffins

DIRECTIONS:

Assembly

1. Pipe 3 oz thawed batter into paper-lined muffin pans.
2. Place 2 graham cracker pieces in each muffin cup, allowing 1/8-inch to stick out.
3. Bake as directed below and allow to cool.

Bake

- Convection Oven* 325°F 12-16 minutes
- Standard Oven 375°F 20-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Finishing

1. Place 1 jumbo marshmallow on each muffin; heat with torch until desired color is achieved.

Tip FROM CHEF GILLES

Melt one side of the jumbo marshmallow to make it soft, and then attach it to the muffin. Brown the other sides after the marshmallow is placed on the muffin.

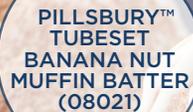
INSIGHT

Chocolate chip is consumers' #2 favorite flavor in baked goods.¹



BUFFET

1. Nielsen Perishables, 2018



PILLSBURY™
TUBESET
BANANA NUT
MUFFIN BATTER
(08021)

Banana Nut Donut Muffins

Banana walnut muffins are dipped in butter and sugar to create donut-inspired flavor in the form of a muffin.

INGREDIENTS	WEIGHT	MEASURE
Assembly		
Pillsbury™ TubeSet™ Banana Nut Muffin Batter (08021), thawed	6 lb	2 tubes
Finishing		
Clarified butter	8 oz	1 cup
Granulated sugar	8 oz	1 cup
Cinnamon, ground	n/a	2 Tbsp

Number of Servings: 26 Muffins

DIRECTIONS:

Assembly

1. Pipe 3.5 oz thawed batter into greased muffin pans.
2. Bake as directed below and allow to rest briefly before finishing.

Bake

- Convection Oven* 325°F 12-16 minutes
- Standard Oven 375°F 20-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Finishing

1. Combine sugar and cinnamon in separate bowl.
2. Dip all sides of muffins into clarified butter, then toss in cinnamon sugar mixture; place on wire rack to cool before serving.

Tip FROM CHEF GILLES

These muffins can be made the day before and reheated for 30 minutes in a hot box or for a couple minutes in a convection oven. Ice after reheating if desired.

This recipe is great for buffet applications, grab and go, and anywhere you may want to serve it in your facility!

INSIGHT

Using the Pillsbury™ TubeSet™ batters can save your team a great amount of time so they can focus on other tasks.



BUFFET



THE MAJORITY OF CONSUMERS SAY
“CRAVEABLE” IS AN IMPORTANT FACTOR
IN CHOOSING THEIR BREAKFAST ITEMS.¹

PILLSBURY™
SUPREME™
PLACE & BAKE™
MINI FROZEN
CINNAMON ROLL
DOUGH, 0.9OZ
(11144)

Cinnamon Roll Waffle Two Ways

Cinnamon rolls become customizable waffles — go savory with southern meats or sweet with berries and icing!

INGREDIENTS

WEIGHT

MEASURE

Waffles

Pillsbury™ Supreme™ Place & Bake™ Mini Frozen Cinnamon Roll Dough, 0.9 oz (11144)	1 lb 6 oz	24 each
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Savory Assembly

Smoked pulled pork, prepared, warm	3 lb	3 cups
Caramelized onions, warm	1 lb 2 oz	3 cups
Coleslaw, prepared	12 oz	3 cups
Maple syrup	14 oz	1 1/2 cups

Sweet Assembly

Gold Medal™ Ready-to-Spread Vanilla Crème Icing (11216)	7 oz	1/2 cup
Raspberries, fresh	14 oz	1 1/2 cups
Dark chocolate chips	2.4 oz	1/2 cup

Number of Servings: 24 Waffles

DIRECTIONS:

Waffles

1. Thaw dough covered, either at room temperature 15-30 minutes until flexible or overnight under refrigeration.
2. Place 4 biscuits (with space between) on lightly greased waffle iron, preheated to 325°F.
3. Griddle 2-3 minutes or until golden brown.

Savory Assembly

1. Spread 2 Tbsp (2 oz) of warmed pulled pork evenly on a cinnamon roll waffle.
2. Layer on 2 Tbsp each of onions and coleslaw; finish with 1 Tbsp maple syrup and serve immediately.

Sweet Assembly

1. Add 1 tsp icing in middle of a cinnamon roll waffle.
2. Top with 1 Tbsp raspberries and 1 tsp chocolate chips; serve immediately.

Tip FROM CHEF GILLES

For large action stations, premake the waffles and keep them warm in a chafer. It also works for a buffet!



ACTION STATION

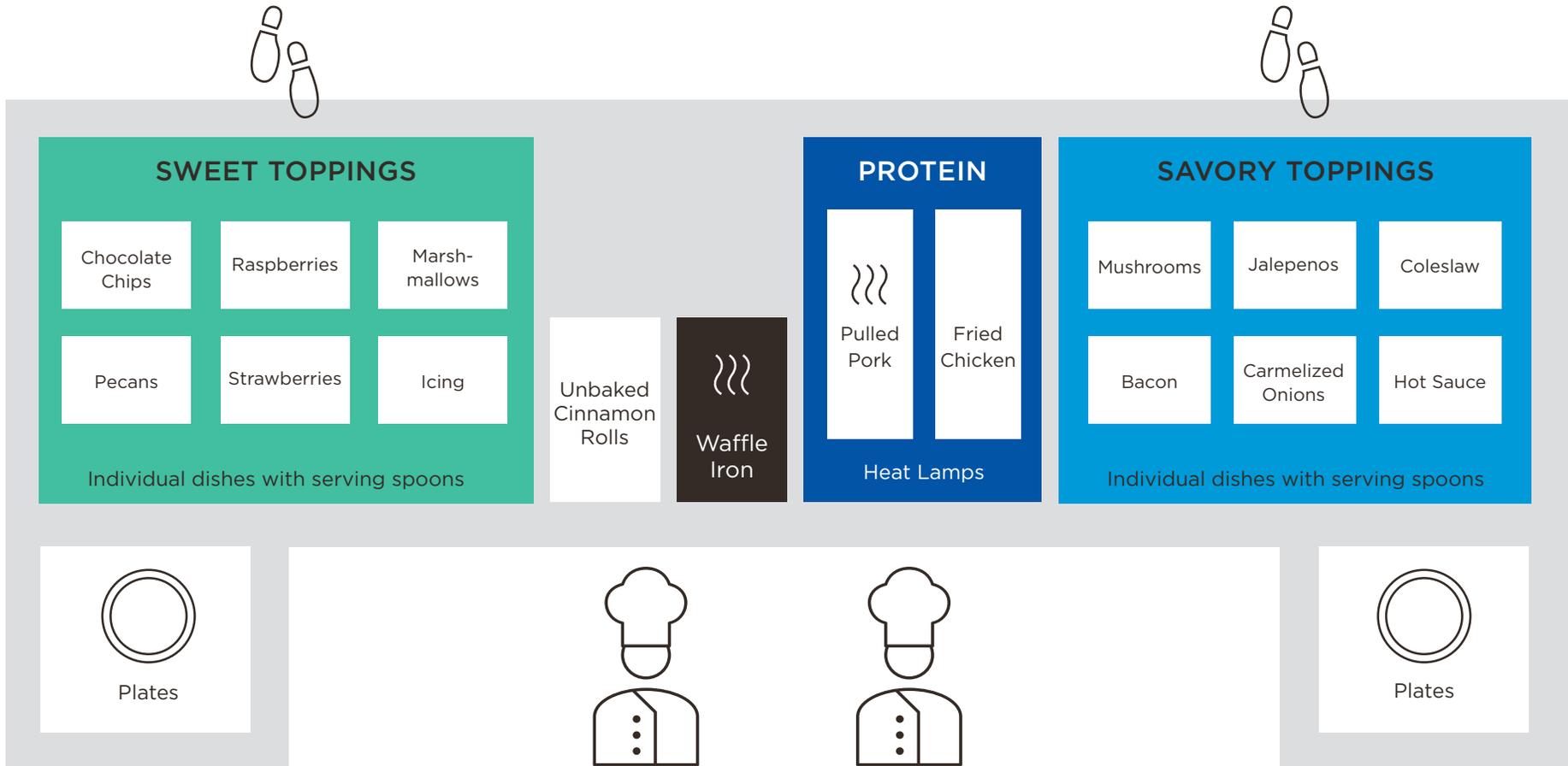


BUFFET

INSIGHT

Action stations are a great way to boost your revenue and engage your customers. Including local and seasonal ingredients to the station also showcases your team's culinary talent.

Cinnamon Roll Waffle Two Ways ACTION STATION SET UP GUIDE



1

2

3

Have chef or attendant prepping cinnamon roll waffles

Once waffles are complete, hand to customer on plate

Let patron customize with their toppings of choice



Tips FROM CHEF GILLES

Can't do both savory and sweet? Let the client decide if they would like to a sweet or savory station to minimize offerings

Can't do an action station? Switch it to a buffet by pre-making cinnamon roll waffles and keepin them warm on a platter under a heat lamp.

PILLSBURY™
SUPREME™
PLACE & BAKE™
MINI FROZEN
CINNAMON ROLL
DOUGH, 0.9OZ
(11144)

Salted Caramel Mini Cinnamon Roll

Our mini cinnamon rolls offer up the perfect serving size for a sweet breakfast roll with pecans, brown sugar and smoked salt.

INGREDIENTS	WEIGHT	MEASURE
Prep		
Pillsbury™ Supreme™ Place & Bake™ Mini Frozen Cinnamon Roll Dough, 0.9 oz (11144)	1 lb 11 oz	30 each
Assembly		
Heavy cream	12 oz	1 1/2 cups
Brown sugar, packed	8 oz	1 cup
Pecan pieces	4 oz	1 cup
Smoked sea salt, finely ground	n/a	2 tsp
Finishing		
Smoked sea salt, flakes	n/a	2 tsp

Number of Servings: 30 Servings 1 Roll per Serving

DIRECTIONS:

Assembly

1. Pour heavy cream in generously sprayed half hotel pan and evenly sprinkle in brown sugar, pecans, and finely ground smoked sea salt.
2. Place cinnamon rolls in 6x5 pattern on top of mixture; they will fit tightly.
3. Bake as directed below until golden brown.

Bake

- Convection Oven* 300°F 28–32 minutes
- Standard Oven 350°F 33–39 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 14 minutes of baking.

Finishing

1. Remove pan from oven and immediately invert onto serving tray.
2. Sprinkle smoked sea salt flakes over top and serve warm.

Tip FROM CHEF GILLES

No smoked sea salt? Use regular kosher salt.

INSIGHT

57% of consumers want mini snacks and desserts.¹



BUFFET



TO GO

1. Datassential SNAPT™ 2017

PILLSBURY™
PLACE & BAKE™
BLUEBERRY
SCONE FROZEN
DOUGH
(08150)



Lemon Blueberry Skillet Scone

Packed with blueberries and lemon curd, this skillet uses scones for unique texture.

INGREDIENTS	WEIGHT	MEASURE
Streusel Topping		
Gold Medal™ Yellow Cake Mix (11152)	7.5 oz	1 1/2 cups
Butter, unsalted, cold	n/a	3 Tbsp
Lemon Curd		
Lemon juice, fresh	12 oz	1 1/2 cups
Granulated sugar	3.5 oz	1/2 cup
Egg yolks	3 oz	5 each
Butter, cold, diced	2 oz	1/4 cup
Assembly		
Pillsbury™ Place & Bake™ Blueberry Scone Freezer-to-Oven (08150)	1 lb 6.5 oz	6 each
Blueberries, fresh	6 oz	1 cup

Number of Servings: 15 3.5-oz Portions

DIRECTIONS:

Streusel Topping

1. Stir cake mix and butter in mixing bowl until fully incorporated.
2. Set aside, or refrigerate until needed.

Lemon Curd

1. Add lemon juice, sugar and egg yolks to heavy-bottomed saucepan; stirring frequently, simmer on low heat for 12 minutes.
2. Remove from heat; fold in cold butter and allow to cool until needed.

Assembly

1. Thaw scones covered, either 1 hour at room temperature or refrigerated overnight.
2. Press scones evenly into bottom of heavily greased 12-inch cast iron pan.
3. Add lemon curd, blueberries, then streusel evenly over skillet.
4. Bake as directed and cool slightly; serve using a #10 scoop (3.5 oz).

Bake

- Convection Oven* 325°F 30–38 minutes
- Standard Oven 375°F 40–44 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 10 minutes of baking.

Tip FROM
CHEF GILLES

Replace blueberries with any seasonal fruit.



BUFFET



THE MAJORITY OF PEOPLE LIKE WARM
BREAKFAST DISHES ON THE BUFFET.



Visit www.generalmillscf.com
for more recipe ideas