



Since we can't be toasting and sampling with you at the National Restaurant Association Show this year, we thought a little biscuit love might be in order! For decades, C.H. Guenther has been baking up the best biscuits in the business, with a baking heritage that dates all the way back to 1851. Our extensive line of Pioneer® and Conestoga® brand biscuits are second to none, and can easily bring a touch of much-loved comfort tastes to your menu.

Contact us today to find out more about the CHG biscuit difference.

Did You Know...

- Biscuit popularity has soared in recent years along with the resurgence in southern comfort foods: Chicken Biscuit menu mentions have jumped 70% in recent years, while Buttermilk Biscuit mentions have also climbed an impressive 41%.
- Biscuits are a popular choice from coast to coast. Found on 14% of menus, they are even more prevalent in the South, found on 17% of menus.



And why not? They are irresistibly delicious!

Don't Be Fooled: Biscuits Aren't Just for Breakfast

While guests love a delicate, flakey biscuit to accompany popular egg and breakfast dishes, biscuits have transcended far beyond the morning meal. Creative savory pot pies, pimento cheese biscuit appetizers, hearty shrimp & grits, and decadent cobbler-style desserts are just a few of the menu innovations we see pairing up with biscuits to elevate these offerings.



Go Ahead and Get Creative

Ready to take your menu up a notch? Visit our recipe database for inspiration on how you can leverage the much-loved taste of biscuits in a variety of menu categories: [Frozen Biscuit Recipes](#) & [Biscuit Mix Recipes](#).

For more information on our extensive line of frozen biscuits and biscuit mixes, contact us today at fsdmarketing@chg.com.