FOOD HOLIDAY CALENDAR 2025 Meals that work, month by month







January

S	Μ	Т	W	Т	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

1	New Year's Day
2	Buffet Day
4	Spaghetti Day

13 Gluten-Free Day

15 Bagel Day

- King Jr. Day 27 Chocolate Cake Day
 - 29 Chinese New Year

20 Martin Luther

- 14 Hot Pastrami Sandwich Day 30 Croissant Day
 - 31 Hot Chocolate Day





Catering Tip: A little of this, a little of that. The best part of a buffet is that everyone can assemble their perfect plate. Bonus points: buffets offer a great way to accommodate dietary preferences.

February

S	Μ	Т	W	т	F	S	
						1	
2	3	4	5	6	7	8	
9	10	11	12	13	14	15	
16	17	18	19	20	21	22	
23	24	25	26	27	28		
1Black History Month17President's Day9Pizza Day20Muffin Day							

- 13 Tortellini Day
- 14 Valentine's Day

Muffin Day 27 Chili Day





Catering Tip: Sometimes, all the team needs is some hot, cheesy pizza to power through a weekend shift – or any shift. Don't forget extra parmesan and red pepper flakes.

March

S	Μ	Т	W	Т	F	S	
						1	
2	3	4	5	6	7	8	
9	10	11	12	13	14	15	
16	17	18	19	20	21	22	
23	24	25	26	27	28	29	
30	31						

1	Women's History Month	9	Meatball Day
1	Ramadan begins	17	St. Patrick's Day
4	Mardi Gras	17	Corned Beef & Cabbage Day
5	Ash Wednesday	18	March Madness begins
7	Employee Appreciation Day	20	Ravioli Day
8	International Women's Day	31	Fid al-Fitr (observed)





Catering Tip: Food tops the list of company perks most appreciated by employees. Recognize your team on Employee Appreciation Day with something you know they'll love: sweet treats from a local favorite.

April

S	Μ	т	W	wт		S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

- 1 April Fool's Day
- 3 Burrito Day
- 5 Deep Dish Pizza Day
- 8 Empanada Day
- 12 Passover begins
- 13 Make Lunch Count Day 20 Easter
- 23 Administrative
- Professionals' Day 26 Pretzel Day





Catering Tip: Admins make the (work) world go 'round, at least that's what we think. Don't forget about the heart of the office on Administrative Professionals' Day in April.

PROFESSIO

·SJANOISS34086

May

S	Μ	т	W	т	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

Salad Month Cinco de Mayo Eat What You Want Day Mother's Day

BBQ Day
 Pizza Party Day
 Memorial Day
 Hamburger Day



Catering Tip: Light, healthy, ideal for on-the-go eating — it's easy to see why salads are a workplace lunch staple. And with 31 days in May, the team can explore new leafy-green creations all month long.

MAY CALAD MONIAL SALAD MONIAL SALAD MON CAJAS . HINON

June

S	Μ	т	W	т	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30					

oles Day
,





Catering Tip: The three words everyone wants to hear in the morning? "Donuts are here!" Balance your box with an array of glazed, powdered sugar, and cream-filled treats so everyone can choose their favorite flavor

July

SMTWTFS								
S	М	т	w	т	F	S	21 · YAC	LICE COR
		1	2	3		5		
6	7	8	9	10	11	12		
13	14	15	16	17	18	19		
20	21	22	23	24	25	26		
27	28	29	30	31				

Independence Day 4

- **Caesar Salad Day** 4
- Fried Chicken Day 6
- 14 Mac and Cheese Day
- 16 Hot Dog Day

- **20** Ice Cream Day 29 Chicken Wing Day 30 Cheesecake Day
- 31 Avocado Day

ezcater

Catering Tip: Skip the drips on Ice Cream Day with milkshakes in everyone's favorite classic flavors — chocolate, vanilla, and strawberry. Add a dash of celebratory sprinkles for a nostalgic touch.

SCE CREAM DA

August

S	Μ	т	W	т	F	S
					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

18 Fajita Day Sandwich Month 2 Ice Cream Sandwich Day 19 Potato Day Watermelon Day 3 Chocolate Chip Cookie Day 24 Waffle Day 4 15 Lemon Meringue Pie Day



- 20 Lemonade Day
- 25 Banana Split Day





Catering Tip: This vegetable is so versatile, it deserves its own holiday. Ordering up a baked potato bar is always an appealing option — but really, there's never been a better excuse to turn any day of the week into Fry Day.

September

S	Μ	т	W	т	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30				

- 1 Chicken Month
- 1 Labor Day
- 5 Cheese Pizza Day
- 7 Salami Day
- 16 Guacamole Day
- **18** Cheeseburger Day

- 20 Pepperoni Pizza Day
- 20 Oktoberfest begins
- 22 Rosh Hashanah
- 25 Lobster Day29 Coffee Day



Catering Tip: Three cheers for the mighty cheeseburger, a sandwich far greater than the sum of its parts: fluffy bun, traditional or plant-based patty, and melted cheese. Don't forget the spreads and toppings!



October

S	Μ	т	W	т	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

1	World Vegetarian Day	14	Dessert Day
1	Pizza Month	17	Pasta Day
4	Taco Day	20	Diwali
6	Noodle Day	26	Pumpkin Day
8	Pierogi Day	31	Halloween

13 Indigenous Peoples' Day





Catering Tip: Celebrate World Vegetarian Day by treating your team to plant-based catering options — from buffalo cauliflower wings to spicy black bean burgers.

November

Μ	т	W	Т	F	S
					1
3	4	5	6	7	8
10	11	12	13	14	15
17	18	19	20	21	22
24	25	26	27	28	29
	3 10 17	3 410 1117 18	345101112171819	34561011121317181920	MTWTF34567101112131417181920212425262728

30

1 Calzone Day

- 1 World Vegan Day
- Sandwich Day
- 6 Nachos Day
- 10 Vanilla Cupcake Day
- 11 Veterans Day

- Fast Food Day
 Espresso Day
- 26 Cake Day
- 27 Thanksgiving Day
- 28 French Toast day





Catering Tip: Ordering sandwiches as an assortment, platter, or buffet? Aim to order 12 sandwiches for every 10 people

SANDWICHO

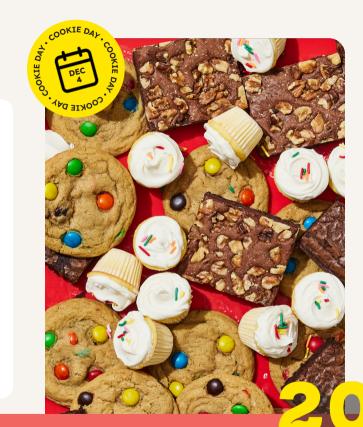
December

S	Μ	т	W	т	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

4	Cookie Day	25
8	Brownie Day	27
14	Hanukkah Begins	30
15	Cupcake Day	31

24 Christmas Eve

25	Christmas Day
27	Fruitcake Day
30	Bacon Day
31	New Year's Eve





Catering Tip: Fresh-baked cookies are always a crowd pleaser, but they taste extra sweet in December. Order one regular cookie per guest, or two mini cookies.