



2025 National Food Holidays Calendar

2025 National Food Days For Restaurants

National Food Days are a celebration of the culinary industry and our collective love of popular dishes. By having a dedicated day to celebrate a beloved ingredient, dish, or beverage throughout the year, restaurants, brands, and consumers alike get a chance to shine an extra spotlight on their favorite food and drinks.

It's time to take your marketing beyond promoting more traditionally celebrated holidays and dive straight into what seems like an endless number of potential food days that can be celebrated at your restaurant in 2025. Use this calendar as your ultimate guide to the biggest food holidays out there.

January

04 National Spaghetti Day

15 National Bagel Day

19 National Popcorn Day

23 National Pie Day

30 National Croissant Day

February

03 National Carrot Cake Day

09 National Pizza Day

18 National Drink Wine Day

20 National Muffin Day

22 National Chili Day

March

09 National Meatball Day

12 National Baked Scallops Day

20 National Ravioli Day

24 National Cheesesteak Day

27 National Spanish Paella Day

April

03 National Chocolate Mousse Day

04 National Burrito Day

05 National Deep Dish Pizza Day

07 National Beer Day

08 National Empanada Day

16 National Eggs Benedict Day

17 National Crawfish Day

27 National Prime Rib Day

May

07 National Roast Leg of Lamb Day

10 National Shrimp Day

16 National BBQ Day

28 National Hamburger Day

June

04 National Cheese Day

11 National Corn On The Cob Day

19 National Martini Day

21 National Wagyu Day

28 National Ceviche Day

July

04 National Caesar Salad Day

06 National Fried Chicken Day

11 National French Fries Day

14 National Mac & Cheese Day

20 National Ice Cream Day

29 National Lasagna Day

August

05 National Oyster Day

06 National Root Beer Float Day

13 National Filet Mignon Day

18 National Fajita Day

24 National Waffle Day

September

16 National Guacamole Day

20 National Fried Rice Day

25 National Lobster Day

26 National Dumpling Day

29 National Coffee Day

October

1 National Pumpkin Spice Day

4 National Taco Day

12 National Pulled Pork Day

15 National Shawarma Day

17 National Pasta Day

20 National Chicken & Waffles Day

November

3 National Sandwich Day

6 National Nachos Day

14 National Pickle Day

26 National Cake Day

28 National French Toast Day

December

4 National Cookie Day

9 National Pastry Day

24 National Eggnog Day

27 National Fruitcake Day

31 National Champagne Day

TIPS AND TRICKS

How to Celebrate National Food Holidays at Your Restaurant

Celebrating one or more of these nationally recognized food days gives restaurant operators and owners a marketable opportunity to promote their own restaurant brand and menu.

Here are some tips and tricks to help you take advantage of these annual branding opportunities by honoring the days celebrated by foodies everywhere:



Offer a Special Promotion or Discount

Honor a national food day by offering a special promotion for that day only, especially if a specific food item or beverage is already part of your regular menu. Use this time to get creative with your promotional offer. You can offer a buy one, get one deal on that signature dish, or offer a creative discount for a limited time. For example, why not offer 15 bagels for the price of a baker's dozen on January 15th, National Bagel Day.



Special Edition Menu

To commemorate your chosen national food holiday, launch a special edition menu for a limited time. By doing this, you can generate excitement and fear of missing out on trying the specially crafted food and drinks menu you've created just for the occasion. For example, you can offer a special charcuterie menu featuring different types of cheese as the star ingredient for National Cheese Day on June 4th.



Make Noise on Social Media

Launch a campaign on social media to generate engagement and excitement about what your restaurant is promoting for a specific food holiday. Remember to also use hashtags on social media to join the conversation trending online. For instance, let's say you're offering your signature spaghetti dish for 20% off and want to promote the special on social media. Adding hashtag #NationalSpaghettiDay will catch the eyes of those looking to celebrate National Spaghetti Day.



Plan Early to Set Your Restaurant Up for Success

Plan your marketing promotions and get the word out to potential customers early. You're not only giving your customers plenty of notice to mark their calendars, but also giving you and your staff enough time to prepare for the big day ahead. For instance, start teasing your National Oyster Day celebrations as soon as the summer starts, so customers have something to look forward to and your team has enough notice to source plenty of high-quality oysters.

2025 American Holidays

And of course, we can't forget the national holidays celebrated across the U.S. Here is the full list of federal and non-federal holidays you may want to mark at your restaurant:

Federal Holidays

- January 1
New Year's Day
- January 20
Martin Luther King Jr. Day
- February 17
President's Day
- May 26
Memorial Day
- June 16
Juneteenth
- July 4
Independence Day
- September 1
Labor Day
- October 13
Columbus Day/Indigenous People's Day
- November 11
Veterans Day
- November 27
Thanksgiving
- December 25
Christmas Day

Non-federal Holidays

- January 29
Lunar New Year
- February 2
Groundhog Day
- February 14
Valentine's Day, Ash Wednesday
- Evening of February 28 - March 29
Ramadan
- March 4
Mardi Gras
- March 14
Holi
- March 17
St. Patrick's Day
- March 20 (varies depending on location)
Nowruz
- April 18
Good Friday
- April 20
Easter Sunday
- Evening of April 12 - 20
Passover
- May 5
Cinco de Mayo
- May 11
Mother's Day
- June 14
Flag Day
- June 15
Father's Day
- October 20
Diwali
- October 31
Halloween
- December 24
Christmas Eve
- Evening of December 14 - 22
Hanukkah
- December 26 - January 1
Kwanzaa
- December 31
New Year's Eve

2025 Canadian Holidays

For all the Canadian restaurateurs, here are the nationally recognized and celebrated holidays across Canada:

Canadian Holidays

January 1
New Year's Day

February 17
Islander Day (PEI)
Louis Riel Day (MB)
Heritage Day (NS)
Family Day (BC, AB, SK, ON, NB)

February 14
Valentine's Day

March 17
St. Patrick's Day

April 18
Good Friday
(National except QC)

April 21
Easter Monday (QC)

May 11
Mother's Day

May 19
Victoria Day

June 15
Father's Day (Except NS and NL)

June 21
Aboriginal Day (NWT)

June 24
St. Jean Baptiste Day (QC)

July 1
Canada Day

August 5
Civic Holiday (AB, BC, SK, ON, NB, NU)

September 1
Labour Day

September 30
National Day for Truth
and Reconciliation

October 13
Thanksgiving (National
except NS and NL)

October 31
Halloween

November 11
Remembrance Day

December 25
Christmas Day

December 26
Boxing Day

Looking for more holiday promotion ideas?



We've got you covered with marketing ideas for:



[Lunar New Year >](#)



[Easter >](#)



[Labor Day >](#)



[The Super Bowl >](#)



[Mother's Day >](#)



[Halloween >](#)



[Valentine's Day >](#)



[Father's Day >](#)



[Thanksgiving >](#)



[St. Patrick's Day >](#)



[Pride Month >](#)



[Christmas >](#)



[Leap Year >](#)



[Canada Day >](#)



[New Year's Eve >](#)



[Cinco de Mayo >](#)



[Independence Day >](#)

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Christopher Pittsley

Owner, Salsa Salsa Smithtown
Kings Park, NY

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