

The 2026 Guide to a Sysco® Thanksgiving

A better holiday menu starts here.

THANKSGIVING FOODS • SIDES • DESSERTS • SERVING

Curated selections for memorable holiday service

Explore the collection, choose your favorites, and plan with confidence.

YOUR SYSCO RALEIGH SALES CONSULTANT

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WELCOME TO YOUR HOLIDAY GUIDE

Gather. Serve. Celebrate.

From the centerpiece to the last slice of pie, explore Thanksgiving selections for the menu, the catering tray, and the table.

HOW TO USE THIS MAGAZINE

Browse each section, save the SUPC numbers for your favorites, then reach out to review availability, current pricing, and your order schedule.

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All products are subject to inventory and price confirmation.

01 / THE CENTERPIECE

Turkey: the heart of Thanksgiving

Classic whole-bird selections for a holiday tradition.



WHOLE HEN

SUPC 1857291 • 4/10–16 lb

WHOLE TOM

SUPC 1857309 • 2/20–24 lb

HOLIDAY SERVICE

Choose the right size for your gathering and service plan.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

02 / MAIN-COURSE FAVORITES

Beef that makes an occasion

Premium cuts, roasts, and center-of-plate ideas for a memorable menu.



MAIN ATTRACTIONS

Steaks and premium beef cuts.

CARVING STATION

Roasts and hearty holiday features.

MENU IDEAS

Offer a festive alternative alongside traditional turkey.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

03 / FROM THE SEA

A seafood-forward celebration

Lobster, shrimp, and fish selections for holiday appetizers and entrées.



SITE#	SUPC#	PK	SZ	BRAND	DESCRIPTION
048	2184337	1	10#AVG	PORTPRD	SALMON ATL FIL D-TRIM 3-4 #CHL
048	5001963	1	10 LB	PORTSIM	LOBSTER TAIL N. ATL PREM 5-6OZ
048	7078993	4	2.5 LB	PORTCLS	SHRIMP WHT P&D TLON CKD 16/20
048	7502914	4	5 LB	SISHRIM	SHRIMP WHT GH 21/25 EAST COAST
137	2184337	1	10#AVG	PORTPRD	SALMON ATL FIL D-TRIM 3-4 #CHL
137	3842786	1	10 LB	PORTSIM	LOBSTER TAIL N.ATL PREM 5-6OZ
137	7078993	4	2.5 LB	PORTCLS	SHRIMP WHT P&D TLON CKD 16/20
137	7502914	4	5 LB	SISHRIM	SHRIMP WHT GH 21/25 EAST COAST
163	2184337	1	10#AVG	PORTPRD	SALMON ATL FIL D-TRIM 3-4 #CHL
163	3842786	1	10 LB	PORTSIM	LOBSTER TAIL N.ATL PREM 5-6OZ
163	5001963	1	10 LB	PORTSIM	LOBSTER TAIL N. ATL PREM 5-6OZ
163	7078993	4	2.5 LB	PORTCLS	SHRIMP WHT P&D TLON CKD 16/20
163	7502914	4	5 LB	SISHRIM	SHRIMP WHT GH 21/25 EAST COAST

STARTERS

Seafood appetizers and sharing plates.

MAIN COURSES

Ocean-inspired special-occasion entrées.

SOURCE PAGE

The table in the image provides the source product numbers.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

03 / SEAFOOD • PRODUCT REFERENCE

Seafood assortment at a glance

A closer view of the items and SUPCs shown in the original Thanksgiving assortment.



SITE#	SUPC#	PK	SZ	BRAND	DESCRIPT
048	2184337	1	10#AVG	PORTPRD	SALMON ATL F
048	5001963	1	10 LB	PORTSIM	LOBSTER TAIL
048	7078993	4	2.5 LB	PORTCLS	SHRIMP WHT
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163	5001963	1	10 LB	PORTSIM	LOBSTER TAIL
163	7078993	4	2.5 LB	PORTCLS	SHRIMP WHT
163	7502914	4	5 LB	SISHRIM	SHRIMP WHT

ORDER WITH CONFIDENCE

Tell me which seafood items interest you and I will confirm item details, current availability, and pricing before you order.

04 / FARM-TO-TABLE FAVORITES

The essentials behind every feast

Potatoes, onions, celery, fruit, and seasonal foundations for a balanced holiday menu.



COMFORT SIDES

Start with potatoes and hearty vegetables.

KITCHEN FOUNDATIONS

Onions, celery, and recipe essentials.

FINISH THE PLATE

Fresh-fruit accents and seasonal sides.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

04 / PRODUCE • PRODUCT REFERENCE

Build the holiday prep list

Browse the produce assortment and use the codes shown to build a consolidated order.



FROM PREP TO PLATE

Choose foundational ingredients first, then layer in fresh sides and seasonal garnishes. Your item numbers help us check the right packs and quantities.

Need a different case size or an alternative item?

I can help compare options for your operation.

05 / THE FINISHING TOUCHES

Dairy essentials for the holiday

Butter, cheeses, cream, sour cream, and toppings that bring recipes together.



CHEESE

Shredded cheddar, sharp cheddar, and cream cheese.

CREAM & BUTTER

Whipping cream and unsalted butter.

DESSERT FINISH

Whipped topping for a sweet final touch.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

06 / SEASONAL SIDES

Vegetables everyone comes back for

Sweet potatoes, sweet corn, and green beans for a classic Thanksgiving spread.



SWEET POTATOES

Mashed and roasted sweet potato options.

SWEET CORN

Whole-kernel and shoepeg corn.

GREEN BEANS

Haricot vert and whole green-bean selections.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

07 / CURATED IMPORTS

European favorites for seasonal menus

Imported ingredients for distinctive sides, pastry programs, and festive desserts.



POTATO PURÉE

A comforting side with premium presentation.

BAKING FAVORITES

Pecan pieces and walnut halves.

SWEET APPLICATIONS

Diced apples for seasonal recipes.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

08 / PANTRY STAPLES

The pantry behind the tradition

Canned and dry goods for stuffing, gravy, pie fillings, and seasonal recipes.



CLASSIC PIE

Pumpkin filling and holiday dessert foundations.

SAVORY SIDES

Stuffing and traditional accompaniments.

ON THE SIDE

Turkey gravy and essential dry goods.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

09 / A SWEET FINALE

Desserts worth saving room for

Holiday pies, pie shells, and an especially festive gingerbread cake.



HOLIDAY PIES

Sweet potato, apple, and pumpkin pie options.

BAKE & FINISH

Pie shells for house-finished desserts.

FEATURED CAKE

DIANNE'S Rustic Gingerbread Spice Cake.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

10 / THE TABLE MATTERS

Set a table worth gathering around

Dinnerware and disposable choices that support a polished holiday presentation.



PRESENTATION

Plates and servingware for holiday dining.

CONVENIENCE

Options for dining rooms, events, and catering.

FINAL DETAILS

Small touches help complete the experience.

PLANNING A THANKSGIVING MENU?

Send me the SUPC numbers or items you like and I can help with current availability and ordering.

Serving essentials, neatly organized

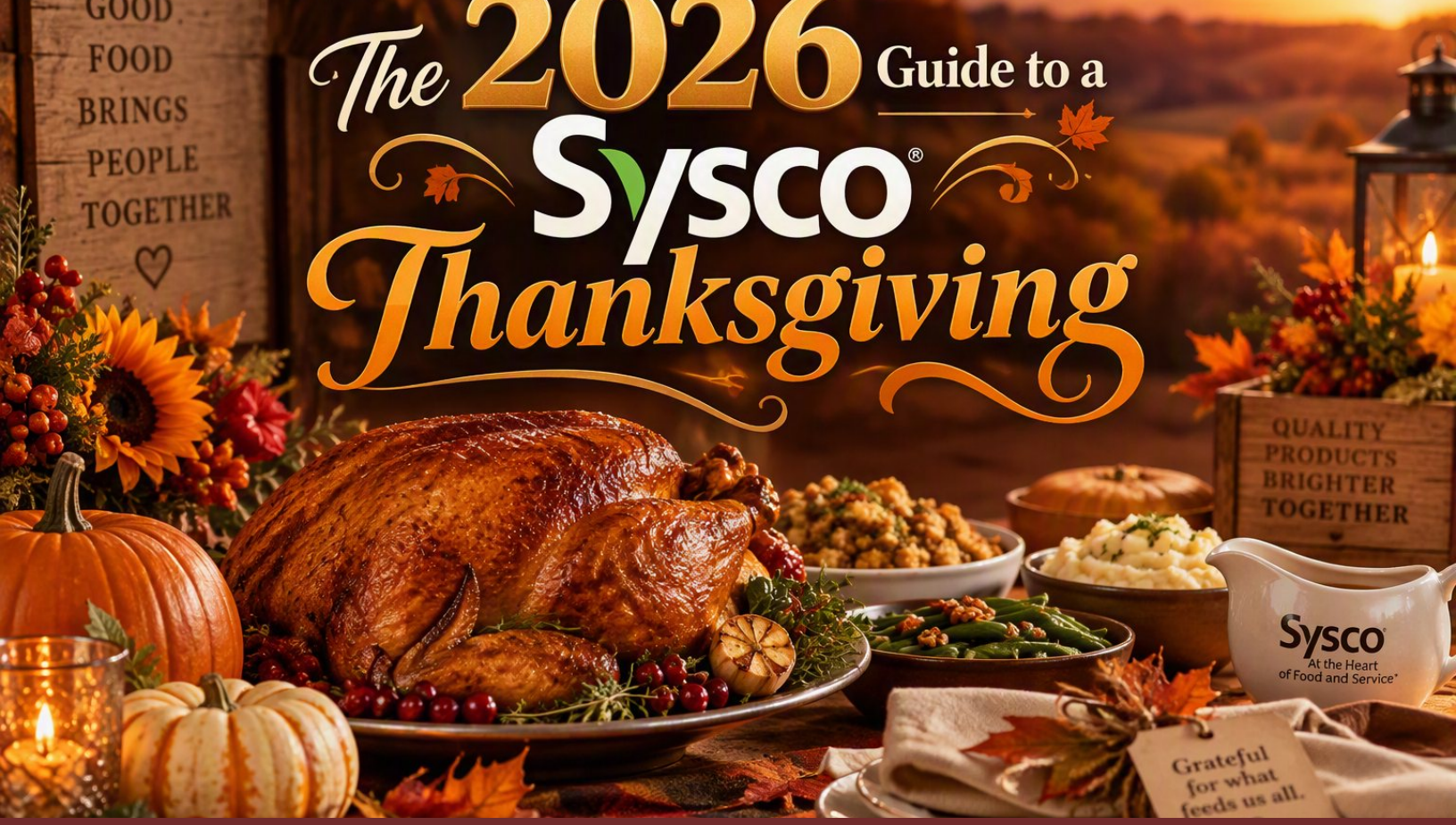


TRAYS • LIDS • TONGS • UTENSILS

Disposables that deliver



BOWLS • LIDS • CUTLERY KITS • PACKAGING



LET'S BUILD YOUR THANKSGIVING ORDER

Beautiful menus start with thoughtful planning.

Choose your products, send over the SUPC numbers or a short wish list, and I'll help you review current availability, price, and delivery timing.

Hannah Campbell

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SCAN TO EMAIL

Product selection, pricing, and delivery are subject to confirmation.

THANK YOU FOR TRUSTING SYSCO WITH YOUR HOLIDAY TABLE