



1410 W. McMillan Rd., Meridian, ID 83646

(208) 504-8993

# Gandolfo's Community Catering Program

*You're already buying lunch, now have your lunch give back*

Giving back 15% from every catering is easy:

1. Order your next catering through Gandolfo's New York Deli at 1410 W. McMillan (delivery is available throughout the Treasure Valley).
2. When you place your order mention that you want to direct funds (15%) from your catering order to support Faces of Hope. (Orders must be placed through the restaurant directly, not through a third-party service.)
3. Spread the news! By redirecting catering commissions from out of state platforms to local nonprofits we can create recurring streams of revenue for community causes using catering budgets already in place.

Order directly from Teri Capshaw (208) 504-8993 (cell) or [tcapshaw@gandolfosdeli.com](mailto:tcapshaw@gandolfosdeli.com).

A catering tray menu is attached. Lunch boxes are also available.



## CATERING OPTIONS

### SANDWICH TRAY

1410 W McMillan Rd, Meridian, ID 83646

**18 cold sandwiches (each**

**\$97.99**

**approximately 4" long)**

Combination of **Little Italy** (Ham, salami, pepperoni, provolone, lettuce, tomato, onion, mayo on the side), **Brooklyn Bridge** (turkey, bacon, provolone, tomato, lettuce, salt and pepper with mayo on the side), **New York Yankee** (ham, swiss, tomato, lettuce, salt and pepper, mayo on the side), and **Knickerboker** (roast beef, provolone, tomato, lettuce, salt and pepper, mayo on the side) sandwiches. (Vegetarian options available on request.) **Serves 12**

### SIDES TRAY

**Fruit Tray**

**\$87.99**

A colorful array of delicious seasonal fruit cut fresh with strawberry cream cheese dip. **Serves 12**

**Veggie Tray**

**\$58.99**

Fresh cut celery, broccoli florets, cauliflower, grape tomatoes, cucumbers, and carrots with ranch dressing. **Serves 12**

**Pickle Tray**

**\$14.99**

Crunchy Dill Pickles are a perfect side for your meal. **Serves 12**

**Deli Salad Bowl**

**\$38.99**

Homemade sour cream potato salad, coleslaw, or broccoli cheese salad. **Serves 12**

### SALAD

**Deli Salad Tray**

**\$52.99**

Six homemade deli salads on a tray, perfect for snacking. Tray includes our chicken salad, tuna salad, and egg salad, as well as our sour cream potato salad, broccoli cheese salad, and coleslaw. **Serves 12**

**Chef Salad**

**\$99.99**

Romaine, turkey, ham, tomatoes, bacon, boiled eggs, cheddar cheese, cucumber, crouton and dressing packets on the side.

**Serves 12**

**Bridge Hampton Salad**

**\$107.99**

Romaine, turkey, tomatoes, bacon, swiss cheese, avocado, crouton and dressing packets on the side. **Serves 12**

**Chicken Cobb Salad**

**\$129.99**

Romaine, grilled chicken, tomatoes, bacon, boiled eggs, avocado, blue cheese crumbles, crouton and dressing packets on the side. **Serves 12**

### DESSERTS

**Cookie Tray**

**\$29.99**

Gourmet chocolate chip cookies. **Serves 12**

**Banana Pudding**

**\$37.99**

12 servings of banana pudding in individual containers

**Chocolate Mousse Cake**

**\$45.99**

12 slices of chocolate mousse cake.

### CATERING PACKAGES

**Working Lunch**

**\$149.99**

Sandwich tray, chips, and cookie tray **Serves 12**

**Deli Client Presentation**

**\$167.99**

Sandwich tray, chips, and mousse cake **Serves 12**

**Board Meeting**

**\$169.99**

Sandwich tray, deli salad, and cookie tray. **Serves 12**

**VIP Meeting**

**\$184.99**

Sandwich tray, deli salad, and mousse cake. **Serves 12**

### DRINKS

12 oz. can of soda. Or 16 oz bottle of water (each)

**\$1.50**



## The Story Behind Gandolfo's Community Catering Program

When a local couple took over the Gandolfo's New York Deli location on W. McMillan in Meridian they envisioned creating a true community deli—a place where they would serve up more than mouthwatering portions of pastrami and fresh baked bread.

“In many ways, this experience has far exceeded our expectations,” location owner Teri Capshaw explained. “We absolutely love our young staff members, our customers, and the whole process of bringing a fantastic product to the market.”

However, the small business quickly experienced strong headwinds reopening in 2024 as families across the US struggled to deal with the effects of inflation.

“Even in an area with relatively high incomes, families are finding they need to cut back on their spending,” Capshaw said. “I’ve had numerous customers tell me a few years ago they would eat out as a family regularly. Now one or two people will stop by for something special. It’s a situation where quality of life has clearly taken a hit.”

Based on the trends she was seeing among her customer base, the idea that community organizations were likely also dealing with rapidly increasing demand for services was in the back of her mind as she was hunting for ways to increase her marketing budget.

“There is always a ripple effect when sales drop causing businesses to cut back on expenses and my background in non-profit fundraising provided a front-row seat when it came to seeing how fluctuations in the economy can reduce the amount of donations coming in,” Capshaw said.

Then a line item in her budget captured her attention.

“What I really wanted to do was slash prices, but our food costs are simply too high. However, I couldn’t get over the fact that we pay a third-party service up to 15% for some of our catering leads,” Capshaw said. “I immediately realized that I want to redirect as much money as possible to be reinvested back into our community.”

She quickly outlined a plan to launch the “Gandolfo's Community Catering Program” and fired off a proposal to the franchise's CEO, Dan Pool.

Pool got on board immediately.

Now, when a customer places a catering order directly with the deli, they can request that 15% of the order proceeds are directed to community organization.

Capshaw is hoping that idea will grow into a movement that could change the fundraising landscape for community organizations across the Treasure Valley.

“As a former Donor Relations Officer, I know how critical it is to not only bring in the funds needed to run key programs but also keep employees on the payroll to do essential work,” Capshaw noted. “I also know what it’s like to be a business owner looking for ways to support important causes. The beauty of this concept is that it allows businesses to fund community initiatives without having to increase budgets in order to help.”

And she is hoping to spread the word, find businesses ready to commit to turning their catering budgets into a tool for good, and find like-minded restaurants and catering businesses willing to turn every food delivery into an opportunity to build a stronger community.

If you would like more information on the Gandolfo's Community Catering program, you can reach Teri at (208) 504-8993 or email [tcapshaw@gandolfosdeli.com](mailto:tcapshaw@gandolfosdeli.com).