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Sponsorship
OPPORTUNITIES

Join the Family
SPONSOR OUR CHAMPS

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Meet Paul

Paul Cataldo is the owner and operator of Antonio's Italian Ristorante, a restaurant located in Elkhart, Indiana. However, Paul is more than a restaurateur; he is an International Pizza Champion.

When you meet Paul, you'll first feel the intensity of his personality. He takes his restaurant and his food seriously. He'll look you in the eye and give you his attention while fifty other demands are pecking at the door. That focus and intensity have given him the winning edge.

For Paul, pizza is more than an offering at his restaurant; it's a passion he has taken to competitions worldwide. Creating delicious and original pizza experiences is something Paul is driven towards. His Vegas Fortuna could be called the "12 lb pizza" because that's how much weight he gained while perfecting the perfect crust and toppings. In 2019, his dedication paid off when he took 1st Place at the International Pizza Competition in Las Vegas.

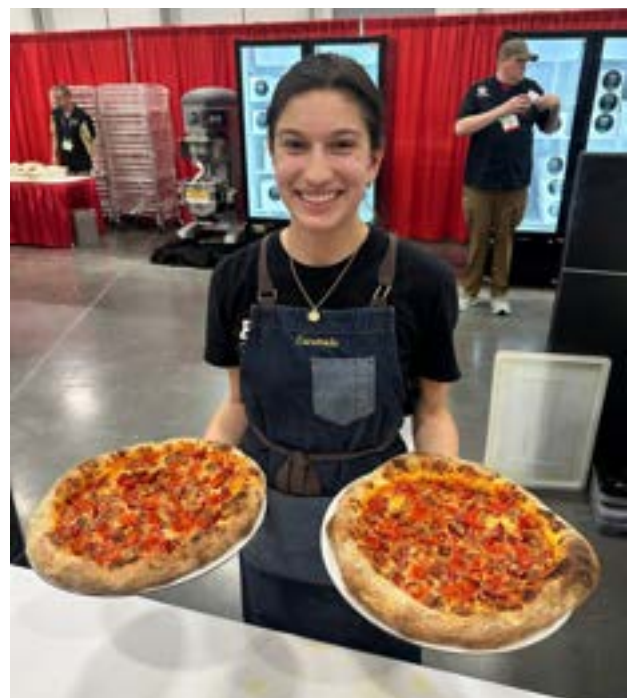


Meet Carmie

Carmela Williams (Cataldo) officially began her tenure at Antonio's at 10 years old, as she worked alongside her father, Paul Cataldo. Over the years, she has worked in many different areas of the restaurant in both the front and back of house, though diving into pizza making by age 14, after her brother left for college. She soon began to compete in various competitions by age 16, taking 4th place in 2019 at the Pizza Pizzaz Competition in Columbus, OH, and taking first place the following year in 2020. *She became the youngest competitor to win.*

The fast-paced environment of the kitchen and the ability to continuously create and grow in skill kept Carmela coming back to the restaurant throughout college. After graduating from college in December 2023, Carmela worked full-time for her father as a Kitchen Manager and Events & Banquets Coordinator, alongside her sisters. In January of 2025, Carmela became a part-owner of Antonio's, hoping to continue growing and learning more about the pizza industry and running a business from her father, Paul.

Carmela recently married her husband, Jack, in August of 2024. You will see both Carmela and Jack at the restaurant while taking care of their son, Michael. Carmela has become a 3rd generation owner of Antonio's and hopes to continue the family legacy for many years to come.



Competing runs in the Family!

The Cataldo's are team players. Paul started competing on the U.S. Pizza Team in 2004. Later, Tony Gemignani formed the World Pizza Champions, and Paul joined as a member. In 2024, Carmie joined the World Pizza Champion team, as well.

One thing Paul is dedicated to more than pizza is his family. Walk into Antonio's any night, and you'll bump into a Cataldo. You'll see them behind the pass, taking orders and seating guests. You'll also see them walking into competition kitchens and serving up their own winning pizzas. Daughters Carmela, Gemma, and Gianna followed in Paul and their brother Tony's footsteps by entering competitions.



Gianna Cataldo, 2023

Gemma took 1st Place, Traditional Division, International Competition in Las Vegas in 2023. Gianna was awarded 2nd place, Young Pizza Maker of the Year, in Atlantic City, NJ, in 2023.

You become part of their winning team when you support Paul, Carmie, and the World Pizza Champions Team. You support pizza making as an art, a craft, and a business while helping set a standard for excellence. We hope you will consider sponsoring Team Cataldo!



Gemma Cataldo, 2025

World Pizza Champions



The World Pizza Champions™, America's #1 Pizza Team™, was founded by Tony Gemignani, Michael Shepherd, Siler Chapman, Joe Carlucci, Ken Bryant, and Sean Brauser.

The World Pizza Champions™ (WPC) team is an elite group of multi-national pizza makers based in the US. Through International competition, educational outreach, public demonstrations, and community-based service, the team is dedicated to promoting the positive image of pizza making as a respected craft and a viable career choice. The WPC has a combined 70 World Titles.

Team members are carefully selected. Inclusion on the team roster is by invitation only and is based on skill, character, compatibility, and selfless effort on behalf of the industry. Each member has dedicated years of practice and entrepreneurial energy to the craft. The teammates offer unique perspectives and areas of specialization, including culinary, operations, promotion, and entertainment skills.

Working for the common good of the craft, the WPC team is united by the shared goal of setting the industry-wide standard of excellence in all aspects of the pizza makers' art. By partnering with a select group of high-quality distributors and manufacturers, the WPC Team is committed to being the premier ambassadors of pizza making as an art, a craft, and a business.

More information on WPC can be found at: worldpizzachampions.com.





Empowering Women in the Pizza Industry



Women in Pizza began as a grassroots social movement evolving into a non-profit that celebrates the strength, resilience, and impactful stories of extraordinary women in the pizza industry. Women in Pizza is committed to championing gender equality and fostering professional growth for women in all facets of the pizza industry. To grow a movement that gives voice to the under-represented female segment of pizzaioli. They hope to inspire more women to follow their pizza passion and join the industry.

In 2024 Carmie and Gemma became members of Women in Pizza.



Lets talk about a legacy of winning

- 2004 - 1st Place, Masterpiece Pizza Championship, Ohio (Paul)
- 2004 - 3rd Place, Americas Plate, New York (Paul)
- 2005 - 2nd Place, Masterpiece Pizza Championship, Ohio (Paul)
- 2005 - 2nd Place, Largest Dough, Alamo Pizza Festival, Texas (Paul)
- 2007 - 16th "Pizza in Teglia" Pizza Olympics, Italy (Paul)
- 2007 - 3rd Place Pizza Pizzazz, NAPICS, Ohio (Paul)
- 2016 - Top 4 NAPICS Traditional division (Paul)
- 2017 - Best Pan Pizza from North America in World Pizza Championship, Italy (Paul)
- 2018 - 4th Place Mid-America Pizza Pizzazz Competition, Ohio (Paul)
- 2019 - 1st Place International Pizza Competition, Las Vegas (Paul)
- 2019- 4th Place, Pizza Pizazz, Ohio (Carmie)
- 2020 - 1st Place Pizza Pizzazz, Ohio (Carmie)
- 2021 - 1st Place for Mid-America at the International Expo, Las Vegas (Carmie)
- 2021 - 2nd Place, International Pizza Competition, Las Vegas (Carmie)
- 2022 - 3rd Place Young Pizza Maker at Pizza & Pasta (Gemma)
- 2023 - Top 20, International Pizza Competition, Las Vegas (Carmie)
- 2023 - 1st Place, International Pizza Competition, Las Vegas (Gemma)
- 2024 - 1st Place, International Pizza Competition, Mid-American Region, Las Vegas (Carmie)
- 2024 - 11th Place, International Pizza Competition, Las Vegas (Carmie)

• • • • The Vegas Fortuna



CRUST: Made with an artisan flour blend containing 20% semolina. A minimum of 72 hours of proofing and resting is needed to ensure a low rise for an airy, tender crust.

TOPPINGS: Antonio's house-made Pomodoro sauce, fresh mozzarella cheese, a "cup and char" pepperoni, and house-made Italian sausage, and hot honey sausage.

FUN FACT: Paul's wife, Erin, came up with the name Vegas Fortuna, which means "luck" in Italian.

AWARDS: 2019 International Pizza Expo- 1st Place, 2020 Pizza Pizzazz - 1st Place, 2021 Internation Expo Mid-America - 1st Place, 2022 Young Pizza Maker - 3rd Place

Sponsorship Levels

When you support Team Cataldo and the World Pizza Champions Team, you support the craft of pizza making and the #1 Pizza Team in the world.

Sponsorship Levels			
	\$500	\$1,000	\$3,000
Company logo and name featured in all advertising.			ANTONIO'S
Company patch placed on Chef jacket to be worn during competitions.		ANTONIO'S	ANTONIO'S
Company signage displayed during competition.		ANTONIO'S	ANTONIO'S
Public endorsement of product during interviews and promotion.	ANTONIO'S	ANTONIO'S	ANTONIO'S
Company logo, name and link placed on Antonio's Italian Ristorante website and social media posts.	ANTONIO'S	ANTONIO'S	ANTONIO'S

Sponsorships with Team Cataldo can be either a cash donation or an in-kind product*. We see your sponsorship as both an investment in our competition journey and a partnership with your company. We welcome your thoughts and ideas on how we can work together.



*In-Kind donations of products are welcome for products that Antonio's Italian Ristorante currently uses in the preparation and creation of our menu offerings.

Antonio's Italian Ristorante | 1105 Goshen Avenue | Elkhart, IN 46516
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SPONSOR APPLICATION

Thank you for your interest in sponsoring **Paul Cataldo, World Pizza Champion** and the World Pizza Champion's Team. Please fill out the application below and mail it (1105 Goshen Avenue, Elkhart, IN 46516) or email (pasta4u@antoniositalian.com) back to us.

Please email your current logo in both one- and full-color formats to jess@makethewriteconnections.com so we can recognize you for your support.

In order to make sure your company information is included in all printed materials and advertisements, please fill out this form completely.

Company/Sponsor Name: _____

Company Contact Name (if different) _____
first last

Company/Sponsor Address: _____
street address

city state zip

Company web and/or social URL: _____

Contact Phone: _____ **Contact Email:** _____

Sponsorships with Paul Cataldo can be either in cash donation form or in-kind product* form. We see your sponsorship as both an investment in our competition journey and a partnership with your company.

*Count me in,
I want on the
winning team!*

	\$500	\$1,000	\$3,000
Cash Donation			
Product Donation (In-Kind Donation)			

*In-Kind donations of product are welcome for products that Antonio's Italian Ristorante currently uses in the preparation and creation of our menu offerings.