



PIE IN THE SKY ALL NATURAL POT PIES

The Pie in the Sky Experience

Plum Market, the well-known Michigan-based grocery chain featuring all natural, organic, and locally sourced food, beverage, and wellness essentials, is excited to announce the launch of its new pocket store concept, Pie in the Sky. The Pot Pies will be chef crafted and made with high quality, all natural ingredients, and will be a perfect option for travelers passing through their airport locations looking for a delicious, wholesome meal while on the go.

About Plum Market

Plum Market was founded in 2007 with a passion for high quality foods and best in class service. They have since expanded to more than 25 multiple format locations throughout Michigan, Florida, Texas, and beyond. Their commitment to using only the highest quality, freshest, and locally sourced ingredients has made them a favorite among the foodies and the health-conscious alike and the recipes for Pie in the Sky is no exception.

Our Space

The pocket format concept can operate in a space as small as 2,000 square feet and with as few as 10 full-time team members. The concept was developed for airports but can easily operate in museums, stadiums, and arenas.

Our Menu

Pie in the Sky's Pot Pies are made with all natural ingredients, including organic vegetables, hormone and antibiotic free meats, and cage free eggs. Their famous double crust is made from scratch and the Pot Pies are baked to perfection in-house. The result is a flaky and delicious Pot Pie that is perfect for a quick and comforting hot meal on-the-go, made with the same high quality ingredients that put Plum Market on the map.

The menu is simple but enticing, featuring a variety of savory pot pies made from the freshest ingredients. Guests can choose from classic chicken and vegetable pot pies, to more unique flavors, like our breakfast pies, Mac & Cheese or Old Bay Shrimp Étouffée pies. Vegetarian, vegan, dairy free, and gluten free options will be offered. All natural drinks and snacks are also available and include our freshly baked chocolate chip cookies, so travelers have quick and convenient options to go.

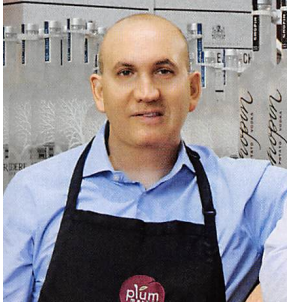
CONCEPT DRAWINGS



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LEADERSHIP TEAM



MATT JONNA
CEO & COFOUNDER

Matt has over 25 years of experience in the food and beverage industry. After leaving the Whole Foods National Operations Team, he opened the first Plum Market in 2006 with a focus on Natural, Organic, and Locally crafted items.



MARC JONNA
COFOUNDER

Marc has over 30 years of experience in the natural and specialty retail industry. In 2006, after 7 years on the Whole Foods National Leadership Team, Marc left to join Matt in cofounding Plum Market.



JASON VOGEL
DIRECTOR OF SMALL FORMAT

Jason is the project manager for all new accounts. He is responsible for ensuring our locations are adhering to the Plum Market standard.



ELIZABETH BROUSSEAU
DIRECTOR OF PREPARED FOODS & EXECUTIVE CHEF

Chef Liz has been awarded a gold medal in the ACF Regional Hot Food Championship and spent 3 years as personal chef to Michigan Governor Jennifer Granholm before becoming the Executive Chef and Food and Beverage Director at California's Saddle Creek Resort.

SAMPLE MENUS

BREAKFAST

SERVED 7AM-11AM

ALL NATURAL SAUSAGE GRAVY, EGG, & CHEDDAR

ALL NATURAL VEGETARIAN TEX MEX

ALL NATURAL CHORIZO & EGG

LUNCH & DINNER

SERVED 11AM-CLOSED

ALL NATURAL TRADITIONAL CHICKEN

ALL NATURAL NIMAN RANCH BRAISED BEEF

ALL NATURAL VEGAN CURRIED VEGETABLE

MSC CERTIFIED OLD BAY SHRIMP ÉTOUFFÉE

ALL NATURAL MACARONI & CHEESE

