



# PITCH DECK

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EMPOWERING CULINARY  
ENTREPRENEURS THROUGH  
SHARED KITCHEN SPACE,  
BUSINESS DEVELOPMENT,  
AND COMMUNITY.



# Jonnetta Patton

## MEET THE OWNER



Driven by a deep passion for food, excellence, and culture, **Jonnetta Patton** has dedicated her career to creating exceptional experiences. Beginning in the music industry as a celebrated music executive and artist manager, Ms. Patton spent over 17 years guiding the careers of some of the most iconic names in the business. Her role often meant orchestrating luxury travel, coordinating private jets, and curating top-tier catering for elite artists and VIPs across the globe. Paving the way for her to now flourish in the culinary world.

In 2016, inspired by insights from her personal chef and fueled by her business expertise, Ms. Patton identified a critical gap in the market for shared kitchen space. This vision became reality with the launch of **J's Kitchen Culinary Incubator**: a pioneering facility that offers not only state-of-the-art kitchens, but also essential business support designed to empower serious culinary entrepreneurs.

Her mission is rooted in impact: to help chefs build sustainable, scalable businesses. Through J's Kitchen, culinary professionals gain access to the tools, mentorship, and infrastructure they need to thrive in a competitive industry.

Expanding her culinary footprint, Ms. Patton introduced **J's Smoke House BBQ** in 2024: a food trailer serving soulful, slow-smoked BBQ with a contemporary flair. In 2025, she's elevating her vision once more with the addition of **Jet Catering Services**: a premium inflight dining solution that blends her global travel expertise with her commitment to refined, chef-driven cuisine.



# About Us



**J's Kitchen Culinary Incubator** is a premier 2,100 sq. ft. commercial kitchen facility based in Atlanta, GA, designed to empower and support early-stage culinary entrepreneurs. Our mission is to cultivate a thriving, supportive environment where food-based businesses can grow and scale sustainably.

We provide access to a fully equipped, shared-use commercial kitchen along with strategic business development services, delivering both the tools and guidance essential for long-term success.

## Our offerings include, but are not limited to:

- Food Packaging Services
- Dry, Cool, & Freezer
- Food & Supply Procurement
- Operational Business Amenities
- Operational Business Services
- Early Stage Business Development
- Booking Agent Services
- A Network of Industry-Leading Business Professionals

Our experienced team is dedicated to serving the unique business and commercial kitchen needs of a diverse range of food industry professionals, including personal chefs, licensed chefs, caterers, bakers, mobile food service operators, and specialty food producers.

In addition to facility access, J's Kitchen offers a customized business development program designed to meet each entrepreneur where they are. We provide tailored brand and business strategies that drive growth, strengthen market presence, and position our clients for long-term success, all within the support of our local commercial kitchen environment.



# Jet Catering Services

LUXURY INFLIGHT DINING, REDEFINED

**Jet Catering Services** brings elevated, chef-crafted dining to the skies. Backed by J's Kitchen Culinary Incubator, we offer globally inspired menus tailored to each flight — delivering luxury, flavor, and flexibility at 30,000 feet.

**We deliver a modern catering solution built on:**

- Decades of global travel and entertainment industry expertise
- Culinary innovation
- Hospitality that's personal, premium, and precise
- CMC-level meals crafted with precision and care
- Globally inspired, tailored to each flight and client
- A seamless blend of luxury, taste, and service in the air

## Operations & Service Logistics

Just minutes from ATL and private airports, we offer 24/7 order support with next-day delivery. Meals are packaged for inflight safety and crew ease, with optional branded touches like menu cards, welcome notes, or gifts. Fully FAA, TSA, and food safety compliant.





# The Opportunity

01

Rising demand for exclusive inflight catering beyond basic FBO options.



02

Gaps in culturally diverse, chef-quality cuisine within private aviation.



03

Clients are seeking customization, elevated taste, and consistency.



04

**J's Kitchen Culinary Incubator** has the infrastructure, team, and experience to lead this niche.





# Culinary Approach



Our Jet Catering is not limited to one cuisine. We lead with a broad, international menu foundation — offering a wide selection of global comfort foods, luxury staples, and chef-driven creations.

## Clients can choose from:

- A standard base menu (premium set options for every flight)
- Or request a fully customized menu for specific flights, tastes, or themes

This gives us the flexibility to serve corporate flights, cultural tours, or wellness-focused clients with equal excellence.

## Target Clientele

### WE PROUDLY SERVE:

- Private Jet Owners & Charter Operators
- Entertainment Flights & Music Tours
- Athletes & Pro Sports Franchises
- Corporate Executives & Business Travelers
- Political & Diplomatic Travel

### WE COORDINATE DIRECTLY WITH:

- Flight Attendants & Cabin Crew
- FBO Operations & Charter Brokers
- Artist Tour Managers & Travel Concierges



# Global Menu Options



Mezze Bar w/ Homemade Dips,  
Olives, and Roasted Veggies



Tropical Fruit Tray



Lemon Herb Salmon w/ Basmati  
Rice and Grilled Broccoli



Miso Seabass w/Spinach and  
Jasmine Rice



Charcuterie Board



Chilled Seafood Platter









# Contact



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