

Creative Use Guide: Onyx Soup Cup, Stackable (910-6104040C)

Product Overview

The Onyx Soup Cup, Stackable combines practical functionality with sophisticated aesthetics, creating a versatile vessel for culinary presentations. This cylindrical cup features our innovative scratch-resistant and fingerprint-resistant matte black finish that maintains its pristine appearance throughout service while dramatically showcasing the vibrant colors of soups, stews, and other culinary creations.

Product Specifications

Soup Cup, Stackable (910-6104040C) - Capacity: 10 fluid ounces (296 ml) - Dimensions: 3-3/4"(W) x 2-9/16"(H) - Case Pack: 4 dozen per case (48 units) - Units Per Case: 48 units - Case Weight: 32.00 lbs - Case Dimensions: 16.5 x 13 x 13 in - Material: Premium Vitrified China and Alumina Body - Finish: Scratch-resistant and fingerprint-resistant matte black - Applications: Stacking regular soup/salad bowl - Special Order: Available with 20-case minimum

Creative Applications

Soup Presentations

- **Traditional Service:** Perfect for classic soup presentations with enhanced visual impact
- **Stacked Presentations:** Create vertical displays by stacking multiple cups for buffet setups
- **Amuse-bouche:** Serve small portions of specialty soups as appetizer courses
- **Soup Flights:** Present multiple soup varieties for tasting experiences

Beyond Soup

- **Grain Bowls:** Showcase colorful grain-based dishes with contrasting ingredients
- **Dessert Applications:** Present warm desserts like bread pudding, cobbler, or crumbles

- **Chilled Specialties:** Serve cold dishes like gazpacho, ceviches, or chilled desserts
- **Specialty Side Dishes:** Highlight side dishes like mac and cheese, risotto, or specialty grains

Signature Plating Techniques

Minimalist Presentation

- Serve soup with a single garnish centered in the bowl
- Place on a complementary rectangular plate for added dimension
- Maintain negative space around the arrangement for visual impact

Layered Compositions

- Create vertical layers of ingredients visible from the side
- Use the cylindrical shape to showcase distinct strata of ingredients
- Top with micro-greens or edible flowers for height and visual interest

Contemporary Service

- Pair with contrasting colored elements to enhance visual appeal
- Incorporate complementary vessels for condiments or accompaniments
- Utilize the stackability for dramatic buffet or catering displays

Culinary Style Pairings

Modern American

- Pair with elevated comfort foods like bisques and chowders
- Complement with artisanal bread service
- Enhance farm-to-table concepts with seasonal soup rotations

Global Cuisine

- Showcase international soups like ramen, pho, or bouillabaisse
- Present fusion concepts that blend culinary traditions
- Highlight specialty broths and distinctive garnishes

Contemporary Casual

- Ideal for upscale casual dining concepts

- Perfect for food-hall style presentations
- Excellent for grab-and-go concepts with covered service

Seasonal Applications

Spring

- Feature bright, vegetable-forward soups highlighting spring produce
- Pair with fresh herb garnishes and edible flowers
- Incorporate into Easter and Mother's Day menus

Summer

- Showcase chilled soups like gazpacho or fruit consommés
- Highlight summer produce in vibrant, colorful presentations
- Feature in outdoor dining and catering applications

Autumn

- Offer hearty squash and root vegetable soups
- Incorporate harvest themes with grain and legume additions
- Feature in Thanksgiving and harvest celebration menus

Winter

- Highlight rich, warming soups and stews
- Showcase holiday-themed soup specials
- Pair with comfort food concepts for cold weather appeal

Operational Advantages

- **Space Efficiency:** Stackable design maximizes storage capacity
- **Inventory Management:** Uniform sizing simplifies inventory tracking
- **Versatility:** Functions equally well for hot and cold applications
- **Durability:** Resistant to chipping and maintains appearance with proper care
- **Consistent Portioning:** 10 oz capacity ensures standardized serving sizes

Care and Maintenance

- Hand washing recommended to preserve the matte finish
- Avoid abrasive cleaners that may damage the fingerprint-resistant surface

- Store stacked in a dry location with minimal handling to prevent scratches
- The durable construction resists chipping and maintains its appearance with proper care
- Pre-heat before adding hot items to prevent thermal shock

Special Order Information

Transform any regular white Cameo dinnerware into the sophisticated Onyx finish with our special order program: - 20 cases minimum initial order - 3-4 month production timeline - Premium black textured finish with scratch-resistant and fingerprint-resistant properties - Contact sales@us.cameochina.com for consultation and ordering details

This Creative Use Guide is designed to inspire culinary professionals in maximizing the presentation potential of the Onyx Soup Cup, Stackable. The versatile design and premium finish make it an essential addition to establishments seeking to elevate soup and small plate presentations with sophisticated, durable serveware.