

# Creative Use Guide: Onyx Rectangular Platter

---

## Product Specifications

---

| Item                | Dimensions   | Case Pack         | Item Number |
|---------------------|--------------|-------------------|-------------|
| Rectangular Platter | 10-1/2" x 4" | 24 units per case | 910-710103N |

**Material:** Premium Vitrified China and Alumina Body

**Finish:** Handcrafted matte black onyx with scratch-resistant and fingerprint-resistant surface

**Case Weight:** 33.00 lbs

**Case Dimensions:** 11.5 x 9.5 x 11 in

## Introduction

---

The Onyx Rectangular Platter (910-710103N) combines sophisticated aesthetics with practical durability. Its sleek, elongated rectangular shape creates a distinctive canvas for creative culinary presentations, while the deep black color dramatically showcases colorful ingredients. The innovative scratch-resistant and fingerprint-resistant finish ensures a pristine appearance throughout service while significantly reducing polishing requirements.

## The Psychology of Rectangular Presentation

---

The linear format of rectangular platters creates a natural visual flow that guides the diner's eye across the presentation. This shape inherently suggests structure,

precision, and intentional design—qualities that elevate the perceived value of any dish. The elongated rectangular format:

- Creates a sense of abundance even with modest portions
- Provides natural segmentation for multi-component presentations
- Establishes a sophisticated architectural foundation for vertical builds
- Encourages artistic negative space utilization

## Creative Applications

---

### Appetizer & Small Plate Presentations

The 10-1/2" x 4" dimensions of this rectangular platter make it ideal for elegant appetizer presentations:

- **Composed Canapé Arrangements:** Create linear progressions of bite-sized offerings, allowing guests to experience flavors in a suggested sequence
- **Charcuterie & Cheese Selections:** Arrange cured meats, artisanal cheeses, and accompaniments in an organized, visually appealing layout
- **Sushi & Sashimi Presentations:** Display precision-cut fish and rolls against the dramatic black backdrop for maximum visual impact
- **Tasting Flights:** Present comparative tastings of similar items (olive oils, salts, tartares) in a structured format

### Entrée Applications

The rectangular format creates unique opportunities for main course presentations:

- **Deconstructed Compositions:** Separate components of a dish along the length of the platter, encouraging interactive dining
- **Protein & Accompaniment Pairings:** Position a protein at one end with complementary sides arranged along the remaining space
- **Sliced Meat Presentations:** Display fanned slices of steak, duck breast, or roasted pork with sauce and garnish

- **Composed Salads:** Create linear arrangements of greens, proteins, and garnishes for a contemporary presentation

## Dessert Presentations

The dramatic black finish particularly enhances dessert presentations:

- **Plated Dessert Trios:** Arrange small portions of complementary desserts in sequence
- **Deconstructed Classics:** Separate components of traditional desserts along the rectangular canvas
- **Chocolate & Petit Four Displays:** Create geometric arrangements of handcrafted confections
- **Dessert & Accompaniment Pairings:** Position a featured dessert with complementary sauces, creams, or garnishes

## Signature Plating Techniques

---

### Linear Progression

Create a sequential arrangement of components that guides the diner through a deliberate tasting experience:

1. Position the most visually striking element at one end
2. Arrange supporting elements in descending height or visual weight
3. Use sauces or garnishes to create connecting elements between components
4. Maintain consistent spacing for a refined appearance

### Parallel Composition

Utilize parallel lines of ingredients or sauces to create sophisticated geometric presentations:

1. Position the main protein or focal element centrally
2. Create parallel lines of sauce, purée, or oil on either side

3. Arrange supporting elements in parallel formations
4. Finish with precisely placed microgreens or garnishes

## Negative Space Utilization

Leverage the black canvas to create dramatic presentations through deliberate use of empty space:

1. Position a concentrated composition at one end of the platter
2. Leave the remaining space intentionally empty
3. Use minimal sauce dots or powder accents to create subtle visual interest
4. Allow the black surface to frame and elevate the presentation

## Culinary Style Pairings

---

The Onyx Rectangular Platter particularly enhances these culinary styles:

- **Contemporary Asian:** The rectangular format complements the precision and balance of Japanese, Korean, and modern Chinese presentations
- **Modern Mediterranean:** The platter's sleek lines pair beautifully with the vibrant colors of Mediterranean cuisine
- **Nouvelle American:** The architectural possibilities support the artistic expressions of contemporary American dining
- **Nordic/Scandinavian:** The minimalist black canvas enhances the clean, precise aesthetic of Nordic cuisine

## Seasonal Applications

---

### Spring

- Asparagus compositions with citrus and fresh herbs
- Chilled seafood presentations with spring pea purées
- Young vegetable crudités with artisanal dips

## Summer

- Heirloom tomato tastings with varying colors and varieties
- Grilled seafood with summer corn and herb emulsions
- Stone fruit compositions with honey and fresh cheese

## Fall

- Roasted root vegetable presentations with savory glazes
- Game meat slices with forest mushrooms and reductions
- Pumpkin and squash preparations with sage and brown butter

## Winter

- Braised meat presentations with polenta or root purées
- Citrus supremes with winter spices and caramelized elements
- Chocolate dessert compositions with preserved fruit accents

## Non-Traditional Applications

---

Beyond standard dining service, the Onyx Rectangular Platter excels in these alternative applications:

- **Retail Food Display:** Showcase premium items in bakery or deli settings
- **Buffet Accent Piece:** Create height variation and visual interest in buffet layouts
- **Amenity Presentation:** Display VIP room amenities or welcome gifts
- **Tabletop Décor:** Use as a base for candles, small floral arrangements, or decorative objects
- **Retail Merchandise Display:** Showcase jewelry, accessories, or small luxury goods

## Care and Maintenance

---

To preserve the pristine appearance of your Onyx Rectangular Platter:

- Handwashing is recommended to maintain the fingerprint-resistant finish
- If machine washing, use a commercial-grade dishwasher with proper racks to prevent contact with other items
- Avoid abrasive cleaning tools that might compromise the scratch-resistant surface
- Store with protective dividers to prevent surface contact with other items
- While the scratch-resistant finish is durable, avoid cutting directly on the surface

## Special Order Information

---

**Transform any regular white Cameo dinnerware into the sophisticated Onyx finish.**

Our award-winning black textured varnish creates an elegant backdrop that distinguishes your dining experience. The innovative scratch-resistant and fingerprint-resistant surface ensures a pristine appearance throughout service while significantly reducing polishing requirements.

- **Minimum Order:** 20 cases initial order
- **Production Time:** 3-4 months
- **Finish:** Premium black textured finish with scratch-resistant and fingerprint-resistant properties

For consultation on Onyx special orders, contact [sales@us.cameochina.com](mailto:sales@us.cameochina.com)