

Creative Use Guide: Onyx Rectangular Platter

Product Specifications

Item	Dimensions	Case Pack	Item Number
Rectangular Platter (Small)	8-1/2" x 5-1/2"	2 dozen per case	910-71083
Rectangular Platter (Medium)	9-3/4" x 6-3/8"	2 dozen per case	910-71093
Rectangular Platter (Large)	10-1/2" x 7-1/4"	2 dozen per case	910-710103

Material: Premium Vitrified China and Alumina Body

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

Pattern: Onyx

Introduction

The Onyx Rectangular Platter series combines sophisticated aesthetics with practical durability. Available in three versatile sizes, these platters feature clean lines and gently curved corners that create distinctive canvases for creative culinary presentations. The deep black color dramatically showcases colorful ingredients, while 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 rectangular format 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 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

Size-Specific Applications

Small (8-1/2" x 5-1/2") - 910-71083

The small rectangular platter excels in these applications:

- **Individual Entrée Presentations:** Perfect single-serving platform for composed main courses
- **Appetizer Duos and Trios:** Ideal for presenting small collections of starters
- **Dessert Compositions:** Elegant canvas for plated desserts with multiple components
- **Cheese and Charcuterie for Two:** Intimate presentation for small gatherings

Medium (9-3/4" x 6-3/8") - 910-71093

The medium rectangular platter is particularly suited for:

- **Shared Appetizers:** Optimal size for table-sharing starters
- **Entrée with Accompaniments:** Spacious enough for a main protein with sides
- **Sushi and Sashimi Presentations:** Perfect dimensions for standard sushi arrangements

- **Dessert Flights:** Ideal for presenting three or four dessert tastings

Large (10-1/2" x 7-1/4") - 910-710103

The large rectangular platter provides ample space for:

- **Family-Style Presentations:** Generous platform for shared main courses
- **Multi-Component Compositions:** Abundant space for complex arrangements
- **Carving Station Service:** Ideal dimensions for sliced proteins with garnishes
- **Catering and Buffet Display:** Statement piece for catering presentations

Creative Applications

Appetizer & Small Plate Presentations

The rectangular format creates unique opportunities for starter 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 platters excel in 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

Rule of Thirds

Apply the classic design principle to create visually balanced presentations:

1. Mentally divide the platter into a 3x3 grid
2. Position key elements at the intersection points of these grid lines
3. Use the grid to create intentional negative space
4. Balance colors and textures across the grid sections

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

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