

Creative Use Guide: Onyx Square Coupe Plate (910-71071N / 71091N / 710101N / 710111N)

Product Overview

The Onyx Square Coupe Plate combines geometric precision with sophisticated aesthetics, creating a versatile canvas for modern culinary presentations. This contemporary plate 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 ingredients and culinary creations.

Product Specifications

Square Coupe Plate Series - 7-1/4" Square Coupe Plate (910-71071N) - Dimensions: 7-1/4" x 7-1/4" - Case Pack: 2 dozen per case (24 units) - Applications: Appetizers, small plates, desserts

- **7-1/2" Square Coupe Plate (910-71071N)**
 - Dimensions: 7-1/2" x 7-1/2"
 - Case Pack: 2 dozen per case (24 units)
 - Applications: Appetizers, small plates, desserts
- **9" Square Coupe Plate (910-71091N)**
 - Dimensions: 9" x 9"
 - Case Pack: 2 dozen per case (24 units)
 - Applications: Appetizers, entrées, composed plates
- **10" Square Coupe Plate (910-710101N)**
 - Dimensions: 10" x 10"
 - Case Pack: 1 dozen per case (12 units)
 - Applications: Entrées, signature dishes, shared plates
- **11" Square Coupe Plate (910-710111N)**

- Dimensions: 11" x 11"
- Case Pack: 1 dozen per case (12 units)
- Applications: Large entrées, signature presentations, sharing concepts

All Sizes - Material: Premium Vitrified China and Alumina Body - Finish: Scratch-resistant and fingerprint-resistant matte black - Special Order: Available with 20-case minimum

Creative Applications

Appetizers and Small Plates

- **Geometric Compositions:** Utilize the square shape to create angular, architectural presentations
- **Negative Space Techniques:** Frame colorful ingredients against the deep black background
- **Tasting Progressions:** Present multi-component appetizers in organized arrangements
- **Amuse-bouche Presentations:** Showcase small bites with dramatic visual impact

Entrée Presentations

- **Contemporary Plating:** Create modern, structured presentations with clean lines
- **Protein Positioning:** Use the geometric shape to highlight protein placement
- **Sauce Applications:** Apply sauces in patterns that complement the square format
- **Vertical Compositions:** Build height and dimension against the flat black canvas

Dessert Applications

- **Deconstructed Presentations:** Arrange dessert components in precise geometric patterns
- **Contrasting Colors:** Showcase vibrant desserts against the deep black background
- **Chocolate Work:** Display intricate chocolate decorations with dramatic contrast
- **Plated Pastries:** Frame pastries and baked goods with elegant simplicity

Signature Plating Techniques

Geometric Precision

- Align components in grid patterns that echo the square shape
- Create diagonal arrangements that contrast with the straight edges
- Position garnishes at precise points to guide the diner's eye

- Use the corners as focal points for key ingredients

Negative Space Composition

- Leave intentional empty areas to create visual breathing room
- Frame colorful ingredients against the deep black background
- Create contrast between the square plate and round or organic food elements
- Use the flat coupe style to showcase sauces and reductions

Contemporary Service

- Pair with complementary square or rectangular pieces for cohesive service
- Create multi-level presentations by combining different sizes
- Incorporate contrasting colored elements to enhance visual appeal
- Use consistent plating styles across different sizes for course progressions

Culinary Style Pairings

Modern Asian

- Present sushi and sashimi with geometric precision
- Showcase dim sum with contemporary styling
- Arrange Korean banchan in organized patterns
- Display Japanese bento-inspired compositions

Contemporary American

- Present farm-to-table ingredients with architectural styling
- Showcase grill marks and sears against the black background
- Create deconstructed versions of classic dishes
- Highlight seasonal ingredients with minimal manipulation

Global Fusion

- Mix cultural influences with innovative presentations
- Present international street food with upscale styling
- Create cross-cultural tasting experiences
- Showcase fusion concepts with structured plating

Seasonal Applications

Spring

- Frame vibrant green vegetables against the black background
- Present delicate spring flowers as edible garnishes
- Showcase fresh herbs and microgreens with precision
- Highlight seasonal seafood with minimal accompaniments

Summer

- Display colorful summer produce with architectural styling
- Present chilled dishes with clean, refreshing presentations
- Showcase grilled items with dramatic contrast
- Highlight summer fruits in both sweet and savory applications

Autumn

- Frame rich, warm colors of autumn ingredients
- Present hearty braises and roasts with sophisticated styling
- Showcase root vegetables with geometric cutting techniques
- Highlight mushrooms and earthy flavors with elegant simplicity

Winter

- Display holiday presentations with dramatic contrast
- Present comfort foods with elevated styling
- Showcase rich, indulgent ingredients against the black background
- Highlight winter citrus and preserved ingredients

Operational Advantages

- **Versatility:** Multiple sizes accommodate various menu applications
- **Durability:** Resistant to chipping and maintains appearance with proper care
- **Efficiency:** Square shape maximizes table space and storage efficiency
- **Visual Impact:** Creates distinctive presentations that elevate perceived value
- **Consistency:** Uniform design language across multiple sizes

Care and Maintenance

- Hand washing recommended to preserve the matte finish

- Avoid abrasive cleaners that may damage the fingerprint-resistant surface
- Store 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 Square Coupe Plate series. The versatile design and premium finish make it an essential addition to establishments seeking to elevate their culinary presentations with sophisticated, durable dinnerware.