

Creative Use Guide for the Onyx Coupe Plate

Introduction to the Onyx Coupe Plate 910-21061N/ 910-2107N/21081N/21091N/210101N

The Onyx Coupe Plate collection from Cameo China represents the perfect fusion of sophisticated aesthetics and practical functionality. These elegant coupe-style plates feature a sleek, minimalist design with a dramatic matte black onyx finish that creates a stunning backdrop for culinary presentations. Made with premium Vitrified China and Alumina Body, these plates combine exceptional durability with refined aesthetics while featuring an innovative scratch-resistant and fingerprint-resistant surface that maintains a pristine appearance throughout service.

Available in five versatile sizes—6", 7-1/4", 8", 9", and 10-1/4"—this collection offers complete menu coverage from appetizers and small plates to entrées and shared presentations. The contemporary coupe style, with its smooth, continuous surface from center to edge, provides maximum plating area and endless creative possibilities for modern culinary expression.

Product Specifications

- **Collection:** Onyx
- **Product Type:** Coupe Plate
- **Material:** Vitrified China and Alumina Body
- **Finish:** Matte black onyx with scratch-resistant and fingerprint-resistant surface
- **Available Sizes:**
 - 6" (910-21061N) - 6 Dozen Per Case
 - 7-1/4" (910-2107N) - 3 Dozen Per Case
 - 8" (910-21081N) - 3 Dozen Per Case
 - 9" (910-21091N) - 2 Dozen Per Case
 - 10-1/4" (910-210101N) - 2 Dozen Per Case
- **Pattern:** Onyx (ON)

- **Care:** Commercial dishwasher safe
- **Special Features:** Fingerprint-resistant surface significantly reduces polishing requirements

The Psychology of Black in Culinary Presentation

The deep black color of the Onyx Coupe Plate collection creates a powerful psychological impact that enhances the dining experience in multiple ways:

- **Dramatic Contrast:** The black background creates striking visual contrast with colorful ingredients, making them appear more vibrant and appealing.
- **Perceived Value:** Black tableware is associated with sophistication and premium experiences, elevating the perceived value of the presented dishes.
- **Focus and Attention:** The dark background naturally draws the eye to the food, creating an intense focus on the culinary creation.
- **Emotional Response:** Black evokes feelings of elegance, mystery, and exclusivity, creating a memorable dining experience.
- **Versatility:** Black serves as a neutral backdrop that complements any culinary style or color palette, from vibrant contemporary to elegant traditional presentations.

Size-Specific Creative Applications

6" Coupe Plate (910-21061N)

The 6" Onyx Coupe Plate is ideal for appetizers, amuse-bouche presentations, and small desserts. Its compact size creates an intimate canvas for precise, detailed presentations where every element matters.

Signature Applications: - Single bite presentations with intentional negative space - Artisanal cheese tastings with minimal accompaniments - Seafood crudos with citrus accents and microgreens - Individual tartares with architectural garnishes - Petit fours and mignardises with sauce artistry - Chocolate truffles and bonbons with decorative elements

Plating Strategy: Utilize the center 70% of the plate for food elements, leaving a clean black border to frame the presentation. Consider asymmetrical placement to create visual interest against the perfectly round black canvas.

7-1/4" Coupe Plate (910-2107N)

The 7-1/4" Onyx Coupe Plate offers a versatile mid-size option between appetizer and entrée presentations. This size is perfect for composed salads, substantial appetizers, and elegant dessert presentations.

Signature Applications: - Composed salads with artistic arrangement - Intermediate courses in tasting menus - Elevated appetizers with multiple components - Dessert presentations with complementary elements - Breakfast and brunch specialties - Small shared plates for intimate dining

Plating Strategy: Balance negative space with food elements, using the additional surface area to create more complex compositions while maintaining elegant proportions. The fingerprint-resistant surface allows for confident handling during intricate plating.

8" Coupe Plate (910-21081N)

The 8" Onyx Coupe Plate offers versatility for appetizers, small entrées, and composed desserts. This mid-sized plate provides ample space for creative expression while maintaining an elegant portion size.

Signature Applications: - Composed appetizer salads with vertical elements - Seafood starters with artistic sauce work - Shared small plates for tapas-style service - Elegant vegetable preparations with multiple components - Medium-sized plated desserts with complementary elements - Breakfast presentations with artful arrangement

Plating Strategy: Create a focal point slightly off-center, using the black background to highlight color and texture. The fingerprint-resistant surface allows for handling during intricate plating without compromising the pristine appearance.

9" Coupe Plate (910-21091N)

The 9" Onyx Coupe Plate serves as the perfect canvas for medium-sized entrées and signature dishes. This versatile size balances generous plating space with elegant proportions.

Signature Applications: - Medium-sized entrées with artistic composition - Composed protein and vegetable presentations - Pasta dishes with sophisticated sauce work - Seafood presentations with multiple accompaniments - Vegetarian main courses with complex components - Small shared appetizers for 2-3 guests

Plating Strategy: Utilize the entire surface for expansive presentations, incorporating negative space as a design element. The scratch-resistant finish ensures the plate maintains its elegant appearance even with metal utensil contact during service.

10-1/4" Coupe Plate (910-210101N)

The 10-1/4" Onyx Coupe Plate makes a bold statement for signature entrées and shared presentations. This generous size provides maximum creative freedom for complex, multi-element compositions.

Signature Applications: - Large entrée presentations with architectural elements - Signature dishes with multiple components - Premium protein presentations with accompaniments - Multi-component tasting plates - Medium shared plates for 3-4 guests - Centerpiece dishes for shared dining experiences

Plating Strategy: Create dynamic compositions that utilize the expansive black canvas, incorporating movement and flow in the arrangement. The fingerprint-resistant surface is particularly valuable for these larger plates that require more handling during service and presentation.

Signature Plating Techniques for Onyx

Contrast Maximization

The dramatic black background of the Onyx Coupe Plate collection creates exceptional opportunities for visual contrast that can transform even simple ingredients into stunning presentations.

Key Techniques: - Utilize vibrant, light-colored ingredients as focal points - Create high-contrast borders between food elements - Employ white and bright-colored sauces for dramatic effect - Feature ingredients with natural luminosity (citrus, white fish, dairy) - Use edible metallic elements (gold leaf, silver dust) for luxury accents - Incorporate vibrant herb oils and emulsions as color elements

Chef's Tip: For maximum impact, limit your color palette to 3-4 vibrant hues against the black background, creating a focused visual statement rather than a busy composition.

Negative Space Artistry

The deep black surface of the Onyx Coupe Plate allows for sophisticated use of negative space as an integral design element in culinary presentations.

Key Techniques: - Strategic placement of food elements to create intentional empty spaces - Using the black surface as an active part of the presentation - Creating asymmetrical compositions that utilize the entire plate - Employing minimalist approaches that highlight fewer, premium ingredients - Designing presentations with a clear focal point and supporting elements - Using the edge of the plate as a framing device

Chef's Tip: The fingerprint-resistant surface ensures that negative space remains pristine throughout service, maintaining the visual impact of your carefully designed composition.

Textural Storytelling

The smooth, matte black surface of the Onyx Coupe Plate provides the perfect backdrop for highlighting textural contrasts in culinary presentations.

Key Techniques: - Highlighting ingredient textures against the smooth black surface - Creating height and dimension through stacking and layering - Employing contrasting textures within a single dish - Using crisp elements as vertical accents - Incorporating crunchy components for textural contrast - Featuring ingredients with varied surface textures (crusted, seared, raw)

Chef's Tip: The scratch-resistant finish ensures that even presentations involving textural elements with edges or points maintain the plate's pristine appearance throughout service.

Fingerprint-Resistant Advantage Techniques

The innovative fingerprint-resistant surface of the Onyx Coupe Plate collection opens up unique plating possibilities that would be challenging with standard black dinnerware.

Key Techniques: - Designing presentations that extend to the edge of the plate - Creating sauce patterns that interact with the plate rim - Utilizing the entire surface for expansive presentations - Incorporating tableside service elements that may contact the plate edge - Designing presentations that require handling of the plate during service - Creating interactive dining experiences that showcase the pristine surface

Chef's Tip: The fingerprint-resistant technology significantly reduces polishing requirements before service, allowing for more efficient operations while maintaining a flawless presentation.

Culinary Style Pairings

Contemporary Fine Dining

The sophisticated aesthetic of the Onyx Coupe Plate collection makes it an ideal canvas for contemporary fine dining presentations that emphasize precision, artistry, and refinement.

Signature Elements: - Minimalist presentations with precise placement - Negative space as a design element - Micro garnishes and edible flowers - Sauce dots, smears, and artistic patterns - Height and architectural plating - Contrasting colors against the black background

Recommended Sizes: All sizes, with 7-1/4", 8" and 9" plates serving as versatile workhorses for most fine dining applications.

Modern Casual

The versatility of the Onyx Coupe Plate collection allows it to elevate casual dining concepts through sophisticated presentation while maintaining an approachable aesthetic.

Signature Elements: - Rustic-refined presentations with accessible appeal - Textural contrasts highlighted by the black background - Vibrant, colorful ingredients as focal points - Approachable yet sophisticated presentations - Comfort foods elevated through presentation - Sauce work that frames rather than dominates

Recommended Sizes: 7-1/4", 8", 9", and 10-1/4" plates for generous, approachable presentations.

Global Fusion

The neutral black canvas of the Onyx Coupe Plate collection provides the perfect backdrop for bold, cross-cultural culinary expressions that feature diverse colors, textures, and techniques.

Signature Elements: - Cross-cultural ingredient combinations - Bold spices and colorful components - Layered presentations with multiple elements - Street food inspirations with refined execution - Global techniques with local ingredients - Vibrant sauces and condiments as color accents

Recommended Sizes: 6" plates for global small bites, 7-1/4" plates for fusion appetizers, 9" and 10-1/4" plates for fusion entrées and shared concepts.

Plant-Forward & Sustainable

The dramatic contrast created by the Onyx Coupe Plate collection makes it particularly effective for showcasing the natural beauty of plant-based ingredients and sustainable cuisine.

Signature Elements: - Vegetable-centric presentations with vibrant colors - Foraged and seasonal ingredients as focal points - Root-to-stem and whole vegetable presentations - Heirloom varieties showcased against the black backdrop - Minimal protein accents with maximum visual impact - Natural colors and textures highlighted by the black surface

Recommended Sizes: All sizes, with 7-1/4", 8" and 9" plates ideal for composed plant-forward entrées.

Seasonal and Thematic Applications

Spring

The black background of the Onyx Coupe Plate collection creates a stunning showcase for the delicate colors and textures of spring ingredients.

Signature Ingredients & Techniques: - Vibrant green vegetables and tender herbs against the black background - Edible flowers and microgreens as colorful accents - Light, bright flavors with minimal sauce work - Delicate seafood and spring lamb presentations - Fresh cheese and dairy elements as white accents - Pastel color palettes from seasonal ingredients

Recommended Sizes: 6" and 7-1/4" plates for delicate spring appetizers, 8" and 9" plates for composed spring entrées.

Summer

The temperature-stable surface of the Onyx Coupe Plate collection makes it ideal for showcasing summer cuisine, while the black background makes vibrant summer colors pop with intensity.

Signature Ingredients & Techniques: - Vivid colors of summer produce (tomatoes, corn, stone fruits) - Grilled and charred elements that echo the black plate - Cold preparations that benefit from the temperature-stable surface - Minimal cooking techniques that highlight fresh ingredients - Herb-forward presentations with abundant greenery - Seafood and light protein presentations with seasonal garnishes

Recommended Sizes: All sizes, with 7-1/4" plates for summer salads and 10-1/4" plates excellent for abundant summer harvest presentations.

Fall

The rich, earthy tones of fall cuisine find a sophisticated backdrop in the Onyx Coupe Plate collection, creating a harmonious seasonal aesthetic.

Signature Ingredients & Techniques: - Rich, warm colors of autumn produce against the black background - Hearty proteins with refined presentation - Root vegetables and mushrooms with earthy elements - Sauce work with deeper, richer colors and textures - Game and fowl presentations with seasonal accompaniments - Spice-forward dishes with visual warmth

Recommended Sizes: 7-1/4", 9" and 10-1/4" plates for hearty fall entrées and shared presentations.

Winter

The dramatic black surface of the Onyx Coupe Plate collection creates a striking canvas for winter cuisine, enhancing the visual impact of both subtle and bold winter flavors.

Signature Ingredients & Techniques: - Dramatic presentations with stark color contrasts - Preserved and fermented elements as accent points - Hearty braises and slow-cooked items presented elegantly - Citrus and winter fruits as bright color elements - Root vegetable purées and sauces as base elements - Luxurious ingredients highlighted as focal points

Recommended Sizes: 7-1/4", 8", 9", and 10-1/4" plates for substantial winter presentations.

Non-Traditional Applications

Cocktail Service

The sophisticated aesthetic and practical features of the Onyx Coupe Plate collection make it an excellent choice for elevated cocktail service and bar presentations.

Signature Applications: - Amuse-bouche pairings with craft cocktails - Molecular gastronomy bites on 6" plates - Garnish presentations for tableside cocktail service - Dehydrated fruit and edible cocktail elements - Smoking presentations using the plate as a base - Dessert cocktail accompaniments

Recommended Sizes: 6" plates for individual cocktail accompaniments, 7-1/4" and 8" plates for shared bar presentations.

Retail Merchandising

The dramatic black background and fingerprint-resistant surface of the Onyx Coupe Plate collection create unique opportunities for non-food retail applications.

Signature Applications: - Product display for small luxury retail items - Jewelry and accessory presentation - Small gift displays with dramatic backdrop - Cosmetic and beauty product showcasing - Artisanal chocolate and confection displays - Limited edition product launches

Recommended Sizes: 6" plates for individual item display, 7-1/4", 8" and 9" plates for grouped merchandise presentations.

Art-Inspired Presentations

The pure black canvas of the Onyx Coupe Plate collection provides the perfect backdrop for culinary presentations inspired by artistic movements and creative expression.

Signature Applications: - Plating inspired by specific art movements (abstract, minimalist) - Color theory applications in food presentation - Architectural and sculptural food presentations - Tableside performance art using the plate as a canvas - Interactive food experiences with artistic elements - Chef collaboration projects with visual artists

Recommended Sizes: All sizes, with each plate size offering unique creative possibilities for different artistic expressions.

Care and Maintenance

The Onyx Coupe Plate collection combines sophisticated aesthetics with practical durability, designed to withstand the demands of commercial foodservice while maintaining its elegant appearance.

Key Care Points: - Commercial dishwasher safe - Fingerprint-resistant surface significantly reduces polishing requirements - Scratch-resistant finish maintains appearance even with metal utensil contact - Stack with care using appropriate plate dividers to protect the surface - Store in a dry environment to maintain optimal condition - For stubborn marks, use a soft cloth with mild detergent and water

Maintenance Tip: The innovative fingerprint-resistant technology significantly reduces daily maintenance requirements, but periodic inspection and gentle cleaning will ensure these plates maintain their dramatic black finish for years of service.

Special Order Information

The Onyx Coupe Plate collection is part of our premium Onyx Series, which offers additional customization options for large orders.

Special Order Options: - Custom sizes available for orders of 20 cases or more - Additional Onyx items available to complete your tabletop presentation - Transform any regular white Cameo dinnerware into the sophisticated Onyx finish - 3-4 month production time for special orders - Minimum order quantity: 20 cases - Consultation available for custom requirements

Contact Information: For special order inquiries, please contact our sales team at sales@cameo.ca or visit our website at cameo.ca/special-orders.

Conclusion

The Onyx Coupe Plate collection represents the perfect fusion of sophisticated aesthetics and practical functionality. With five versatile sizes, innovative fingerprint-resistant technology, and a

dramatic black finish that creates a stunning backdrop for culinary presentations, these plates provide endless creative possibilities for modern culinary expression.

Made with premium Vitrified China and Alumina Body and featuring a scratch-resistant finish, the Onyx Coupe Plate collection combines exceptional durability with refined aesthetics, making it an ideal choice for establishments seeking to elevate their tabletop presentation while maintaining operational efficiency.

For more information about the Onyx Coupe Plate collection or to place an order, please contact your Cameo China representative or visit our website at cameo.ca.