

Creative Use Guide for the Onyx Rectangular Coupe Platter

Introduction

The Onyx Rectangular Coupe Platter (910-710243) combines sophisticated aesthetics with practical functionality, making it a versatile addition to any culinary presentation. The distinctive rectangular shape with smooth, rounded corners creates a contemporary canvas for creative plating. Made with premium Vitrified China and Alumina Body, this platter features our innovative scratch-resistant and fingerprint-resistant finish that ensures pristine appearance throughout service while significantly reducing polishing requirements.

Product Specifications

Specification	Details
Dimensions	14" (L) x 9-15/16" (W)
Case Pack	1 Dozen Per Case (12 units)
Case Weight	40.00 lbs
Case Dimensions	16.5" x 15" x 11"
SKU	910-710243
UPC	0068209691076

The Onyx Rectangular Coupe Platter is made with premium Vitrified China and Alumina Body, providing exceptional durability and heat retention. The matte black finish creates a dramatic backdrop that enhances the visual impact of colorful ingredients and garnishes.

The Psychology of Rectangular Presentation

The rectangular shape of this platter creates a distinct psychological impact on dining experiences:

- Creates a sense of structure and organization in plating designs
- Provides a contemporary, architectural element to table settings
- Offers a larger surface area compared to round plates of similar footprint
- Allows for intentional negative space in presentations
- Encourages linear and geometric plating patterns

Research in culinary presentation shows that rectangular plates encourage chefs to create more structured compositions, while diners perceive these presentations as more sophisticated and intentional.

Creative Applications

Main Plate Presentations

The generous dimensions make this platter ideal for main course presentations:

- **Protein-Forward Entrées:** The rectangular shape creates a natural frame for a centered protein with accompaniments arranged linearly
- **Shared Entrées for Two:** Perfect for presenting dishes meant for table sharing
- **Tasting Flights:** Ideal for presenting multiple small portions of a signature dish in a linear progression
- **Deconstructed Classics:** The structured shape supports presentations that separate components of traditional dishes

Signature Plating Technique: Utilize the "rule of thirds" by positioning the main protein at the intersection of imaginary grid lines, with accompaniments arranged to create visual balance across the rectangular canvas.

Whole Fish Presentations

The rectangular shape is particularly well-suited for whole fish service:

- **Traditional Whole Fish:** The elongated shape accommodates whole fish presentations with room for garnishes

- **Sashimi and Crudo Arrangements:** Perfect for artistic arrangements of raw fish preparations
- **Seafood Towers:** Ideal for vertical presentations of shellfish and seafood
- **Fish Carving Presentations:** Provides ample space for tableside carving of whole fish

Signature Plating Technique: Create a "seafood landscape" by positioning the whole fish along the platter's length, with textural elements like sea salt, microgreens, or citrus segments creating a naturalistic setting.

Kebab and Skewer Presentations

The linear nature of the platter complements skewered items:

- **Multiple Skewer Arrangements:** Perfectly accommodates several skewers arranged in parallel
- **Deconstructed Kebabs:** Ideal for presenting components of kebabs in a linear progression
- **Vertical Skewer Presentations:** Supports creative vertical presentations with appropriate holders
- **Mixed Grill Selections:** Excellent for presenting various grilled items with accompanying sauces

Signature Plating Technique: Employ the "linear progression" approach by arranging skewers in a graduated pattern, either by ingredient type, spice level, or flavor profile, creating a tasting journey across the platter.

Spare Rib and Large Meat Presentations

The substantial surface area supports larger meat presentations:

- **Rack Presentations:** Ideal for presenting rib racks with accompanying sauces
- **Carving Board Service:** Perfect for tableside carving of large roasts or birds
- **Barbecue Platters:** Excellent for presenting multiple barbecue items family-style
- **Charcuterie and Aged Meat Selections:** Creates an elegant backdrop for cured and aged meat presentations

Signature Plating Technique: Use the "central focus" method by positioning the main meat item as the central element, with sauce vessels, garnishes, and accompaniments creating a frame around the perimeter.

Culinary Style Pairings

The Onyx Rectangular Coupe Platter pairs exceptionally well with these culinary styles:

- **Contemporary American:** The clean lines and black finish complement the architectural plating styles of modern American cuisine
- **Asian Fusion:** The rectangular shape references traditional Asian serving vessels while adding contemporary sophistication
- **Mediterranean:** The generous size supports the abundant, family-style presentations of Mediterranean cuisine
- **Steakhouse Concepts:** The dramatic black backdrop enhances the visual impact of premium meat presentations
- **Global Barbecue:** The substantial surface area accommodates various barbecue traditions from around the world

Seasonal and Thematic Applications

Spring/Summer

- Showcase vibrant seasonal produce against the black backdrop
- Present composed salads with architectural elements
- Highlight colorful seafood presentations with the dramatic contrast

Fall/Winter

- Serve hearty roasts and braises with the substantial surface supporting larger portions
- Present game and seasonal meat specialties
- Showcase holiday-themed presentations with the black background enhancing festive colors

Special Events

- **Catering and Banquets:** The generous size makes it ideal for passed appetizers and shared presentations
- **Chef's Table Experiences:** Utilize the dramatic black backdrop for interactive presentations
- **Tasting Menus:** Incorporate as a signature element for specific courses in multi-course experiences

Non-Traditional Applications

Beyond standard dining service, the Onyx Rectangular Coupe Platter can be utilized for:

- **Retail Food Display:** The dramatic black finish creates sophisticated merchandising opportunities
- **Buffet Service:** The generous size and rectangular shape maximize space efficiency in buffet settings
- **Culinary Education:** The structured shape makes technique demonstration more visible and organized
- **Food Photography:** The dramatic black backdrop enhances food styling and photography
- **Tablesides Preparation:** The substantial surface area supports interactive tableside service

Care and Maintenance

The innovative scratch-resistant and fingerprint-resistant finish of the Onyx Rectangular Coupe Platter significantly reduces polishing requirements while maintaining a pristine appearance throughout service. To ensure longevity:

- Dishwasher safe, but hand washing is recommended for prolonged finish quality
- Avoid abrasive cleaning tools that might compromise the specialized finish
- Store flat with protective dividers to prevent contact between pieces
- The Vitrified China and Alumina Body construction provides excellent chip resistance
- Microwave and oven safe up to 350°F for heating applications

Special Order Information

Customize your Onyx selection of dinnerware. Order 20 cases of any regular stock item to become an Onyx design. The award-winning black textured varnish creates an elegant backdrop that distinguishes your dining experience.

- 20 cases minimum initial order
- 3-4 month production time
- Premium black textured finish with scratch-resistant and fingerprint-resistant properties

For more information or to request a consultation, contact sales@us.cameochina.com.