

Creative Use Guide: Onyx Rectangular Rim Platter

Product Specifications

Item Number: 910-710143A

Dimensions: 14" x 5"

Material: Premium Vitrified China and Alumina Body

Color: Matte Black Onyx

Case Pack: 1 Dozen Per Case

Case Weight: 33.50 lbs

Case Dimensions: 15.5 x 13 x 8.5 in

Finish: Scratch-resistant and fingerprint-resistant

Product Overview

The Onyx Rectangular Rim Platter (910-710143A) combines sophisticated aesthetics with practical functionality in a generous 14" x 5" format. The distinctive raised rim creates an elegant frame for culinary presentations while providing practical containment for sauces and garnishes. Part of our premium Onyx collection, this platter features our innovative scratch-resistant and fingerprint-resistant finish that ensures pristine appearance throughout service while significantly reducing polishing requirements.

Design Elements

The Rectangular Rim Platter's elongated proportions create a dramatic canvas for linear presentations, while the raised rim adds architectural dimension and practical functionality. The deep black color creates striking contrast with colorful ingredients, enhancing the visual impact of every dish. The gently curved corners soften the geometric silhouette, creating a perfect balance between contemporary design and timeless elegance.

Culinary Applications

Appetizers & Small Plates

- **Tasting Flights:** Create sophisticated sampling experiences with multiple components arranged in a linear progression
- **Charcuterie & Cheese:** Arrange cured meats, artisanal cheeses, and accompaniments with the rim containing olives, nuts, and spreads
- **Sushi & Sashimi:** Present traditional Japanese preparations with wasabi, pickled ginger, and soy sauce contained within the rim
- **Tapas & Mezze:** Showcase Mediterranean small plates with the rim providing containment for olive oil, balsamic, or dipping sauces

Entrées

- **Composed Plates:** Create architectural main courses with protein, starch, and vegetables arranged in a linear composition
- **Carving Presentations:** Serve sliced meats with the rim containing au jus or accompanying sauces
- **Seafood Specialties:** Present grilled or roasted fish with the rim containing lemon butter or specialty sauces
- **Shared Platters:** Create family-style presentations with the rim providing containment for shared condiments

Desserts

- **Deconstructed Classics:** Present reimagined desserts with components arranged in a progressive tasting experience
- **Petit Fours & Mignardises:** Create elegant assortments of small confections with the rim containing sauces or garnishes
- **Cheese Courses:** Arrange selected cheeses with the rim containing honey, preserves, or nuts
- **Plated Signatures:** Design architectural dessert presentations with the rim framing the composition

Signature Plating Techniques

Linear Progression

Arrange components in a straight line to create a tasting progression that guides the diner through the experience from left to right or right to left. The raised rim frames the presentation while containing any sauces or garnishes.

Negative Space

Utilize the deep black color to create dramatic negative space around carefully positioned elements. The raised rim defines the boundaries of the composition while adding architectural interest.

Sauce Containment

Leverage the raised rim to contain sauces, oils, or reductions that would otherwise flow across a flat surface. This allows for more creative sauce applications while maintaining a clean presentation.

Textural Contrast

Play with height and texture by positioning elements against the raised rim. The vertical dimension of the rim creates opportunities for layering and stacking components to add visual interest.

Culinary Style Pairings

Contemporary Asian

The rectangular format and raised rim perfectly complement modern Asian cuisine, providing an elegant canvas for sushi, sashimi, dim sum, and fusion preparations. The matte black finish creates dramatic contrast with colorful ingredients and garnishes.

Modern Mediterranean

The generous proportions and practical rim make this platter ideal for contemporary Mediterranean presentations, from tapas and mezze to seafood specialties and shared plates. The sophisticated black finish elevates rustic preparations to fine dining status.

Nouvelle American

The architectural qualities of the raised rim enhance contemporary American cuisine, providing structure for deconstructed classics and progressive tasting experiences. The matte black finish creates a dramatic backdrop for colorful, seasonal ingredients.

Global Fusion

The versatile design accommodates cross-cultural culinary expressions, with the raised rim providing practical containment for diverse sauces and condiments. The sophisticated black finish creates a neutral backdrop that allows global flavors to take center stage.

Seasonal Applications

Spring

- Showcase vibrant spring vegetables against the deep black background
- Present delicate seafood preparations with the rim containing light, herb-infused oils
- Create progressive tastings of seasonal ingredients arranged in a linear composition

Summer

- Highlight colorful summer produce with the contrast of the matte black finish
- Present chilled seafood with the rim containing mignonette or cocktail sauce
- Create refreshing dessert compositions with the rim containing seasonal fruit coulis

Fall

- Showcase rich autumn colors against the sophisticated black background
- Present hearty meat preparations with the rim containing robust sauces or reductions
- Create progressive tastings of seasonal mushrooms or root vegetables

Winter

- Highlight festive holiday presentations against the elegant black backdrop
- Present braised specialties with the rim containing rich, reduced sauces
- Create indulgent dessert compositions with the rim containing chocolate or caramel sauces

Care and Maintenance

Cleaning

The scratch-resistant and fingerprint-resistant finish significantly reduces maintenance requirements. For routine cleaning, hand washing with mild detergent is recommended. The platter is dishwasher safe, but hand washing will extend the pristine appearance of the finish.

Storage

Store flat or vertically with adequate protection between pieces to prevent scratching. The durable construction resists chipping and breakage, but proper storage will maintain the pristine appearance of the finish.

Handling

The fingerprint-resistant finish reduces visible marks from handling, but we recommend using clean, dry hands or gloves when setting tables or arranging presentations. The scratch-resistant surface withstands normal use but avoid cutting directly on the surface or using abrasive cleaning tools.

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.

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

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