Creative Use Guide: Onyx Square Sauce Dish (910-7101552)

Product Overview

The Onyx Square Sauce Dish combines geometric precision with sophisticated aesthetics, creating a versatile vessel for sauces, condiments, and small culinary components. This contemporary dish 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 sauces, dips, and garnishes.

Product Specifications

Square Sauce Dish - **Item Number**: 910-7101552 - **Dimensions**: 3-2/8" x 1-1/4"(H) - **Capacity**: 4 oz - **Case Pack**: 144 units per case - **Case Weight**: 46.50 lbs - **Case Dimensions**: 17" x 12" x 13.5" - **Material**: Premium Vitrified China and Alumina Body - **Finish**: Scratch-resistant and fingerprint-resistant matte black - **Special Order**: Available with 20-case minimum

Creative Applications

Sauce and Condiment Presentations

- **Individual Sauce Service**: Provide personalized dipping options for shared appetizers
- **Sauce Flights**: Present multiple sauce varieties for tasting experiences
- **Tableside Condiments**: Elevate standard condiment service with sophisticated presentation
- **Signature Sauce Display**: Showcase house-made sauces and dressings with dramatic contrast

Small Plate Applications

- **Amuse-bouche Presentations**: Serve small bites with dramatic visual impact
- **Garnish Vessels**: Present micro-greens, edible flowers, or finishing salts

- **Mise en Place Components**: Organize and present small ingredients during service
- **Tasting Portions**: Serve small sample portions of signature items

Beverage Service Applications

- **Garnish Presentation**: Display citrus wedges, olives, or cocktail accompaniments
- **Salt and Sugar Rims**: Present specialty rimming ingredients for cocktails
- **Infusion Components**: Showcase aromatic ingredients for tableside infusions
- **Sweetener Service**: Elevate presentation of honey, agave, or specialty sweeteners

Signature Plating Techniques

Geometric Precision

- Align multiple dishes in grid patterns for sauce flights
- Create diagonal arrangements that contrast with the straight edges
- Position garnishes at precise points within the dish
- Use the corners as focal points for key ingredients

Negative Space Composition

- Frame colorful sauces against the deep black background
- Create contrast between the square dish and round or organic food elements
- Use the depth to showcase layered sauce presentations
- Highlight vibrant colors with the dramatic black backdrop

Contemporary Service

- Pair with complementary square or rectangular pieces for cohesive service
- Create multi-level presentations by combining with other Onyx pieces
- Incorporate contrasting colored elements to enhance visual appeal
- Use consistent plating styles across multiple dishes for unified presentation

Culinary Style Pairings

Modern Asian

- Present soy, ponzu, and specialty dipping sauces
- Showcase wasabi, ginger, and traditional accompaniments
- Arrange small pickled components and fermented garnishes
- Display specialty oils and infusions

Contemporary American

- Present house-made aiolis and specialty ketchups
- Showcase compound butters and flavored oils
- Arrange small components of deconstructed dishes
- Display signature dipping sauces for shared plates

Global Fusion

- Mix cultural influences with innovative sauce combinations
- Present international condiments with upscale styling
- Create cross-cultural tasting experiences with sauce flights
- Showcase fusion flavor profiles in small-format presentations

Seasonal Applications

Spring

- Frame vibrant green herb oils and pestos
- Present delicate spring flower garnishes
- Showcase fresh herb-infused vinaigrettes
- Highlight seasonal seafood accompaniments

Summer

- Display colorful fruit coulis and berry reductions
- Present chilled dipping sauces for summer vegetables
- Showcase grilled item accompaniments
- Highlight summer fruit components in both sweet and savory applications

Autumn

- Frame rich, warm-colored sauces and reductions
- Present savory fruit compotes and chutneys
- Showcase mushroom-based sauces and gravies
- Highlight seasonal spice blends and aromatic components

Winter

- Display holiday sauce accompaniments
- Present rich, indulgent sauce components
- Showcase warming spice blends and infused oils

- Highlight winter citrus components and preserves

Operational Advantages

- **Versatility**: Multiple applications across the menu from appetizers to desserts
- **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
- **Stackability**: Efficient storage with 144 units per case for high-volume operations

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

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This Creative Use Guide is designed to inspire culinary professionals in maximizing the presentation potential of the Onyx Square Sauce Dish. The versatile design and premium finish make it an essential addition to establishments seeking to elevate their culinary presentations with sophisticated, durable dinnerware.