

Creative Use Guide for the Bostonian Tall Cup (9oz, 301-70C)

Product Overview

The Bostonian Tall Cup (301-70C) is a classic and versatile piece from Cameo China, designed to elegantly present a variety of beverages and culinary creations. Part of the distinguished Bostonian collection, this cup is crafted from Vitrified China with an Alumina Body, ensuring exceptional durability and a refined finish. Its timeless design features embossed lines that gracefully swirl around the rim, adding a touch of sophistication to any table setting.

Product Specifications

- **Item Number:** 301-70C
- **Dimensions:** 3-1/8 in x 3-1/2 in (H)
- **Capacity:** 9 oz
- **Case Pack:** 3 Dozen Per Case
- **Material:** Vitrified China with Alumina Body
- **Durability:** Microwave and dishwasher safe

Traditional Applications

The Bostonian Tall Cup is ideally suited for a variety of traditional culinary uses, offering both elegance and utility:

- **Coffee Service:** Perfect for serving individual portions of coffee, Americanos, or other hot coffee beverages.
- **Tea Service:** Ideal for hot tea, herbal infusions, and other warm beverages.
- **Hot Chocolate & Cocoa:** Suitable for rich hot chocolate and cocoa presentations.
- **Water Service:** Can be used as an elegant water cup for individual place settings.

Creative Culinary Applications

Beyond traditional uses, the elegant design and practical capacity of the Bostonian Tall Cup encourage innovative culinary presentations:

- **Individual Desserts:** Serve layered desserts such as trifles, parfaits, or small servings of mousse.
- **Chilled Beverages:** Ideal for presenting iced coffees, specialty lemonades, or layered cold drinks.
- **Breakfast Parfaits:** Create visually appealing breakfast parfaits with yogurt, granola, and fresh fruit.
- **Soup Shooters/Tasting Portions:** The 9 oz capacity makes it suitable for elegant soup shooters or tasting portions of various dishes.
- **Condiment/Sauce Service:** Present a selection of house-made sauces, dressings, or condiments for a main course.

Signature Plating Techniques

The classic aesthetic of the Bostonian Tall Cup provides a refined canvas for signature plating:

- **Layered Presentations:** Utilize the height of the cup to create visually striking layered dishes, emphasizing different textures and colors.
- **Garnish Focus:** The clean lines draw attention to intricate garnishes, whipped creams, or chocolate shavings, making them a focal point.
- **Beverage Art:** The wide opening and smooth interior are suitable for creating simple latte art or other beverage designs.
- **Contrasting Colors:** The pristine white surface of the cup provides an excellent backdrop for vibrant food and beverage colors.

Culinary Style Pairings

The Bostonian Tall Cup complements a range of culinary styles:

- **Classic & Fine Dining:** Its refined appearance seamlessly integrates into formal dining settings, enhancing traditional and contemporary fine dining presentations.
- **Café & Bistro:** Its classic yet contemporary design fits perfectly in coffee shops, cafes, and casual dining establishments.
- **Modern & Contemporary:** The clean lines and functional design align with modern culinary aesthetics.

- **Hotel & Catering:** Durable and versatile for high-volume service in hotels, banquet halls, and catering events.

Seasonal Applications

Adapt the Bostonian Tall Cup for seasonal menus:

- **Spring:** Iced tea with fresh mint, individual fruit compotes.
- **Summer:** Berry smoothies, chilled gazpacho shooters.
- **Autumn:** Spiced apple cider, pumpkin pie mousse.
- **Winter:** Hot toddies, individual bread puddings with warm sauce.

This Creative Use Guide aims to inspire chefs and culinary professionals to explore the full potential of the Bostonian Tall Cup, enhancing both presentation and dining experience.