

Creative Use Guide for the Sauce Dish

(210-21 / 31 / 41)

Product Overview

The Sauce Dish collection offers culinary professionals three progressive sizes—2-7/8" (1 oz), 3" (2 oz), and 3-3/4" (3 oz)—designed for precision sauce service, condiment presentations, and creative small-format applications. These compact dishes excel in traditional applications from soy sauce and dipping sauces to butter and preserves, while also inspiring contemporary uses including specialty sauces, infused oils, dessert accompaniments, amuse-bouche presentations, and molecular gastronomy applications. Part of the Imperial White collection, these dishes demonstrate how thoughtful sizing combined with clean aesthetic creates essential tools for sauce service and creative small-format presentations.

Item Numbers: 210-21 (2-7/8" / 1 oz), 210-31 (3" / 2 oz), 210-41 (3-3/4" / 3 oz) | **Pattern:** Imperial White

Traditional Applications

The three progressive sizes provide versatile solutions for sauce and condiment service:

- **Asian Condiments:** Soy sauce, ponzu, ginger, wasabi for sushi and Asian cuisine.
- **Dipping Sauces:** Tempura sauce, dumpling dips, spring roll accompaniments.
- **Salad Dressings:** Individual portions for tableside salad service.
- **Butter & Spreads:** Softened butter, compound butters, cream cheese for bread service.
- **Jams & Preserves:** Breakfast service accompaniments for toast and pastries.
- **Condiment Service:** Ketchup, mustard, mayonnaise, hot sauce for various applications.
- **Lemon & Garnishes:** Lemon wedges, lime slices, pickled ginger presentations.
- **Pickles & Relishes:** Accompaniments for sandwiches and entrees.
- **Olive Oil & Vinegar:** Bread dipping service at Italian restaurants.
- **Tartar & Cocktail Sauce:** Seafood accompaniments.

Creative Culinary Applications

The compact sizing and clean aesthetic inspire innovative presentations:

- **Specialty Sauces:** Aioli, chimichurri, romesco, pesto, harissa, gochujang presentations.
- **Infused Oils:** Truffle oil, chili oil, herb-infused oils for dipping and drizzling.
- **Flavored Vinegars:** Balsamic reductions, fruit vinegars, specialty vinegars.
- **Spice Blends & Salts:** Finishing salts, spice mixes, seasoning presentations.
- **Dessert Sauces:** Chocolate sauce, caramel, berry coulis, crème anglaise.
- **Amuse-Bouche:** Small one-bite presentations served in sauce dish.
- **Tasting Portions:** Sample-size presentations for tasting menus.
- **Molecular Gastronomy:** Gels, foams, spheres, modern technique presentations.
- **Palate Cleansers:** Sorbet, granita, citrus preparations between courses.
- **Small Appetizers:** Olives, nuts, marinated vegetables, small bites.
- **Caviar Service:** Individual caviar portions with elegant presentation.

- **Garnish Displays:** Microgreens, edible flowers, finishing elements.
- **Sauce Flights:** Multiple sauce dishes for comparison tastings.
- **Interactive Dining:** Build-your-own sauce bars and customization stations.

Signature Service Techniques

Creative presentation ideas leveraging the sauce dish format:

- **Sauce Pairing:** Offer multiple sauce options with each entree for guest customization.
- **Tableside Presentation:** Bring sauces tableside allowing guests to select preferences.
- **Sauce Flights:** Present 3-5 sauce dishes for tasting and comparison experiences.
- **Color Contrast:** Use white dishes to showcase vibrant sauce colors.
- **Portion Control:** Provide precise sauce portions preventing waste.
- **Shared Service:** Individual sauce dishes for each guest at shared tables.
- **Garnish Placement:** Position sauce dishes strategically on plates as design elements.
- **Interactive Elements:** Encourage guest participation in sauce selection and application.
- **Tasting Menu Integration:** Include sauce dishes as courses in progressive menus.
- **Dramatic Reveals:** Present sauces separately creating anticipation and engagement.

Culinary Style Pairings

The collection complements diverse dining concepts:

- **Asian Restaurants:** Essential for soy sauce, dipping sauces, and condiment service.
- **Fine Dining:** Precision sauce presentations and tasting menu applications.
- **Steakhouses:** Compound butters, steak sauces, accompaniment service.
- **Seafood Restaurants:** Cocktail sauce, tartar sauce, lemon presentations.
- **Italian Dining:** Olive oil, balsamic, pesto, and sauce presentations.
- **Contemporary Cuisine:** Modern sauce work and innovative presentations.
- **Breakfast & Brunch:** Jams, preserves, butter, syrup service.
- **Casual Dining:** Condiment service and sauce accompaniments.
- **Hotel Dining:** Refined service across diverse menu offerings.
- **Catering & Events:** Individual portions for buffet and plated service.

Creative Inspiration Ideas

Push boundaries with these innovative applications:

- **Sauce Tasting Menus:** Develop entire courses around sauce explorations and pairings.
- **Global Condiment Programs:** Showcase international sauces and condiments from diverse cuisines.
- **Seasonal Sauce Rotations:** Feature seasonal ingredients in specialty sauce presentations.
- **House-Made Showcases:** Highlight chef-crafted sauces and condiments as signature items.
- **Interactive Sauce Bars:** Create self-service stations with multiple sauce options.
- **Dessert Sauce Flights:** Offer multiple dessert sauce options for customization.
- **Molecular Applications:** Feature modern techniques in small-format presentations.
- **Amuse-Bouche Programs:** Develop opening courses served in sauce dishes.
- **Palate Cleanser Service:** Use between courses for refreshing taste experiences.
- **Spice & Salt Presentations:** Showcase finishing salts and spice blends.
- **Oil & Vinegar Tastings:** Offer premium oils and vinegars for sampling.
- **Caviar & Luxury Service:** Elevate high-end ingredient presentations.
- **Zero-Waste Programs:** Feature sauces made from kitchen scraps and trimmings.
- **Educational Dining:** Teach guests about sauce traditions and techniques.
- **Customization Culture:** Empower guests to personalize their dining experiences.

Size Selection Guidance

The 1 oz dish (210-21, 2-7/8") provides perfect portions for individual sauce servings and small condiments ideal for precise portion control. The 2 oz dish (210-31, 3") offers standard sauce portions and versatile condiment service suitable for most applications. The 3 oz dish (210-41, 3-3/4") delivers generous sauce portions perfect for sharing condiments, small appetizers, and substantial accompaniments. Having all three sizes allows establishments to match dish to application ensuring appropriate portions while minimizing waste and maintaining elegant presentations.

This Creative Use Guide aims to inspire culinary professionals to explore the full potential of the Sauce Dish collection. The three progressive sizes—1 oz through 3 oz—combined with clean Imperial White aesthetic create essential tools for sauce service, condiment presentations, and creative small-format applications. The compact sizing and versatile design prove that thoughtful sauce service elevates dining experiences across all concepts, from traditional condiment service to innovative molecular presentations and interactive dining experiences.