

Creative Use Guide: Divided Sauce Dish

Imperial White Collection by Cameo China

Product Overview

Item Number: 210-013

Size: 3 in x 3 in

Case Pack: 144 Units Per Case

- **Dual-Compartment Design:** The divided form features two separate compartments within compact 3-inch square footprint, creating organized presentation that keeps two different sauces, condiments, or small portions separated while maintaining visual unity on the table, perfect for operations where guests appreciate variety without cross-contamination of flavors.
- **Compact Square Footprint:** The efficient 3 x 3 inch square form provides space-saving solution for crowded tables while the dual compartments maximize functionality within minimal footprint, allowing operations to offer sauce variety without consuming excessive table real estate.
- **Organized Sauce Presentation:** The physical division creates visual organization that helps guests distinguish between different sauces or condiments, eliminating confusion while the unified dish maintains cleaner table appearance than multiple separate containers scattered across the table surface.
- **Versatile Dual-Purpose Service:** The two compartments adapt to countless combinations—sweet and savory, mild and spicy, traditional and creative—allowing operations to customize sauce pairings for specific dishes while maintaining consistent presentation format across diverse menu applications.
- **Individual Portion Control:** The compact size provides appropriate individual portions for table service, reducing waste while the dual compartments allow guests

to control their own sauce usage and flavor combinations without requesting additional containers.

- **High-Volume Case Pack:** The 144-unit case pack supports high-volume operations where sauce service is frequent, ensuring adequate inventory for busy service periods while the stackable design minimizes storage footprint despite the substantial unit count.
- **Easy Cleaning and Maintenance:** The simple divided form without complex crevices facilitates rapid cleaning and commercial dishwashing, allowing quick turnaround during busy service while the durable vitrified china withstands repeated washing without performance degradation.
- **Stackable Storage Efficiency:** Despite the divided interior, the square exterior allows efficient stacking for compact storage, maximizing shelf space utilization while facilitating quick access during service preparation and setup.
- **Multi-Cuisine Adaptability:** The neutral divided form adapts to Asian condiment service, American casual dining, Mexican salsas, Mediterranean dips, and diverse international cuisines where sauce variety enhances the dining experience.
- **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability that withstands repeated handling, commercial dishwashing, and diverse sauce applications from acidic to oily without staining or performance issues.
- **Brilliant White Glaze:** Pure white finish creates clean presentation that showcases colorful sauces and condiments while maintaining professional appearance through thousands of service cycles, resisting stains from diverse sauce types.
- **Imperial White Collection Excellence:** Part of Cameo's premium Imperial White line, combining practical divided form with compact efficiency, contemporary commercial performance, proven reliability in professional foodservice, and enduring aesthetic appeal across diverse service contexts.

Features and Benefits

- Dual compartments keep two sauces separated
- Compact 3 x 3 inch square saves table space
- Organized presentation eliminates sauce confusion
- Versatile

for countless sauce combinations • Individual portion control reduces waste • High-volume 144-unit case pack for busy operations • Easy cleaning without complex crevices • Stackable design for efficient storage • Adapts to multiple cuisines and service styles • Commercial-grade durability for high-volume use

Traditional Applications

Dipping Sauce Service

The Divided Sauce Dish excels in dipping sauce service where the two compartments allow operations to offer sauce variety without requiring multiple separate containers. Present classic combinations like soy sauce and wasabi for sushi service, ranch and blue cheese for wings, sweet and sour with hot mustard for Asian appetizers, or marinara and ranch for mozzarella sticks. The physical separation prevents flavor cross-contamination while the compact footprint minimizes table crowding. Perfect for casual dining, Asian restaurants, wing restaurants, and any operation where dipping sauces enhance the dining experience. The dual compartments allow guests to choose their preferred sauce or create custom flavor combinations by mixing from both sides.

Asian Condiment Service

Use the divided dish for traditional Asian condiment presentations where multiple accompaniments are standard. Present soy sauce and ginger for sushi, chili oil and vinegar for dumplings, or hoisin and plum sauce for spring rolls. The separated compartments maintain the integrity of each condiment while the unified dish creates organized presentation. Perfect for Asian restaurants, sushi bars, dim sum service, and contemporary Asian fusion concepts where authentic condiment service matters. The compact size provides appropriate individual portions while the dual format accommodates traditional pairing expectations.

Salsa and Dip Presentations

Present Mexican salsas and dips where the two compartments allow variety within single vessel. Offer salsa roja and salsa verde, guacamole and sour cream, or queso and pico de gallo. The divided form keeps distinct flavors separated while the compact

presentation maintains table organization. Use for Mexican restaurants, Tex-Mex concepts, casual dining with Mexican offerings, and any operation where salsa variety enhances the experience. The individual portion size reduces waste while allowing customization.

Condiment Service for Burgers and Sandwiches

Use for burger and sandwich condiment service where the two compartments present classic pairings like ketchup and mustard, mayo and BBQ sauce, or aioli and special sauce. The organized presentation elevates standard condiment service while the compact size fits comfortably on crowded burger plates. Perfect for burger restaurants, casual dining, diners, and contemporary burger concepts where thoughtful condiment presentation differentiates the experience.

Breakfast Accompaniments

Present breakfast condiments and accompaniments where the divided dish offers variety for morning service. Serve butter and jam, syrup and butter, salsa and sour cream for breakfast burritos, or hot sauce and ketchup for breakfast sides. The dual compartments accommodate diverse breakfast pairings while the compact form fits efficiently on breakfast plates and crowded morning tables.

Creative Applications

Sauce Pairing for Entrees

Create thoughtful sauce pairings for entree service where the divided dish presents complementary or contrasting sauces that enhance main courses. Offer chimichurri and aioli for steak, teriyaki and ginger sauce for Asian entrees, or balsamic reduction and herb oil for composed plates. The dual presentation allows guests to choose their preferred sauce or combine both for custom flavor profiles, elevating entree service through thoughtful sauce curation.

Tasting Portions and Samples

Use the divided dish for tasting portions and sample presentations where the two compartments showcase different preparations, flavors, or menu items. Present two soup samples, two salad dressing options, two dessert tastings, or two sauce variations for guests to compare and choose. The organized format creates professional tasting presentation while the compact size provides appropriate sample portions.

Garnish and Topping Service

Present garnishes and toppings where the divided dish offers customization options for soups, salads, or entrees. Serve croutons and bacon bits for salads, crispy onions and sour cream for soups, or pickled vegetables and crispy elements for Asian dishes. The separated compartments keep different textures and flavors distinct while allowing guests to customize their dishes according to preference.

Dessert Sauce Presentations

Transform into dessert sauce vessel where the two compartments present complementary sweet sauces for desserts, ice cream, or pastries. Offer chocolate and caramel, raspberry and vanilla, or dulce de leche and chocolate for guests to drizzle, dip, or combine. The divided format creates upscale dessert presentation while the compact size provides appropriate sweet sauce portions.

Appetizer Accompaniments

Use for appetizer accompaniments where the divided dish presents two complementary elements that enhance starter presentations. Serve pickled vegetables and mustard for charcuterie, olives and peppers for Mediterranean appetizers, or pickles and onions for smoked fish. The organized presentation elevates appetizer service while the compact form maintains table organization.

International Condiment Pairings

Present international condiment combinations that reflect authentic global cuisines. Offer tzatziki and harissa for Mediterranean dishes, curry and chutney for Indian preparations, or kimchi and gochujang for Korean service. The divided format allows

operations to introduce guests to authentic flavor pairings while maintaining organized presentation that encourages exploration.

Bar Snack Accompaniments

Use for bar snack service where the divided dish presents accompaniments for nuts, pretzels, or bar bites. Serve two types of seasoned salts, honey and mustard for pretzels, or spicy and mild seasonings for nuts. The compact size fits efficiently on bar tops while the dual compartments add interest to standard bar snack service.

Tableside Customization Service

Create interactive tableside service by bringing divided dishes with sauce options to the table, allowing guests to choose their preferred combinations or create custom blends. The dual format facilitates conversation about flavor preferences while the organized presentation creates professional tableside theater that enhances the dining experience.

Signature Service Techniques

Contrasting Flavor Pairing

Pair contrasting flavors in the two compartments—sweet and savory, mild and spicy, creamy and acidic—creating dynamic flavor experiences that allow guests to alternate between contrasts or combine for complex flavor profiles.

Color Coordination

Select sauces with contrasting colors for visual impact, using the divided format to create striking presentations where color contrast draws attention and enhances appetite appeal.

Temperature Variation

Present one warm sauce and one cold sauce in the divided dish, creating temperature contrast that adds sensory interest to the dining experience.

Texture Pairing

Combine smooth and chunky sauces, or creamy and crispy elements, using the divided format to showcase textural variety that enhances the overall eating experience.

Progressive Spice Levels

Offer two spice levels in the divided dish—mild and hot, or medium and extra hot—allowing guests to control heat intensity or gradually build spice tolerance during the meal.

Professional Applications

Asian Restaurants and Sushi Bars

The Divided Sauce Dish is essential for Asian dining where multiple condiments are standard. Use for soy and wasabi, chili oil and vinegar, or diverse Asian condiment pairings where the separated compartments maintain authentic service while the compact form fits efficiently on sushi bars and Asian dining tables.

Casual Dining and American Restaurants

For casual dining operations, the divided dish elevates standard condiment service while maintaining efficiency. Use for ketchup and mustard, ranch and BBQ, or diverse sauce pairings where the organized presentation differentiates the operation while the high-volume case pack supports busy service.

Wing Restaurants and Sports Bars

For wing-focused concepts, the divided dish presents classic wing sauce pairings like ranch and blue cheese, or allows guests to sample two different wing sauces. The compact size fits efficiently on crowded wing plates while the dual format accommodates traditional pairing expectations.

Mexican Restaurants and Tex-Mex Concepts

For Mexican dining, use the divided dish for salsa pairings, guacamole and sour cream, or diverse Mexican condiment combinations where the separated compartments maintain distinct flavors while the unified presentation creates organized service.

Contemporary Fine Dining

For fine dining operations, the divided dish creates upscale sauce presentations that elevate plating aesthetics. Use for thoughtfully curated sauce pairings that complement entrees, allowing guests to customize flavor profiles while maintaining the refined presentation expected in upscale contexts.

Seasonal Applications

Spring: Fresh Herb Sauces and Light Dips

During spring months, use the divided dish for fresh herb sauces, light vinaigrettes, and spring-inspired dips that celebrate seasonal ingredients. Present herb aioli and lemon sauce, or spring pesto and yogurt dip.

Summer: Bright Salsas and Cooling Sauces

In warmer months, the divided dish works well for bright salsas, cooling sauces, and summer condiments. Offer fresh salsa and lime crema, or mango salsa and cilantro sauce for summer menus.

Fall: Rich Sauces and Harvest Flavors

During autumn, use the divided dish for rich sauces and harvest-inspired condiments. Present apple chutney and mustard, or cranberry sauce and herb butter for fall preparations.

Winter: Warming Sauces and Comfort Condiments

In winter months, the divided dish provides perfect vessel for warming sauces and comfort condiments. Present hot sauce and ranch, or spicy aioli and BBQ for winter comfort food service.

Care and Maintenance

- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The divided design requires adequate water circulation to clean both compartments thoroughly.
- **Microwave Compatibility:** Safe for microwave heating for warming sauces immediately before service. The compact size heats quickly and evenly.
- **Stain Resistance:** The vitrified glaze resists staining from diverse sauces including acidic, oily, and intensely colored preparations. For any stubborn stains, use mild abrasive cleaner appropriate for china.
- **Compartment Cleaning:** Ensure both compartments are thoroughly cleaned after each use, as sauce residue can accumulate in the division between compartments.
- **Metal Mark Removal:** Remove metal marks from utensil contact using a mild abrasive cleaner or baking soda paste. The durable glaze withstands gentle scrubbing.
- **Thermal Shock Avoidance:** While the vitrified china is highly durable, avoid extreme temperature changes to prevent potential thermal shock.

Storage Recommendations

Efficient Stacking: The square exterior allows efficient stacking despite the divided interior. Stack carefully to maximize space efficiency while facilitating quick access during service preparation.

High-Volume Inventory: The 144-unit case pack supports high-volume operations. Maintain adequate inventory for busy service periods while the stackable design minimizes storage footprint.

Service Station Positioning: Store near sauce stations, sushi bars, or prep areas for rapid access during plating. The versatile form makes these dishes essential for multiple service contexts.

Pre-Service Setup: Consider pre-filling divided dishes during prep periods for high-volume service, storing filled dishes in refrigeration for rapid deployment during peak periods.

Organized Distribution: Given the versatile applications, consider distributing inventory across multiple service stations—Asian station, burger line, appetizer station—to facilitate efficient workflow.

Conclusion

The Imperial White Divided Sauce Dish represents the perfect synthesis of practical organization and compact efficiency, where the dual-compartment design keeps two different sauces, condiments, or small portions separated while maintaining visual unity within space-saving 3 x 3 inch square footprint that minimizes table crowding while maximizing service functionality. The physical division creates organized presentation that helps guests distinguish between different flavors while eliminating the confusion and table clutter of multiple separate containers scattered across the table surface. Whether presenting traditional dipping sauce service with classic pairings, Asian condiment service where multiple accompaniments are standard, salsa and dip presentations that offer Mexican variety, condiment service for burgers and sandwiches, breakfast accompaniments for morning service, sauce pairings for entrees that elevate main courses, tasting portions and samples for menu exploration, garnish and topping service for customization, dessert sauce presentations for sweet applications, appetizer accompaniments that enhance starters, international condiment pairings that reflect authentic global cuisines, bar snack accompaniments for casual service, or tableside customization service that creates interactive dining moments, the Divided Sauce Dish provides a sophisticated foundation that proves specialized forms can serve diverse purposes when designed with genuine understanding of contemporary service needs. This dish is essential for Asian restaurants and sushi bars, casual dining and American restaurants, wing restaurants and sports bars, Mexican restaurants and Tex-Mex concepts, contemporary fine dining, and any venue seeking organized sauce presentation that maintains table efficiency while offering variety and customization that enhances the dining experience. The

Divided Sauce Dish demonstrates that when practical organization meets compact efficiency and thoughtful design, the result is a vessel that serves faithfully across diverse applications while creating the organized presentation that defines contemporary service excellence.

Imagine the Possibilities

While we've outlined traditional applications and creative uses throughout this guide, remember that these are merely starting points. The true potential of the Imperial White Divided Sauce Dish is limited only by your imagination. Don't let conventional thinking constrain your creativity—experiment, innovate, and discover new ways to showcase your culinary artistry. Every dish tells a story, and this divided dish is your canvas.

Imagine the Possibilities.