

2-Divided Rectangular Dish

Creative Use Guide

Collection: Square

Item Numbers:

710-015 | 710-016

Product Overview

The 2-Divided Rectangular Dish from Cameo China's Square collection represents a thoughtful approach to organized culinary presentations in compact formats. This versatile dish features two equal compartments that enable creative and efficient service across diverse applications. The modern rectangular design with clean geometric lines provides a sophisticated canvas for both traditional and contemporary plating concepts. Available in two sizes to address varied operational needs, this dish collection supports everything from individual condiment service to shared appetizer presentations.

Size Specifications

710-015: 5 in x 3 in | 2 oz each compartment | 8 Dozen Per Case

710-016: 6 in x 3 in | 3 oz each compartment | 4 Dozen Per Case

Material and Construction

Crafted from premium vitrified china with an alumina body, these dishes are engineered for the demands of commercial foodservice. The brilliant white glaze provides a neutral canvas that enhances ingredient colors while resisting staining and maintaining visual appeal through repeated washing cycles. The divided

compartments are precisely formed to ensure consistent portioning and elegant presentation across both sizes.

Traditional Applications

Individual Condiment Service

The 2-Divided Rectangular Dish excels in sophisticated individual condiment presentations. The smaller 710-015 provides perfect proportions for butter and jam service at breakfast, while the larger 710-016 accommodates more generous portions for lunch and dinner applications. Mustard and mayo presentations gain refinement when separated in dual compartments. Au jus and horseradish service alongside prime rib becomes organized and elegant. The divided format prevents flavor mixing while the compact footprint ensures efficient table space utilization.

Appetizer Presentations

Both sizes address elegant appetizer service needs. The 710-015 supports refined individual presentations where small bites are separated from accompanying sauces. Dumplings can be displayed in one compartment with soy-ginger sauce in the other. The 710-016 accommodates more substantial appetizer portions—spring rolls with sweet chili sauce, chicken satay with peanut sauce, or shrimp cocktail with cocktail sauce. The divided format ensures sauces remain separate until the guest is ready to combine them.

Dessert Service

Sweet course presentations gain sophistication through divided formats. The 710-015 supports elegant individual dessert presentations where small pastries or chocolates are separated from accompanying sauces. The 710-016 enables more elaborate dessert concepts—warm brownie bites in one compartment with vanilla ice cream or caramel sauce in the other. Fresh berries can be presented separately from whipped cream or crème anglaise, allowing guests to control their own dessert experience.

Side Dish and Garnish Service

The compact sizes enable creative side dish presentations. The 710-015 provides perfect proportions for individual garnish presentations—pickles and olives, lemon wedges and capers, or chopped herbs and spices. The 710-016 accommodates more substantial side presentations—two distinct vegetable preparations, dual starch options, or complementary salad components. The divided format creates visual interest while supporting portion control objectives.

Creative Applications

Sushi and Sashimi Service

The rectangular profile and divided compartments naturally complement Japanese cuisine presentations. The 710-015 provides elegant proportions for soy sauce and wasabi service alongside sushi presentations. The 710-016 accommodates nigiri or maki rolls in one compartment with condiments in the other. The clean geometric lines echo traditional Japanese aesthetic principles while the divided format supports authentic service concepts.

Tasting Menu Concepts

Fine dining operations leverage divided dishes for sophisticated tasting menu presentations. The 710-015 enables delicate amuse-bouche presentations where two distinct flavor profiles are presented side by side for comparison. The 710-016 supports more substantial tasting portions—two preparations of the same ingredient, contrasting textures or temperatures, or complementary flavor pairings. The divided format creates natural visual balance while the premium construction ensures presentations maintain their integrity from kitchen to table.

Deconstructed Dish Presentations

Modern culinary professionals are discovering interactive dining applications. The 710-015 supports individual deconstructed dessert concepts—components of tiramisu, elements of crème brûlée, or layers of parfait presented separately for guest assembly. The 710-016 enables savory deconstructed presentations—taco components, salad

ingredients, or grain bowl elements organized for customization. The format encourages guest engagement while the durable construction ensures reliable performance.

Bar and Lounge Service

Beverage operations discover unique applications for compact divided dishes. The 710-015 provides perfect proportions for cocktail garnish presentations—olives and lemon twists, cherries and orange peels, or pickled vegetables and cheese cubes. The 710-016 accommodates more substantial bar snack presentations—mixed nuts separated from dried fruit, cheese cubes paired with crackers, or olives presented alongside marinated vegetables. The modern aesthetic aligns with contemporary bar design while the durable construction withstands high-volume service demands.

Breakfast and Brunch Service

Morning meal periods benefit from organized presentations. The 710-015 supports individual butter and jam service, honey and syrup presentations, or cream cheese and lox accompaniments. The 710-016 enables more elaborate breakfast concepts—two types of breakfast sausage, bacon and ham presentations, or dual fruit preparations. The divided format supports efficient service while maintaining visual appeal.

Charcuterie and Cheese Presentations

The divided format supports organized charcuterie service. The 710-015 provides elegant proportions for individual accompaniment presentations—cornichons and mustard, olives and capers, or nuts and dried fruit. The 710-016 accommodates more substantial presentations—pâté or terrine in one compartment with accompaniments in the other, cheese presentations paired with honey or jam, or charcuterie selections separated from pickled vegetables.

Operational Benefits

Size Versatility

The two-size collection addresses diverse operational needs while maintaining visual consistency. Operations can select the 710-015 for delicate individual presentations or the 710-016 for more substantial portions, ensuring appropriate scale for each service concept while maintaining cohesive visual identity.

Efficient Organization

The divided compartments enable efficient service by organizing multiple components in a single vessel. This reduces the number of pieces required for complex presentations while maintaining visual clarity. Operations can present complete service concepts—proteins with accompaniments, desserts with sauces, appetizers with dips—in organized fashion that enhances both presentation and operational efficiency.

Portion Control

The equal compartments support consistent portioning across service periods. The 710-015 provides 2 oz per compartment for controlled portions, while the 710-016 offers 3 oz capacity for more generous service. Operations can pre-portion sauces, dips, and accompaniments with confidence that each compartment delivers consistent capacity.

Storage Efficiency

The rectangular profile enables efficient storage configurations. Both sizes stack in organized patterns that maximize shelf space while the durable construction ensures they withstand the demands of commercial storage and handling. The compact footprints minimize storage requirements while the case quantities support efficient inventory management.

Plating Techniques

Linear Arrangements

The rectangular profile naturally suggests linear plating approaches. Chefs can create progressive presentations where flavors build from one compartment to the next, guiding guests through a curated tasting experience. Color gradients gain impact when ingredients are arranged to create visual flow across compartments.

Contrast and Balance

The divided format enables powerful contrast presentations. Chefs can juxtapose colors, textures, and temperatures in adjacent compartments to create visual and sensory interest. The white glaze provides neutral framing that enhances ingredient colors while the geometric divisions create natural balance.

Minimalist Presentations

The compact sizes support refined minimalist plating. Chefs can focus on essential elements, allowing each component to shine without visual clutter. The divided format provides structure while the clean lines support contemporary aesthetic principles.

Height and Dimension

While the divided format suggests flat presentations, creative chefs are discovering opportunities for dimensional plating. Garnishes, microgreens, and architectural elements can extend above compartment walls to create visual interest. Sauces can be pooled in one compartment while proteins are stacked in another to create varied elevations.

Care and Maintenance

Cleaning

Premium vitrified china construction ensures these dishes withstand commercial dishwashing without degradation. The brilliant white glaze resists staining and maintains visual appeal through repeated washing cycles. The divided compartments are designed for easy cleaning, with smooth transitions between sections that prevent food accumulation.

Storage

Stack dishes by size to maximize shelf space and prevent chipping. The stable, balanced bases ensure secure stacking while the durable construction withstands the demands of commercial storage environments.

Handling

The compact rectangular profiles provide secure handling during service. Staff can confidently transport these dishes from kitchen to table, knowing the stable bases and balanced designs prevent tipping or spillage.

Imagine the Possibilities

The 2-Divided Rectangular Dish collection from Cameo China's Square collection represents more than serving vessels—they're invitations to reimagine how culinary creations are organized, presented, and experienced. From traditional condiment service to innovative deconstructed presentations, these dishes enable chefs to create memorable dining experiences that engage guests through visual clarity and interactive customization. The two sizes address diverse operational needs while the divided format supports both classic service concepts and contemporary plating innovations. Whether presenting a simple duo of sauces or creating an elaborate tasting menu experience, this collection provides the foundation for culinary creativity that delights guests and distinguishes your operation.