

# 2-Divided Rectangular Dish (Large)

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## Creative Use Guide

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**Collection:** Square

**Item Number:**

**710-019**

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## Product Overview

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The 2-Divided Rectangular Dish (Large) from Cameo China's Square collection represents a thoughtful approach to organized culinary presentations. This 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. With a generous 9 in x 4- $\frac{1}{4}$  in footprint and 6 oz capacity per compartment, this dish addresses a wide range of presentation needs from appetizer service to dessert displays.

## Size Specifications

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**710-019:** 9 in x 4- $\frac{1}{4}$  in | 6 oz each compartment | 3 Dozen Per Case

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## Material and Construction

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Crafted from premium vitrified china with an alumina body, this dish is 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.

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# Traditional Applications

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## Appetizer Presentations

The 2-Divided Rectangular Dish excels in sophisticated appetizer service. The dual compartments enable elegant presentations where main components are separated from accompanying sauces or garnishes. Spring rolls can be displayed in one compartment with dipping sauce in the other. Dumplings gain refined presentation when separated from their accompanying soy-ginger sauce. Skewers benefit from organized sauce presentations that prevent cross-contamination while maintaining visual appeal.

## Condiment Service

This dish addresses organized condiment presentations across all meal periods. Breakfast service benefits from butter and jam presentations in separate compartments. Lunch operations utilize the dish for mustard and mayo service alongside sandwiches. Dinner service gains sophistication when au jus and horseradish are presented in organized fashion alongside prime rib. The 6 oz capacity per compartment ensures adequate portions while the divided format prevents flavor mixing.

## Dessert Service

Sweet course presentations gain sophistication through divided presentations. Ice cream can be served in one compartment with hot fudge or caramel sauce in the other, allowing guests to control their own dessert experience. Fruit presentations benefit from separation of fresh fruit from accompanying yogurt or whipped cream. Chocolate desserts gain elegance when cake or brownie is separated from raspberry coulis or crème anglaise.

## Salad and Side Dish Service

The generous size enables creative salad presentations where greens are separated from dressing, allowing guests to control their own experience. Side dish service benefits from dual presentations—mashed potatoes in one compartment, gravy in the

other. Vegetable presentations gain visual interest when two distinct preparations are displayed side by side, creating color contrast and flavor variety.

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## Creative Applications

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### Deconstructed Dish Concepts

Modern culinary professionals are leveraging divided dishes to create interactive dining experiences. The two compartments enable deconstructed presentations where guests customize their experience by combining components according to preference. Taco presentations benefit from this approach, with protein in one compartment and toppings in the other. Salad service gains interactivity when greens and dressing are presented separately. Dessert concepts such as deconstructed tiramisu create memorable presentations when components are artfully separated.

### Sushi and Sashimi Service

The rectangular profile and divided compartments naturally complement Japanese cuisine presentations. Nigiri or maki rolls can be displayed in one compartment with soy sauce and wasabi in the other. Sashimi presentations gain elegance when fish is separated from pickled ginger and condiments. The clean geometric lines echo traditional Japanese aesthetic principles while the divided format supports authentic service concepts.

### Charcuterie and Cheese Presentations

The divided format supports organized charcuterie service. Pâté or terrine can be presented in one compartment with accompanying cornichons or mustard in the other. Cheese presentations benefit from separation of cheese from accompaniments like honey, jam, or nuts. The generous size accommodates substantial portions while the divided format maintains visual organization.

### Bar and Lounge Service

Beverage operations discover unique applications for divided dishes. Bar snacks gain sophistication when nuts are separated from dried fruit or olives from cheese. Cocktail

accompaniments benefit from organized presentations where garnishes are separated from complementary snacks. The modern aesthetic aligns with contemporary bar design while the durable construction withstands high-volume service demands.

## **Tasting Menu Presentations**

Fine dining operations leverage divided dishes for tasting menu concepts. Two distinct preparations of the same ingredient can be presented side by side, allowing guests to compare and contrast flavors. Amuse-bouche presentations gain impact when savory and sweet components are separated in elegant fashion. The divided format creates natural visual balance while the premium construction ensures presentations maintain their integrity from kitchen to table.

## **Interactive Dining Concepts**

Build-your-own dining experiences benefit from divided presentations. Individual topping selections for entrées or desserts can be organized in dual compartments. Customizable salad service presents proteins in one compartment, toppings in the other. The format encourages guest engagement while the durable construction ensures reliable performance through repeated service cycles.

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## **Operational Benefits**

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### **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. Each 6 oz compartment ensures cost control while maintaining presentation standards.

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. Dishes stack in organized patterns that maximize shelf space while the durable construction ensures they withstand the demands of commercial storage and handling.

## Versatile Presentation Platform

The generous size addresses diverse operational needs while the divided format reduces inventory complexity. Operations can maintain consistent visual identity across multiple service concepts using a single divided dish, supporting diverse service styles from individual presentations to shared platters.

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## Plating Techniques

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### 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.

### 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.

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## Care and Maintenance

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### Cleaning

Premium vitrified china construction ensures this dish withstands 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 to maximize shelf space and prevent chipping. The stable, balanced base ensures secure stacking while the durable construction withstands the demands of commercial storage environments.

### Handling

The rectangular profile provides secure handling during service. Staff can confidently transport this dish from kitchen to table, knowing the stable base and balanced design prevent tipping or spillage.

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## Imagine the Possibilities

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The 2-Divided Rectangular Dish (Large) from Cameo China's Square collection represents more than a serving vessel—it's an invitation to reimagine how culinary creations are organized, presented, and experienced. From traditional condiment service to innovative deconstructed presentations, this dish enables chefs to create memorable dining experiences that engage guests through visual clarity and interactive customization. The generous size addresses 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 dish provides the foundation for culinary creativity that delights guests and distinguishes your operation.