

# 3-Divided Rectangular Dish

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## Creative Use Guide

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**Collection:** Square

**Item Numbers:**

**710-026**

**710-027**

**710-029**

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## Product Overview

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The 3-Divided Rectangular Dish from Cameo China's Square collection represents a thoughtful approach to organized culinary presentations. This collection features three distinct sizes, each with three 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.

## Size Specifications

**710-026:** 6 in x 2- $\frac{1}{2}$  in | 1.75 oz each compartment | 4 Dozen Per Case

**710-027:** 7- $\frac{1}{2}$  in x 3- $\frac{1}{4}$  in | 2 oz each compartment | 4 Dozen Per Case

**710-029:** 9 in x 4- $\frac{1}{4}$  in | 4.5 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, 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.

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## **Traditional Applications**

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### **Condiment Service**

The 3-Divided Rectangular Dish excels in organized condiment presentations. The compact 710-026 serves as an elegant vessel for butter, jam, and honey at breakfast service, or for salt, pepper, and specialty seasonings at dinner. The 710-027 addresses sauce service alongside entrées, presenting gravy, au jus, and compound butters in organized fashion. The 710-029 creates impressive condiment stations for buffet service, displaying multiple sauces, dips, and accompaniments with visual clarity.

### **Appetizer Presentations**

These dishes enable sophisticated appetizer service across all sizes. The 710-026 presents trio tastings of spreads, dips, or pâtés with accompanying crackers or crostini. The 710-027 serves spring rolls, dumplings, or skewers with their accompanying sauces in separate compartments. The 710-029 creates impressive shared appetizer presentations, displaying bruschetta, sliders, or tapas with organized accompaniments.

### **Breakfast and Brunch Service**

Morning service benefits from the organizational capabilities of divided dishes. The 710-026 presents individual butter, jam, and honey selections. The 710-027 serves yogurt parfait components, allowing guests to customize their breakfast with granola, fruit, and toppings in separate compartments. The 710-029 addresses family-style breakfast service, presenting pancake accompaniments, waffle toppings, or omelet fillings in organized fashion.

## **Dessert Service**

Sweet course presentations gain sophistication through divided presentations. The 710-026 serves trio dessert tastings, presenting three distinct flavors or preparations in elegant fashion. The 710-027 addresses ice cream sundae service, separating ice cream from toppings and sauces. The 710-029 creates impressive dessert presentations, displaying pastries, chocolates, and fruit with accompanying sauces in organized compartments.

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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 three compartments enable deconstructed presentations where guests customize their experience by combining components according to preference. Taco presentations benefit from this approach, with proteins, toppings, and sauces displayed in separate compartments. Salad service gains interactivity when greens, proteins, and dressings are presented separately. Dessert concepts such as deconstructed cheesecake or tiramisu create memorable presentations when components are artfully separated.

### **Sushi and Sashimi Service**

The rectangular profile and divided compartments naturally complement Japanese cuisine presentations. The 710-026 serves soy sauce, wasabi, and pickled ginger in organized fashion. The 710-027 presents nigiri selections with accompanying condiments. The 710-029 creates impressive sushi platter presentations, separating rolls, sashimi, and accompaniments with visual clarity.

### **Charcuterie and Cheese Presentations**

The divided format supports organized charcuterie service. The 710-026 presents trio cheese tastings with accompaniments. The 710-027 serves pâtés, terrines, and spreads with organized garnishes. The 710-029 creates impressive charcuterie presentations, separating meats, cheeses, and accompaniments in distinct compartments.

## Bar and Lounge Service

Beverage operations discover unique applications for divided dishes. The 710-026 serves cocktail garnishes, presenting olives, citrus, and cherries in organized fashion. The 710-027 addresses bar snack service, displaying nuts, olives, and cheese in separate compartments. The 710-029 creates impressive shared snack presentations for lounge service, separating multiple offerings with visual clarity.

## Tasting Menu Presentations

Fine dining operations leverage divided dishes for tasting menu concepts. The 710-026 presents amuse-bouche trio tastings. The 710-027 serves course components in organized fashion, allowing guests to experience flavors sequentially or in combination. The 710-029 creates impressive multi-course presentations, displaying multiple preparations with elegant separation.

## Interactive Dining Concepts

Build-your-own dining experiences benefit from divided presentations. The 710-026 serves individual topping selections for entrées or desserts. The 710-027 addresses customizable salad service, presenting proteins, toppings, and dressings separately. The 710-029 creates impressive interactive stations for buffet service, displaying multiple components for guest customization.

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## Size-Specific Applications

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### 710-026 (6 in x 2-½ in | 1.75 oz each)

The compact format excels in individual service and refined presentations. This size serves as an elegant vessel for condiment service, butter presentations, salt cellars, and amuse-bouche displays. Its petite footprint makes it ideal for tasting menu concepts and garnish service. Bar operations utilize this size for cocktail garnish service, presenting olives, citrus, and cherries in organized fashion. Breakfast service benefits from individual butter, jam, and honey presentations.

## **710-027 (7-<sup>1</sup>/<sub>2</sub> in x 3-<sup>1</sup>/<sub>4</sub> in | 2 oz each)**

The mid-range format bridges individual and shared service applications. This size addresses appetizer service, presenting spring rolls, dumplings, or skewers with accompanying sauces. Dessert service gains sophistication through trio presentations of pastries, chocolates, or fruit. Breakfast operations utilize this size for yogurt parfait components, allowing guest customization. Entrée service benefits from organized sauce presentations, displaying gravy, au jus, and compound butters.

## **710-029 (9 in x 4-<sup>1</sup>/<sub>4</sub> in | 4.5 oz each)**

The generous format creates impressive shared presentations and centerpiece displays. This size excels in family-style service, presenting appetizer selections with organized accompaniments. Buffet operations benefit from impressive condiment stations, displaying multiple sauces, dips, and accompaniments. Charcuterie presentations gain visual impact when meats, cheeses, and accompaniments are separated in distinct compartments. Dessert service creates memorable presentations through organized displays of pastries, chocolates, and fruit.

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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. This 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 three-size collection addresses complete operational needs while reducing inventory complexity. Operations can maintain consistent visual identity across multiple service concepts using a single divided dish collection, 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 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 within their size category 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 these dishes 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 3-Divided Rectangular Dish 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, these dishes enable chefs to create memorable dining experiences that engage guests through visual clarity and interactive customization. The three sizes address complete operational needs while the divided format supports both classic service concepts and contemporary plating innovations. Whether presenting a simple trio of sauces or creating an elaborate tasting menu experience, these dishes provide the foundation for culinary creativity that delights guests and distinguishes your operation.