

# Rectangular Platter, Round Corner

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## Creative Use Guide

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**Collection:** Square

**Item Number:**

**710-93PH**

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## Product Overview

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The Rectangular Platter, Round Corner from Cameo China's Square collection represents a thoughtful evolution of geometric design where modern rectangular proportions meet softened edges for approachable elegance. This versatile platter features rounded corners that create gentle visual flow while maintaining the clean lines and generous surface area of rectangular geometry. Measuring 9 in x 5- $\frac{1}{2}$  in, this platter addresses diverse presentation needs from individual appetizers to shared small plates, with the softened corners reducing visual severity while enhancing durability through reduced chip vulnerability at corner points. The modern rectangular profile provides efficient use of table space while the rounded corners create psychological approachability that invites guests to engage with presentations. This platter transforms simple food service into refined presentations where geometric clarity meets organic softness.

## Size Specifications

**710-93PH:** 9 in (L) x 5- $\frac{1}{2}$  in (W) | 2 Dozen Per Case

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## Material and Construction

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Crafted from premium vitrified china with an alumina body, this platter 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 rounded corners are precisely formed to create smooth transitions that enhance both visual appeal and structural integrity, with the softened edges reducing chip vulnerability compared to sharp-cornered alternatives. The rectangular profile ensures stable presentation while the durable construction withstands the rigors of high-volume operations.

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## Design Philosophy

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The rectangular platter with rounded corners reflects a thoughtful approach to balancing geometric clarity with organic softness. Sharp rectangular corners provide visual precision but can appear severe and are vulnerable to chipping, while rounded corners soften visual impact and enhance durability without sacrificing the efficient space utilization of rectangular geometry. This combination creates versatile presentation platforms that feel both modern and approachable, supporting diverse plating concepts from casual small plates to refined appetizer presentations. The softened corners invite touch and engagement while the clean rectangular lines maintain professional presentation standards.

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## Traditional Applications

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### Appetizer Presentations

The Rectangular Platter, Round Corner excels in appetizer service where the 9 in x 5-1/2 in format provides ideal proportions for individual or shared small plates. The rounded corners create approachable framing while the rectangular surface area accommodates diverse preparations from bruschetta and crostini to spring rolls and dumplings. The softened edges reduce visual severity, making presentations feel inviting rather than rigid, while the generous surface area enables thoughtful component arrangement.

## **Sushi and Sashimi Service**

Japanese cuisine presentations discover elegant platforms in the rounded corner format. Sushi rolls can be arranged linearly along the rectangular length while the rounded corners soften the geometric precision, creating presentations that honor traditional concepts while providing contemporary visual appeal. Sashimi presentations benefit from the generous surface area that enables thoughtful arrangement while the white glaze provides neutral contrast that enhances fish colors.

## **Charcuterie and Cheese Presentations**

Artisanal food presentations gain sophistication through the rounded corner format. Individual charcuterie presentations arrange cured meats, cheeses, and accompaniments across the rectangular surface while the softened corners create approachable framing. The format supports organized component placement while maintaining visual flow through gentle edge transitions.

## **Dessert Service**

Sweet course presentations benefit from the approachable elegance of rounded corners. Individual desserts can be plated with accompaniments arranged thoughtfully across the rectangular surface, while the softened edges create gentle framing that enhances rather than dominates sweet preparations. The white glaze provides neutral contrast that allows dessert colors and textures to command attention.

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## **Creative Applications**

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### **Deconstructed Presentations**

Modern culinary professionals are discovering innovative applications for rounded corner platters in deconstructed concepts. Components that traditionally combine can be arranged separately across the rectangular surface, with the rounded corners creating visual flow that guides guests through intended assembly sequences. The softened edges reduce visual barriers, encouraging guest interaction with components while maintaining organized presentation.

## **Linear Plating Concepts**

The rectangular format invites linear plating where components are arranged along the length of the platter, creating visual narratives that guide the eye from one end to the other. The rounded corners provide gentle entry and exit points for these visual journeys, softening what might otherwise feel like abrupt boundaries. Chefs can create progressive tasting experiences where flavors build from mild to intense, or contrasting presentations where opposing elements occupy opposite ends with neutral components bridging between them.

## **Sauce Painting and Artistic Plating**

The rectangular surface provides an ideal canvas for sauce painting techniques where chefs create artistic presentations through strategic sauce placement. The white glaze serves as a neutral background while the rounded corners provide natural boundaries that feel organic rather than rigid. Chefs can create swooshes, dots, or abstract patterns with sauces, positioning solid components to complement sauce artistry while the softened edges maintain visual cohesion.

## **Shared Small Plates**

Contemporary dining concepts emphasizing shared small plates discover practical solutions in the rounded corner format. Multiple guests can access presentations from different angles, with the softened corners creating approachable access points that encourage communal engagement. The rectangular format provides efficient table space utilization while the rounded corners reduce the visual footprint, making tables feel less crowded even when multiple platters are present.

## **Tasting Menu Presentations**

Multi-course tasting menus benefit from the rounded corner format for courses requiring modest portions with thoughtful presentation. Each course can be plated with primary components and accompaniments arranged across the rectangular surface, while the softened corners create gentle framing that focuses attention without creating visual barriers. The consistent format across multiple courses creates cohesive dining experiences while the generous surface area enables creative plating for each preparation.

## **Breakfast and Brunch Service**

Morning meal periods discover versatile platforms in the rounded corner format. Individual breakfast presentations arrange toast, eggs, and accompaniments across the rectangular surface while the softened corners create approachable framing that suits casual morning dining. Brunch presentations gain sophistication through thoughtful component arrangement while maintaining the relaxed feel appropriate to leisurely morning meals.

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## **Operational Benefits**

### **Reduced Chip Vulnerability**

The rounded corners provide practical advantages beyond visual appeal. Sharp corners are vulnerable to chipping during handling, washing, and storage, while rounded corners distribute impact forces more evenly, reducing chip occurrence. This enhanced durability translates to extended service life and reduced replacement costs, making these platters intelligent investments for high-volume operations.

### **Approachable Presentation**

The softened corners create psychological approachability that encourages guest engagement. Sharp geometric edges can feel formal or severe, while rounded corners invite touch and interaction. This subtle design element enhances guest comfort while maintaining professional presentation standards, making these platters ideal for operations seeking to balance refinement with approachability.

### **Versatile Capacity**

The 9 in x 5-1/2 in format addresses diverse presentation needs from individual appetizers to shared small plates. Operations can use these platters for diverse applications, reducing inventory complexity while maintaining presentation flexibility across varied menu concepts. The rectangular format provides efficient space utilization while the rounded corners reduce visual bulk.

## **Efficient Space Utilization**

The rectangular profile ensures efficient use of table space, with multiple platters fitting together more effectively than round alternatives. The softened corners reduce visual crowding while maintaining the space efficiency advantages of rectangular geometry, enabling operations to maximize table capacity without creating cluttered visual environments.

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## **Plating Techniques**

### **Linear Arrangements**

The rectangular format invites linear plating where components are arranged along the length of the platter. Chefs can create visual narratives through strategic component placement, with the rounded corners providing gentle boundaries that guide the eye without creating abrupt terminations. This technique works well for progressive tastings or contrasting presentations.

### **Centered Compositions**

The rectangular surface supports centered plating where primary components occupy the middle of the platter with accompaniments arranged around them. The rounded corners create balanced framing that focuses attention on central elements while maintaining visual flow through softened edge transitions.

### **Asymmetrical Plating**

The rounded corner format enables creative asymmetrical presentations where components are positioned off-center for dynamic visual interest. The softened corners prevent asymmetry from feeling chaotic, providing gentle boundaries that maintain compositional cohesion even when elements are positioned unconventionally.

## Negative Space Utilization

The white glaze and generous surface area invite strategic use of negative space where empty areas become compositional elements rather than voids. The rounded corners create natural boundaries for negative space, enabling chefs to create minimalist presentations where restraint enhances rather than diminishes visual impact.

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## Care and Maintenance

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### Cleaning

Premium vitrified china construction ensures these platters withstand commercial dishwashing without degradation. The brilliant white glaze resists staining and maintains visual appeal through repeated washing cycles. The rounded corners facilitate easy cleaning with smooth transitions that prevent food accumulation.

### Storage

Stack platters to maximize shelf space and prevent chipping. The rounded corners enhance stacking stability while the durable construction withstands the demands of commercial storage environments. The softened edges reduce chip vulnerability during storage and handling.

### Handling

The 9 in x 5-1/2 in format provides comfortable handling during service. Staff can confidently transport these platters from kitchen to table, with the rounded corners providing comfortable grip points that reduce handling fatigue during busy service periods.

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## Imagine the Possibilities

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The Rectangular Platter, Round Corner from Cameo China's Square collection represents more than a serving vessel—it's a tool for creating presentations that

balance geometric clarity with organic softness. The rounded corners soften visual severity while enhancing durability, creating approachable elegance that invites guest engagement. From traditional appetizer service to innovative deconstructed concepts, this platter provides versatile platforms for presentations that feel both modern and welcoming. Whether serving individual sushi presentations or creating elaborate tasting menu courses, this platter ensures geometric efficiency meets organic flow—service after service, day after day. The combination of rectangular proportions and softened corners invites exploration of presentations that transcend rigid geometric constraints, transforming the act of plating from routine task into creative opportunity that celebrates the marriage of form and function.