

Rectangular Rim Plate (Deep)

Creative Use Guide

Collection: Square

Item Numbers:

710-122R

710-162R

Product Overview

The Rectangular Rim Plate (Deep) from Cameo China's Square collection represents an elegant fusion of classic rim plate design with modern rectangular geometry and enhanced depth. This versatile plate features a raised rim that frames presentations while the increased well depth accommodates saucy preparations, layered compositions, and generous portions. Available in two sizes—11-3/4 in x 5-3/4 in and 15-3/4 in x 6-7/8 in—this plate addresses diverse operational needs from individual entrée service to shared platter presentations. The modern rectangular profile provides generous surface area while the deep well creates functional capacity for preparations that traditional flat plates cannot accommodate. This plate transforms simple food service into framed presentations where the raised rim provides visual boundaries that focus attention on culinary compositions.

Size Specifications

710-122R: 11-3/4 in (L) x 5-3/4 in (W) | 1 Dozen Per Case

710-162R: 15-3/4 in (L) x 6-7/8 in (W) | 10 Pieces Per Case

Material and Construction

Crafted from premium vitrified china with an alumina body, these plates 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 raised rim is precisely formed to create elegant framing while the deep well provides functional capacity for saucy preparations. The rectangular profile ensures stable presentation while the durable construction withstands the rigors of high-volume operations.

Design Philosophy

The rectangular rim plate with enhanced depth reflects a thoughtful approach to framed presentations with functional capacity. The raised rim creates natural visual boundaries that focus attention on plated compositions, transforming the plate into a frame that elevates culinary artistry. The increased well depth addresses practical needs for saucy preparations, layered compositions, and generous portions while maintaining elegant proportions. This combination of classic rim design, modern rectangular geometry, and functional depth creates versatile presentation platforms that support both traditional and contemporary plating concepts.

Traditional Applications

Entrée Service with Saucy Preparations

The Rectangular Rim Plate (Deep) excels in entrée presentations where sauces are integral to the dish. The deep well contains sauces while the raised rim prevents spillage, creating clean presentations where proteins rest in flavorful reductions without sauce migration beyond plate boundaries. Braised short ribs in rich jus, pan-seared fish in beurre blanc, or any saucy preparation benefits from the functional depth that accommodates liquid components while maintaining elegant presentation. The 11-3/4 in size serves individual portions while the 15-3/4 in format supports shared presentations or generous single servings.

Pasta and Risotto Presentations

Italian cuisine preparations discover ideal presentation platforms in the deep well format. Pasta dishes with generous sauce components, risottos with creamy consistencies, and polenta presentations benefit from the depth that prevents spillage while the raised rim frames compositions. The rectangular profile provides modern presentation while the functional depth ensures sauces remain contained. Both sizes address different service styles—individual portions in the smaller format and family-style sharing or large single servings in the larger size.

Stacked and Layered Compositions

The enhanced depth enables vertical presentations that traditional flat plates cannot accommodate. Layered vegetable terrines, stacked protein preparations, and composed salads with multiple components benefit from the well depth that supports height while the raised rim provides visual framing. Chefs can create dimensional presentations where components stack vertically, creating visual interest through elevation while the deep well ensures stability.

Asian Cuisine Presentations

Asian preparations with sauce components find functional solutions in the deep well format. Stir-fries with sauce, curries with liquid components, and noodle dishes with broths benefit from the depth that contains liquids while the rectangular profile provides modern presentation that honors traditional serving concepts. The raised rim prevents spillage during service while creating elegant framing that enhances visual appeal.

Creative Applications

Deconstructed Presentations

Modern culinary professionals are discovering innovative applications for deep rim plates in deconstructed concepts. Components that traditionally combine can be arranged separately within the deep well, with sauces pooled in strategic locations and solid components positioned for visual impact. The raised rim contains liquid

elements while providing framing that unifies disparate components into cohesive presentations. Deconstructed soups present solid components elevated above pooled broths, deconstructed entrées arrange proteins, starches, and vegetables in organized compositions with sauce elements contained within the well.

Sauce Painting and Artistic Plating

The deep well 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 raised rim provides natural boundaries for sauce work. Chefs can pool sauces, create swooshes, or paint intricate patterns within the well, with proteins and accompaniments positioned to complement sauce artistry. The depth ensures sauces remain contained while the rectangular format provides generous space for creative expression.

Shared Platter Presentations

The 15- $\frac{3}{4}$ in size transforms into shared platter presentations where multiple portions are arranged for communal dining. Whole roasted fish can be presented with sauce pooled around the preparation, family-style pasta presentations serve multiple guests from a single platter, or composed salads arrange components for shared service. The deep well accommodates generous portions while the raised rim creates elegant framing that elevates shared presentations beyond casual service into refined dining experiences.

Soup and Stew Service

The enhanced depth enables creative soup and stew presentations that transcend traditional bowl service. Hearty stews can be presented in the deep well with crusty bread positioned on the rim, creating integrated presentations where the plate serves multiple functions. Chilled soups gain modern presentation when served in the rectangular well, with garnishes arranged for visual impact. The raised rim contains liquids while providing framing that transforms simple soup service into elegant presentations.

Brunch and Breakfast Presentations

Morning meal periods benefit from the deep well format for preparations with liquid components. Eggs Benedict presentations contain hollandaise within the well, breakfast skillets transfer directly from pan to plate with the depth accommodating generous portions, and pancake presentations with syrup benefit from the depth that prevents spillage. The raised rim creates elegant framing that elevates casual breakfast service into refined brunch presentations.

Dessert Presentations with Sauce

Sweet course service gains sophistication through deep well presentations where desserts are paired with sauce components. Warm chocolate cake can be presented with sauce pooled around the preparation, fruit tarts gain elegance when positioned in sauce pools, or plated desserts combine multiple components with the depth accommodating sauce elements that enhance primary preparations. The raised rim frames dessert compositions while containing liquid components.

Operational Benefits

Sauce Containment

The deep well provides functional solutions for saucy preparations where traditional flat plates risk spillage. Operations can confidently serve preparations with generous sauce components, knowing the depth contains liquids while the raised rim prevents migration. This functionality reduces waste while enhancing presentation quality.

Versatile Capacity

The enhanced depth accommodates diverse preparations from individual entrées to shared platters. Operations can use these plates for pasta service, saucy proteins, layered compositions, and any preparation requiring functional depth. This versatility reduces inventory complexity while maintaining presentation flexibility across diverse menu concepts.

Visual Framing

The raised rim creates inherent visual framing that elevates presentations without complex plating techniques. Even simple preparations gain elegance when framed by the raised rim, with the white glaze providing neutral boundaries that focus attention on culinary compositions. This framing enables staff to create appealing presentations without advanced plating skills.

Size Flexibility

Two sizes address different operational needs. The 11- $\frac{3}{4}$ in format serves individual portions in refined dining environments while the 15- $\frac{3}{4}$ in size supports shared presentations or generous single servings. Operations can select appropriate sizes based on service style and portion requirements.

Plating Techniques

Centered Compositions

The rectangular well invites centered plating where primary components occupy the middle of the well with the raised rim providing balanced framing. Chefs can create symmetrical presentations where proteins are centered with accompaniments arranged around them, or asymmetrical compositions where components are positioned off-center for dynamic visual interest.

Sauce Pooling

The deep well enables strategic sauce pooling where liquid components are placed beneath or around solid elements. Chefs can pool sauces in specific locations, creating visual interest through color contrast while ensuring sauces enhance rather than overwhelm primary preparations. The depth prevents sauce overflow while the raised rim contains liquids.

Layered Presentations

The enhanced depth supports vertical layering where components stack to create dimensional presentations. Chefs can build height through strategic layering, with the deep well providing stability for elevated compositions. This technique transforms flat presentations into three-dimensional statements that engage guests through visual complexity.

Rim Utilization

The raised rim provides opportunities for strategic component placement. Garnishes can be positioned on the rim for visual accent, bread can rest on the rim edge, or components can bridge between well and rim to create integrated presentations that utilize the entire plate surface.

Care and Maintenance

Cleaning

Premium vitrified china construction ensures these plates withstand commercial dishwashing without degradation. The brilliant white glaze resists staining and maintains visual appeal through repeated washing cycles. The raised rim and deep well are designed with smooth transitions that facilitate easy cleaning and prevent food accumulation.

Storage

Stack plates to maximize shelf space and prevent chipping. The stable rectangular base ensures secure stacking while the durable construction withstands the demands of commercial storage environments. The raised rim design allows secure stacking without excessive height.

Handling

The rectangular profile provides secure handling during service. Staff can confidently transport these plates from kitchen to table, knowing the raised rim prevents spillage

even when the deep well contains liquid components. Both sizes ensure comfortable grip while the balanced design facilitates secure handling even when fully loaded.

Imagine the Possibilities

The Rectangular Rim Plate (Deep) from Cameo China's Square collection represents more than a serving vessel—it's a tool for creating framed presentations with functional depth that accommodates diverse culinary concepts. The raised rim provides elegant framing while the deep well addresses practical needs for saucy preparations, layered compositions, and generous portions. From traditional entrée service to innovative deconstructed concepts, these plates provide versatile platforms for presentations that combine classic elegance with modern functionality. Whether serving an individual pasta dish or creating an elaborate shared platter, these plates ensure sauces remain contained, presentations remain framed, and culinary compositions receive the visual emphasis they deserve—service after service, day after day. The combination of rectangular geometry, raised rim framing, and functional depth invites exploration of presentations that transcend traditional flat plate limitations, transforming the act of plating from routine task into creative opportunity that celebrates the marriage of form and function.