

RECTANGULAR PLATTER

Creative Use Guide

SQUARE COLLECTION

Product Overview

The Rectangular Platter from the Square collection represents the perfect synthesis of modern rectangular design and practical functionality that transforms presentations through contemporary geometric aesthetics and versatile sizing. This distinctive platter with clean lines and sleek profile combines modern design sophistication with practical plating functionality across two thoughtfully scaled sizes that address diverse service needs from appetizer presentations through shared platter service.

Item Numbers:

710-103N

710-123N

Two Sizes:

- **710-103N:** 10-1/2 in x 4 in | 2 Dozen Per Case (24 units)
- **710-123N:** 12 in x 5 in | 1.5 Dozen Per Case (18 units)

Crafted from premium vitrified china with brilliant white glaze, this modern rectangular platter delivers the commercial-grade durability that professional operations demand while offering the contemporary geometric aesthetic that distinguishes forward-thinking dining establishments. The rectangular design with clean lines creates structured presentation platform while the sleek profile provides practical canvas for creative plating applications.

The two size options address diverse service needs from compact appetizer presentations through generous shared platter service. The comprehensive sizing progression enables operations to build coordinated service programs with consistent aesthetic while addressing diverse functional requirements from small plate through shared service, demonstrating the multi-purpose utility that justifies equipment investment.

Features & Benefits

MODERN RECTANGULAR DESIGN

The distinctive rectangular design with clean lines creates bold contemporary aesthetic that distinguishes modern dining operations while delivering practical functionality through structured presentation platform. This innovative design approach transforms traditional platter service into visual statement that demonstrates design sophistication and culinary innovation. The rectangular format creates dynamic canvas for artistic plating presentations while enabling linear compositions that maintain presentation integrity. This thoughtful engineering addresses both aesthetic aspirations and practical plating realities, demonstrating the intersection of form and function that defines quality service ware.

CLEAN LINES AND SLEEK PROFILE

The clean lines provide structured aesthetic that frames presentations while the sleek profile creates appropriate canvas for creative plating applications. This thoughtful design feature creates appropriate platform for diverse plating techniques from traditional centered compositions to modern artistic presentations. The sleek profile enables confident plating execution, artistic component positioning, and creative presentations without visual barriers. This practical functionality addresses real culinary needs while maintaining refined presentation standards that distinguish quality dining operations.

VERSATILE PRESENTATION PLATFORM

The flat surface with appropriate dimensions provides practical presentation platform that contains preparations and enables diverse plating applications. This thoughtful design feature creates appropriate canvas that accommodates various preparations and enables confident service execution. The versatile platform enables confident

plating with diverse preparations from delicate components to substantial entrées. This practical functionality addresses both service requirements and aesthetic aspirations.

TWO VERSATILE SIZE OPTIONS

The availability of two distinct sizes enables operations to select appropriate dimensions for specific service applications from compact appetizer presentations through generous shared platter service. This comprehensive sizing progression addresses diverse service needs while enabling operations to build coordinated service programs with consistent aesthetic across multiple service categories. The thoughtful sizing from $10\frac{1}{2}$ " x 4" through 12" x 5" creates appropriate vessels for every service moment from appetizer through shared presentations while the coordinated design maintains visual consistency that demonstrates operational sophistication and attention to detail.

CONTEMPORARY GEOMETRIC AESTHETIC

The clean contemporary profile and bold rectangular silhouette create modern aesthetic that appeals to contemporary dining operations while demonstrating design sophistication. This distinctive geometric aesthetic distinguishes presentations from traditional alternatives, creating visual interest that enhances perceived value and guest experience. The contemporary design addresses evolving aesthetic preferences while maintaining timeless quality that ensures long-term relevance. This modern profile represents design innovation that elevates presentations while maintaining practical functionality.

PREMIUM VITRIFIED CHINA CONSTRUCTION

Advanced vitrification technology creates exceptionally dense, non-porous ceramic that resists staining, chipping, and crazing throughout extended commercial use. This high-temperature firing process produces china that maintains brilliant appearance through thousands of service cycles and intensive commercial dishwashing, delivering superior return on investment and consistent brand presentation. The vitrified body provides structural integrity necessary for reliable performance with demanding service handling, while maintaining the refined aesthetic that distinguishes quality service ware from merely functional alternatives.

BRILLIANT WHITE GLAZE

The pristine white glaze creates the perfect neutral canvas that allows culinary creations to become the visual focus while maintaining sophisticated service aesthetics. This brilliant surface reflects ambient light to enhance presentations, photographs beautifully for marketing and social media applications, and maintains its lustrous appearance through repeated commercial washing cycles. The classic white finish ensures seamless integration with diverse décor styles and complementary service ware collections, from casual bistros to upscale fine dining establishments.

COMMERCIAL-GRADE DURABILITY

Engineered specifically for the demands of professional hospitality environments, this rectangular platter withstands high-volume service, frequent handling, and intensive commercial dishwashing without performance degradation. The robust construction resists thermal shock from temperature variations, mechanical stress from service handling, and chemical exposure from commercial detergents. This exceptional durability ensures reliable performance throughout extended operational lifecycles, justifying equipment investment and reducing replacement costs that impact operational profitability.

STABLE, BALANCED BASE

The carefully engineered base provides exceptional stability that prevents tipping during service and transport, reducing spillage incidents and maintaining professional presentation standards. The balanced proportions ensure secure placement on various table surfaces and service stations, while the substantial construction creates confidence-inspiring stability when filled with diverse preparations. This fundamental stability addresses practical service realities while enabling staff to transport and position platters confidently without concern for tipping incidents that compromise presentations and create service disruptions.

SQUARE COLLECTION COORDINATION

As an integral component of the distinguished Square collection, this rectangular platter coordinates seamlessly with complementary pieces to create cohesive service presentations and comprehensive table settings. The collection's refined aesthetic and consistent quality standards ensure harmonious integration across all service categories, from individual place settings to buffet presentations. This design coordination enables operations to build comprehensive service ware programs that maintain visual consistency while addressing diverse functional requirements.

Traditional Applications

APPETIZER AND SMALL PLATE SERVICE (10-1/2 in)

Contemporary appetizer service incorporates compact rectangular platters for diverse presentations, creating refined service that demonstrates culinary sophistication. The appropriate size accommodates various appetizer portions while the elegant vessel maintains upscale service standards. The clean rectangular design provides perfect canvas for artistic plating while the stable base contains preparations beautifully. This essential application addresses appetizer service needs across diverse operational contexts from contemporary bistros to fine dining establishments.

ENTRÉE AND MAIN COURSE PRESENTATIONS (12 in)

Upscale entrée service features rectangular platters for refined presentations that demonstrate attention to detail. The generous size accommodates diverse entrée portions while the elegant vessel maintains fine dining standards. The flat surface enables artistic plating while the modern aesthetic distinguishes contemporary operations. This sophisticated application addresses entrée service needs while demonstrating culinary innovation and design sophistication.

SHARED PLATTER PRESENTATIONS (12 in)

Contemporary dining service utilizes generous rectangular platters for shared presentations, creating interactive dining experiences. The larger size accommodates shared portions while the modern design creates visual interest. This creative application demonstrates menu sophistication and appeals to guests seeking diverse experiences that encourage social dining and exploration.

BUFFET AND CATERING PRESENTATIONS (Both sizes)

Event service depends on versatile rectangular platters for diverse buffet and catering applications that maintain presentation standards across various venues. The elegant rectangular platters complete buffet presentations while the commercial durability withstands catering handling demands. The comprehensive sizing addresses diverse buffet needs from appetizer through shared service. This essential application addresses event service requirements while the refined design maintains upscale catering aesthetics.

SUSHI AND SASHIMI SERVICE (Both sizes)

Traditional sushi and sashimi service features rectangular platters that accommodate diverse presentations with elegant presentation. The appropriate sizes contain sushi and sashimi portions while the clean surface creates refined presentations. The modern rectangular design elevates traditional sushi presentations into visual statements. This popular application addresses essential service needs while maintaining upscale presentation standards across diverse operational contexts.

CHARCUTERIE AND CHEESE BOARDS (12 in)

Event service depends on versatile rectangular platters for charcuterie and cheese presentations that maintain presentation standards across various venues. The elegant rectangular platters complete charcuterie presentations while the commercial durability withstands service handling demands. The appropriate sizing addresses diverse charcuterie needs from individual through shared service. This essential application addresses event service requirements while the refined design maintains upscale presentation aesthetics.

DESSERT AND PASTRY DISPLAYS (Both sizes)

Creative dessert service utilizes rectangular platters for diverse sweet preparations from individual portions to shared presentations. The versatile sizing accommodates diverse desserts while the clean surface creates perfect canvas for artistic plating. The modern rectangular design distinguishes dessert presentations while demonstrating culinary sophistication. This sweet application addresses dessert service needs across both sizes while maintaining visual consistency with savory courses.

Creative Applications

CONTEMPORARY PLATING (Both sizes)

Progressive plating techniques utilize rectangular platters as canvases for contemporary presentations, creating visual statements that demonstrate culinary artistry. The clean surfaces accommodate creative component positioning while the geometric aesthetic frames presentations dramatically. The modern rectangular design distinguishes contemporary plating while the comprehensive sizing addresses diverse applications from appetizer through shared service.

CENTER-OF-TABLE PRESENTATIONS (12 in)

Modern dining transforms rectangular platters into center-of-table vessels for shared presentations, creating focal points for communal dining. The generous size accommodates shared portions while the modern rectangular design creates visual interest. This creative application demonstrates service innovation and creates memorable dining experiences that bring guests together around food.

PASSED SERVICE APPLICATIONS (10-1/2 in)

Contemporary passed service incorporates appropriate rectangular platters for diverse hors d'oeuvres presentations, creating refined service that demonstrates event sophistication. The compact size accommodates passed portions while the elegant vessel maintains upscale event aesthetics. This creative application demonstrates event service quality and appeals to guests seeking refined experiences.

FAMILY-STYLE SERVICE (12 in)

Modern family-style dining utilizes generous rectangular platters for shared presentations, creating communal dining experiences. The large size accommodates family-style portions while the modern design creates visual interest. This creative application demonstrates service innovation and appeals to guests seeking shared dining experiences.

ARTISTIC FOOD PRESENTATIONS (Both sizes)

Creative culinary applications utilize rectangular platters for artistic presentations that showcase chef creativity and culinary innovation. The clean surfaces enable linear presentations while the geometric aesthetic creates perfect canvas for culinary art. This creative application demonstrates culinary sophistication and creates memorable dining experiences that distinguish progressive operations.

BREAKFAST AND BRUNCH SERVICE (10-1/2 in)

Contemporary breakfast service incorporates rectangular platters for diverse morning preparations, creating satisfying morning experiences. The compact size presents breakfast portions while the elegant vessel maintains upscale breakfast service standards. This creative application demonstrates breakfast sophistication and appeals to guests seeking quality morning dining with contemporary presentations.

ROOM SERVICE PRESENTATIONS (Both sizes)

Upscale hotel room service incorporates elegant rectangular platters for diverse applications that maintain luxury hotel standards. The comprehensive sizing addresses diverse room service needs while the elegant vessels complement upscale hotel environments. This essential application addresses room service requirements while the refined design maintains luxury presentation standards from breakfast through dinner service.

TAPAS AND SMALL PLATES SERVICE (10-1/2 in)

Contemporary tapas service incorporates appropriate rectangular platters for diverse small plate presentations, creating refined service that demonstrates menu sophistication. The smaller size accommodates tapas portions while the elegant vessel maintains upscale service aesthetics. This creative application demonstrates menu quality and appeals to guests seeking diverse culinary exploration.

SEAFOOD AND RAW BAR SERVICE (12 in)

Contemporary seafood service utilizes rectangular platters for diverse seafood presentations, creating refined service that demonstrates culinary quality. The generous size accommodates seafood portions while the elegant vessel maintains upscale service standards. This creative application demonstrates seafood program quality and appeals to guests seeking premium seafood experiences.

DECONSTRUCTED DISH PRESENTATIONS (12 in)

Progressive plating techniques utilize generous rectangular platters for deconstructed presentations, creating culinary art that demonstrates chef creativity. The larger size accommodates separated components while the clean surface enables artistic positioning. The rectangular design creates dynamic canvas for creative plating while the modern aesthetic creates dramatic platform for culinary innovation. This sophisticated application demonstrates culinary artistry and creates memorable fine dining experiences.

Signature Service Techniques

PROPER PLATTER POSITIONING

Implement systematic positioning protocols that ensure appropriate platter placement within table settings or buffet stations, maintaining consistent standards and refined presentations. Train staff to recognize appropriate positioning for different sizes, maintain organized service procedures that facilitate consistent placement, and verify positioning before guest arrival. These standards create reliable service experiences that build guest confidence and demonstrate operational sophistication.

TEMPERATURE MANAGEMENT

Maintain appropriate serving temperatures by pre-heating platters for hot preparations and ensuring proper holding temperatures throughout service. Implement systematic temperature protocols, train staff in proper handling procedures, and verify temperatures before service. These standards ensure optimal guest experiences while maintaining food safety requirements and preventing thermal shock to vessels.

CLEAN PRESENTATION STANDARDS

Maintain pristine presentations by wiping surfaces and exteriors before service, ensuring clean platters, and positioning appropriately within table settings or buffet stations. Train staff to recognize presentation standards, implement systematic quality checks, and maintain consistent standards across all service periods. This attention to detail demonstrates operational sophistication and creates memorable service moments.

CREATIVE PLATING TECHNIQUES

Develop systematic approaches to creative plating that maximize visual appeal while maintaining practical functionality. Train staff in proper component positioning, artistic presentations, and contemporary plating methods. These skills enable confident plating execution while creating refined presentations that enhance perceived value and distinguish dining operations.

COORDINATED TABLE SETTINGS

Enhance presentations by coordinating rectangular platters with complementary Square collection pieces to create cohesive table settings. Position platters appropriately within place settings or shared service stations, maintain consistent collection aesthetics, and train staff to recognize proper coordination. This systematic approach demonstrates operational sophistication and attention to service detail.

STAFF TRAINING PROGRAMS

Develop comprehensive training that educates staff about proper rectangular platter use, positioning protocols, and presentation standards. Enable servers to create refined presentations, handle platters confidently, and deliver professional service that enhances guest experiences. This knowledge creates confident staff who enhance dining experiences through informed service execution.

Professional Applications

FINE DINING RESTAURANTS

Upscale dining establishments rely on elegant rectangular platters for diverse service needs from appetizer presentations through shared service, demonstrating attention to detail that distinguishes fine dining operations. The elegant rectangular platters complete refined presentations while the commercial durability withstands demanding service standards. The comprehensive sizing adapts to diverse culinary applications from appetizer through shared service while the modern rectangular design distinguishes contemporary fine dining operations.

CONTEMPORARY BISTROS

Modern bistro operations depend on versatile rectangular platters for diverse menu applications that demonstrate culinary sophistication. The contemporary geometric design aligns with bistro aesthetics while the comprehensive sizing serves diverse preparations from appetizers to shared platters. The commercial durability withstands bistro service demands while the refined design maintains upscale presentation standards.

HOTEL DINING OPERATIONS

Upscale hotel restaurants and room service operations utilize refined rectangular platters for diverse service applications that maintain luxury hotel standards. The elegant rectangular platters complement upscale hotel environments while the comprehensive sizing serves diverse guest needs efficiently. The Square collection coordination ensures consistent presentation across multiple hotel dining venues from breakfast service to fine dining.

CATERING OPERATIONS

Off-premise event service incorporates elegant rectangular platters for diverse applications from appetizer service to shared presentations, maintaining upscale service standards across diverse venues. The robust construction withstands catering transport demands while the refined design adapts to various event styles from casual gatherings to formal celebrations. The comprehensive sizing addresses diverse catering needs from individual service to shared presentations.

BANQUET FACILITIES

Large-scale event operations depend on versatile rectangular platters for diverse banquet applications that maintain presentation standards across high-volume service. The commercial durability withstands intensive banquet handling while the elegant design maintains upscale event aesthetics. The comprehensive sizing addresses diverse banquet needs from appetizer through shared service while the coordinated design enables consistent presentations across large-scale events.

COUNTRY CLUBS

Private club dining operations utilize refined rectangular platters for diverse service applications that maintain exclusive club standards. The elegant rectangular platters complement upscale club environments while the comprehensive sizing addresses diverse member needs from casual dining to formal events. The Square collection coordination ensures consistent presentation across multiple club dining venues and service styles.

UPSCALE CASUAL DINING

Contemporary casual dining concepts depend on versatile rectangular platters for diverse service applications that define modern dining trends. The comprehensive sizing and elegant aesthetic support the approachable sophistication that characterizes successful casual dining operations while the commercial durability withstands high-volume service demands. The multi-purpose functionality addresses diverse service needs from lunch through dinner service across all menu categories.

Seasonal Applications

SPRING SERVICE

Spring menus celebrate renewal with fresh flavors and light preparations, creating opportunities for creative presentations in elegant rectangular platters. The refined rectangular platter showcases spring's bright flavors while creative applications explore seasonal preparations from fresh salads to light entrées. The elegant vessel honors seasonal ingredients while maintaining refined presentation standards that distinguish quality operations across both sizes.

SUMMER PRESENTATIONS

Warm weather dining emphasizes refreshing preparations and chilled dishes that benefit from appropriate rectangular platters with elegant presentation. The versatile rectangular platter adapts to summer's diverse offerings from fresh salads to grilled preparations while the refined design maintains upscale aesthetics appropriate for outdoor dining and casual summer service. Creative applications explore seasonal preparations from seafood to fresh vegetables across the comprehensive size range.

AUTUMN OFFERINGS

Fall menus feature warming preparations and rich flavors that benefit from appropriate rectangular platters with refined presentation. The elegant rectangular platter showcases autumn's rich flavors while creative applications explore seasonal preparations from hearty entrées to roasted vegetables. The refined presentations honor autumn's abundant ingredients and create cozy dining atmospheres that appeal to guests seeking comfort and quality across all service categories.

WINTER PRESENTATIONS

Cold weather dining features warming preparations and festive offerings that benefit from appropriate rectangular platters with elegant presentation. The refined rectangular platter maintains optimal serving standards for hot preparations while the elegant presentation creates cozy winter dining atmospheres. Creative applications explore seasonal preparations from traditional entrées to holiday-inspired presentations that celebrate winter's festive spirit across the comprehensive size range.

Care & Maintenance

DAILY CLEANING PROTOCOLS

Maintain rectangular platter appearance and hygiene through systematic cleaning after each service period. Remove all food residues promptly, wash thoroughly in commercial dishwashers using appropriate cycles and detergents, and inspect for any staining or damage. The smooth surfaces facilitate efficient cleaning while the commercial-grade construction withstands intensive washing without degradation.

STAIN PREVENTION

Prevent staining from sauces and preparations through prompt cleaning after each use. Avoid prolonged exposure to staining substances, and address any discoloration immediately with appropriate cleaning agents. Regular inspection and proactive maintenance preserve the brilliant white appearance that defines quality presentation standards.

CHIP AND CRACK INSPECTION

Pay special attention to edges during cleaning and inspection, as these areas experience significant stress during service. Inspect platters regularly for chips or cracks, remove any damaged pieces from service immediately, and maintain inventory of replacement platters. These maintenance practices ensure guest safety and maintain consistent presentation quality.

THERMAL SHOCK PREVENTION

Avoid extreme temperature changes that could cause thermal shock and damage. Pre-heat platters gradually if needed for hot service applications, avoid placing hot preparations on cold platters, and allow platters to return to room temperature naturally before washing. These handling practices extend product life and reduce replacement costs.

STORAGE RECOMMENDATIONS

Store rectangular platters in organized, protected environments that prevent damage and maintain ready availability for service. Use appropriate shelving with adequate spacing, stack platters carefully to prevent chipping, and organize by size for efficient access during service preparation. Proper storage practices extend product life and ensure consistent presentation quality.

Storage Recommendations

SIZE-SPECIFIC ORGANIZATION

Organize different platter sizes separately to facilitate efficient access and prevent confusion during service preparation. Clearly label storage areas for each size, maintain separate stacks for both sizes, and implement systematic organization that enables rapid identification. This size-specific organization reduces service delays and prevents errors while maximizing storage efficiency.

ORGANIZED INVENTORY SYSTEMS

Implement systematic storage organization that ensures efficient access and inventory management. Designate specific storage areas for different platter sizes, maintain adequate stock levels for operational demands, and organize for rapid deployment during high-volume service periods. Systematic organization reduces service delays and ensures consistent availability across both sizes.

PROTECTIVE STORAGE METHODS

Protect rectangular platters during storage through appropriate shelving and organization. Use stable shelving that prevents tipping or falling, ensure adequate spacing that prevents contact damage, and maintain clean storage environments that protect hygiene. Stack platters carefully with appropriate separators if needed to prevent scratching or chipping.

CLIMATE-CONTROLLED ENVIRONMENTS

Store rectangular platters in climate-controlled areas that prevent thermal stress and moisture exposure. Avoid storage near heat sources or in areas with extreme temperature fluctuations, maintain moderate humidity levels, and ensure adequate air circulation. These environmental controls protect product condition and maintain operational readiness.

EFFICIENT ACCESS DESIGN

Organize storage to facilitate efficient access during service preparation and execution. Position frequently used items at convenient heights, maintain clear pathways to storage areas, and implement logical organization systems that enable rapid retrieval. Efficient access reduces service delays and supports smooth operational execution across all service periods.

Conclusion

The Rectangular Platter from the Square collection represents an innovative serving solution that transforms presentations through modern rectangular design and versatile sizing. The two size options with clean lines and sleek profile provide comprehensive vessels for diverse applications from appetizer presentations through shared platter service while delivering exceptional visual impact through distinctive modern geometry.

The modern rectangular design with contemporary geometric profile delivers bold aesthetic statement that distinguishes forward-thinking dining operations while the refined white china maintains the elegant appearance that elevates presentations. Premium vitrified china construction and brilliant white glaze deliver the lasting beauty and reliable performance that justify equipment investment and support operational excellence.

Whether serving appetizers and entrées, creative contemporary presentations, or versatile shared platter applications, these innovative rectangular platters elevate every service moment while addressing the practical realities of commercial operations. The modern design enables refined presentations while the commercial durability ensures reliable performance throughout demanding service cycles.

Investment in quality serving pieces like the Rectangular Platter demonstrates commitment to the complete presentations that create lasting impressions and build loyal guest following while addressing evolving aesthetic preferences and culinary trends. These essential pieces support menu development, enhance brand presentation, and deliver the lasting value that characterizes successful hospitality operations.

Imagine the Possibilities

Picture your table settings transformed by modern geometric presentations featuring distinctive rectangular platters, each vessel creating visual interest that signals contemporary sophistication and design innovation while demonstrating culinary confidence through bold aesthetic choices. Imagine guests appreciating the

thoughtful presentation, the comprehensive sizing that addresses every service need, the refined vessels that elevate simple service to memorable dining moment—the appropriate vessel becomes more than functional necessity, it becomes demonstration of design sophistication and culinary innovation. The elegant rectangular platter that presents each preparation becomes expression of contemporary dining values and aesthetic confidence.

Envision your fine dining operation distinguished by creative plating presentations that demonstrate culinary artistry while addressing modern aesthetic preferences. Picture chefs crafting perfect linear presentations, elegant component positioning, refined artistic compositions—all presented on versatile rectangular platters that maintain fine dining standards while demonstrating design innovation through contemporary geometry. The elegant rectangular platter that serves multiple functions becomes tool for culinary expression and aesthetic statement across two thoughtfully scaled sizes.

Imagine your comprehensive service program built on coordinated rectangular platters that transition seamlessly from appetizer presentations through shared service, small plates through generous presentations, traditional service to contemporary creative plating. Picture elegant presentations across diverse menu categories, refined vessels that maintain upscale standards while demonstrating menu versatility and culinary innovation—all presented on rectangular platters that adapt to evolving dining trends while maintaining timeless geometric appeal. The versatile rectangular platter that serves complete service needs becomes tool for culinary expression and operational excellence.

Consider your creative applications expanded by versatile rectangular platters that address every service moment with appropriate sizing and modern design. Picture elegant appetizer presentations on compact platters, refined shared presentations on generous vessels—all coordinated through consistent rectangular geometry that demonstrates design sophistication while addressing practical service realities. The comprehensive rectangular platter collection that serves every need becomes foundation for culinary expression and service innovation.

The Rectangular Platter invites you to reimagine complete service programs as opportunity for refined presentation and design innovation, to recognize that every preparation served directly impacts perceived value and guest satisfaction while addressing contemporary aesthetic preferences. Every appetizer presented, every entrée served, every shared platter displayed, every creative application becomes a

chance to demonstrate attention to detail and design confidence, to create the refined moments that transform routine service into memorable dining experiences while maintaining practical functionality. **What will you serve?**