

# Slant Rectangular Platter

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## Creative Use Guide

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**Collection:** Square

**Item Numbers:**

**707-93 | 707-103 | 707-123**

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## Product Overview

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The Slant Rectangular Platter from Cameo China's Square collection represents a bold departure from traditional serving vessel design. This innovative platter features distinctive slanted walls that create dynamic visual interest while providing practical benefits for food presentation. The modern rectangular profile with angled sides transforms ordinary plating into architectural statements that capture attention and elevate culinary presentations. Available in three graduated sizes to address diverse operational needs, this platter collection supports everything from individual appetizer service to impressive shared presentations.

## Size Specifications

**707-93:** 9 in (L) x 5-3/4 in (W) x 1-1/4 in (H) | 2 Dozen Per Case

**707-103:** 10 in (L) x 6-1/4 in (W) x 1-1/4 in (H) | 2 Dozen Per Case

**707-123:** 12-1/4 in (L) x 7-1/2 in (W) x 1-3/8 in (H) | 1 Dozen Per Case

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## Material and Construction

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Crafted from premium vitrified china with an alumina body, these platters 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 slanted walls are precisely formed to create consistent angles across all sizes, ensuring visual continuity when multiple platters are used in coordinated presentations.

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## Design Philosophy

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The slanted wall design represents a thoughtful evolution in serving vessel architecture. The angled sides create natural framing that draws the eye toward plated elements while providing structural interest that elevates simple presentations. The walls angle outward, creating a wider opening at the top than the base, which facilitates easy access for guests while creating dimensional depth that enhances visual appeal. This design principle transforms the platter from a passive platform into an active participant in the presentation narrative.

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## Traditional Applications

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### Appetizer Service

The Slant Rectangular Platter excels in sophisticated appetizer presentations where visual impact is paramount. The smallest 707-93 provides perfect proportions for individual appetizer service—bruschetta arranged in linear fashion, spring rolls displayed with architectural precision, or skewers presented in organized rows. The medium 707-103 accommodates shared appetizer presentations for two to four guests, while the largest 707-123 supports impressive shared platters for larger groups. The slanted walls create natural boundaries that contain sauces and garnishes while the angled profile adds dimensional interest to flat presentations.

### Entrée Presentations

Main course service gains sophistication through the architectural framing provided by slanted walls. The 707-93 supports refined individual entrée presentations where proteins, starches, and vegetables are arranged in linear fashion. The 707-103 addresses standard entrée portions with room for creative garnishing and sauce work. The 707-123 enables impressive shared entrée presentations—whole roasted fish,

carved meats, or family-style pasta dishes that become centerpiece presentations. The slanted walls provide visual containment while the rectangular profile supports organized component arrangements.

## **Sushi and Sashimi Service**

The rectangular profile and slanted walls naturally complement Japanese cuisine presentations. The 707-93 provides elegant proportions for individual sushi presentations—six to eight pieces of nigiri or maki arranged in linear fashion with pickled ginger and wasabi positioned at one end. The 707-103 accommodates more elaborate sushi presentations or sashimi arrangements for two guests. The 707-123 supports impressive sushi and sashimi platters for sharing, where multiple varieties are organized in visually striking linear arrangements. The slanted walls echo traditional Japanese serving vessel aesthetics while the white glaze provides neutral framing that enhances ingredient colors.

## **Dessert Presentations**

Sweet course service benefits from the architectural interest created by slanted walls. The 707-93 supports individual dessert presentations where components are arranged with precision—a slice of cake with sauce work and garnishes, a composed dessert with multiple elements, or a selection of petit fours. The 707-103 enables dessert presentations for two or dessert samplers with multiple components. The 707-123 creates impressive dessert platters for sharing—assorted pastries, chocolate selections, or deconstructed dessert concepts where guests customize their experience.

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## **Creative Applications**

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### **Architectural Plating**

Modern culinary professionals are leveraging the slanted walls to create architectural plating concepts. The angled sides provide natural support for leaning elements—proteins can be propped against walls at dramatic angles, vegetables can be arranged in ascending patterns that follow wall contours, and garnishes can be positioned to create height and dimension. The rectangular profile supports linear arrangements

while the slanted walls enable vertical elements that transform flat presentations into three-dimensional compositions.

## **Sauce Work and Artistic Expression**

The slanted walls create opportunities for creative sauce applications. Chefs can pool sauces at the base where walls meet the platter floor, creating concentrated flavor zones. Sauce can be painted up slanted walls to create gradient effects. Multiple sauces can be applied in parallel lines that follow the rectangular profile, creating color contrasts that enhance visual appeal. The angled walls contain sauce work while providing canvas for artistic expression.

## **Deconstructed Dish Concepts**

The rectangular profile with slanted walls naturally supports deconstructed presentations. Components can be arranged in linear fashion, each element occupying its own zone within the rectangular format. The slanted walls create visual separation between components while maintaining cohesive presentation. Guests can customize their experience by selecting components in their preferred proportions, creating interactive dining that engages and delights.

## **Tasting Menu Presentations**

Fine dining operations discover unique applications for slanted platters in tasting menu concepts. The 707-93 supports individual courses where small portions are presented with maximum visual impact. The slanted walls create framing that draws attention to carefully composed elements. Multiple courses can be presented on coordinated platters, creating visual continuity throughout the tasting experience. The architectural interest of slanted walls elevates simple preparations into memorable presentations.

## **Charcuterie and Cheese Boards**

The slanted rectangular platter provides modern interpretation of traditional charcuterie service. The 707-103 and 707-123 accommodate organized arrangements of cured meats, cheeses, and accompaniments. The slanted walls create natural boundaries that organize components while the rectangular profile supports linear arrangements. Cheeses can be positioned along one side, meats along the other, with

accompaniments arranged in the center. The slanted walls prevent items from sliding while creating dimensional interest that elevates rustic presentations.

## **Breakfast and Brunch Service**

Morning meal periods benefit from the organized presentations enabled by slanted rectangular platters. The 707-93 supports individual breakfast presentations—eggs, breakfast meats, and toast arranged with precision. The 707-103 accommodates shared breakfast presentations for two. The 707-123 enables impressive brunch platters—assorted pastries, fruit arrangements, or build-your-own breakfast concepts where components are organized for guest customization. The slanted walls contain sauces and syrups while the architectural profile elevates casual breakfast service.

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## **Operational Benefits**

### **Size Versatility**

The three-size collection addresses diverse operational needs while maintaining visual consistency. Operations can select the 707-93 for individual presentations, the 707-103 for standard portions or presentations for two, and the 707-123 for shared platters or impressive individual presentations, ensuring appropriate scale for each service concept while maintaining cohesive visual identity.

### **Visual Impact**

The slanted walls create immediate visual interest that distinguishes presentations from standard flat platters. This architectural element elevates simple preparations, allowing operations to create memorable presentations without complex plating techniques. The dimensional interest inherent in the design ensures every presentation captures attention and creates positive guest impressions.

### **Practical Functionality**

The slanted walls provide practical benefits beyond visual appeal. The angled sides contain sauces and liquids, preventing spillage during service. The wider opening at the top facilitates easy guest access while the narrower base provides stability. The

walls create natural boundaries that organize components and prevent items from sliding during transport from kitchen to table.

## Storage Efficiency

The rectangular profile enables efficient storage configurations. All three sizes stack in organized patterns that maximize shelf space while the durable construction ensures they withstand the demands of commercial storage and handling. The graduated sizes nest efficiently, minimizing storage footprint while the case quantities support efficient inventory management.

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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 elements are arranged in sequence along the length of the platter, guiding guests through a curated tasting experience. Proteins can be sliced and fanned in linear fashion, vegetables can be arranged in parallel rows, and garnishes can be positioned at regular intervals to create rhythm and visual flow.

### Asymmetrical Compositions

The slanted walls support asymmetrical plating concepts. Chefs can position main elements off-center, using the angled walls to create visual balance. Negative space becomes an active design element, with empty areas providing visual rest that draws attention to plated components. The architectural interest of slanted walls ensures asymmetrical compositions maintain visual coherence.

### Height and Dimension

The slanted walls invite dimensional plating. Chefs can stack components to create height, lean elements against walls at dramatic angles, and position garnishes to extend above the platter rim. Sauces can be pooled at varying depths to create topographical interest. The interplay between flat surfaces and angled walls creates

opportunities for three-dimensional compositions that engage guests from multiple viewing angles.

## Color and Contrast

The brilliant white glaze provides neutral canvas that enhances ingredient colors. Chefs can create color gradients that follow the rectangular profile, position contrasting colors in adjacent zones, or use the slanted walls as boundaries between color fields. The architectural framing provided by angled walls intensifies color impact while maintaining visual organization.

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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 slanted walls are designed for easy cleaning, with smooth transitions to the platter floor that prevent food accumulation.

### Storage

Stack platters by size to maximize shelf space and prevent chipping. The stable rectangular bases ensure secure stacking while the durable construction withstands the demands of commercial storage environments. The slanted walls nest efficiently when stacked, minimizing vertical storage requirements.

### Handling

The rectangular profile provides secure handling during service. Staff can confidently transport these platters from kitchen to table, knowing the stable bases and balanced designs prevent tipping. The slanted walls create natural grip points that facilitate secure handling even when platters are fully loaded.

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## Imagine the Possibilities

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The Slant Rectangular Platter collection from Cameo China's Square collection represents more than serving vessels—they're architectural statements that transform culinary presentations into memorable visual experiences. The distinctive slanted walls create dimensional interest that elevates every presentation, from simple appetizers to elaborate shared platters. The three sizes address diverse operational needs while the innovative design supports both traditional service concepts and contemporary plating innovations. Whether presenting a carefully composed individual entrée or creating an impressive shared charcuterie board, these platters provide the architectural foundation for culinary creativity that captures attention, engages guests, and distinguishes your operation. The slanted walls invite experimentation with height, dimension, and artistic expression, transforming the act of plating from routine task into creative opportunity.