

Slant Square Plate

Creative Use Guide

Collection: Square

Item Numbers:

707-71

707-101

Product Overview

The Slant Square Plate from Cameo China's Square collection represents a bold evolution of geometric design where modern square proportions meet dynamic slanted walls that create dimensional visual interest and architectural framing. This plate addresses the fundamental challenge of contemporary plating—transforming flat surfaces into three-dimensional statements—through distinctive angled walls that rise from square bases to create presentations with inherent depth and movement. Available in two versatile sizes, the 707-71 format offers 6-³/₄ in dimensions ideal for appetizers, desserts, and individual presentations, while the 707-101 format provides 9-⁷/₈ in dimensions suitable for entrées, shared plates, and statement presentations. Crafted from premium vitrified china with brilliant white glaze that enhances ingredient colors while resisting staining, the slanted walls create interplay of light and shadow that adds visual complexity while the square geometry provides contemporary foundation that aligns with modern plating concepts. These plates transform traditional service from flat presentations into dimensional compositions that leverage architectural form to create memorable visual experiences, making them intelligent choices for operations seeking to elevate plating through distinctive geometric design.

Size Specifications

707-71: 6- $\frac{3}{4}$ in | 2 Dozen Per Case

707-101: 9- $\frac{7}{8}$ in | 1 Dozen Per Case

Material and Construction

Crafted from premium vitrified china with an alumina body, these plates are engineered for the demands of commercial foodservice environments. The brilliant white glaze provides a neutral canvas that enhances ingredient colors while resisting staining from acidic or pigmented preparations. The slanted walls are precisely formed to create smooth transitions from base to rim while maintaining structural integrity that withstands commercial handling and stacking. The square footprint with angled walls creates distinctive silhouette that commands attention while the durable vitrified china construction ensures these plates maintain their appearance through repeated use and commercial dishwashing. The plates are dishwasher, microwave, and oven safe, providing operational flexibility across diverse service scenarios.

Design Philosophy

The Slant Square Plate reflects a thoughtful approach to balancing geometric boldness with dimensional interest. Traditional flat plates provide functional surfaces but lack the visual drama that contemporary dining concepts require, while overly complex forms can overwhelm food presentations and create operational challenges. This slanted square format combines the best of both approaches—bold geometric foundation that creates modern aesthetic with dynamic angled walls that add dimensional interest and architectural framing. The result is a versatile platform that elevates plating from flat compositions into three-dimensional statements that leverage form to enhance culinary presentations, supporting concepts that celebrate both visual distinction and practical functionality.

Traditional Applications

Appetizer Service

The Slant Square Plate excels in appetizer presentations where the 707-71 format provides ideal proportions for individual appetizers—bruschetta, crostini, spring rolls, or composed starters. The slanted walls create natural framing that draws attention to centered presentations while the square geometry provides modern aesthetic that elevates appetizer service beyond what traditional round plates achieve.

Entrée Presentations

The 707-101 format discovers ideal applications in entrée service where the larger dimensions accommodate proteins with accompaniments. The slanted walls create dimensional framing that enhances plating compositions while the square geometry provides contemporary foundation for modern entrée presentations.

Dessert Plating

Both sizes excel in dessert service where the slanted walls create elegant framing for plated desserts. The 707-71 format serves individual desserts while the 707-101 format accommodates elaborate dessert presentations or shared sweet courses, with the angled walls creating sophisticated presentation that suits refined dessert concepts.

Sushi and Asian Presentations

Asian cuisine benefits from the square geometry that aligns with traditional aesthetics while the slanted walls create modern interpretation. Sushi presentations, sashimi arrangements, or composed Asian dishes discover distinctive platforms where the dimensional form enhances visual interest.

Creative Applications

Architectural Plating Concepts

Modern culinary professionals are discovering innovative applications for slanted square plates in architectural plating concepts that leverage the dimensional form to create vertical presentations. The angled walls provide natural support for leaning elements—proteins positioned at angles, vegetable towers that lean against walls, or composed elements that use the slant as structural support. This technique transforms plating from flat arrangements into three-dimensional compositions where the plate form becomes integral to presentation architecture, creating memorable visual statements that celebrate the marriage of culinary craft and geometric design.

Deconstructed Presentations with Spatial Organization

Contemporary concepts leverage slanted square plates for deconstructed presentations where components are arranged in organized patterns that utilize the dimensional space. Rather than traditional centered plating, chefs can position elements at different heights along the slanted walls, creating presentations with inherent depth and movement. The square geometry enables quadrant-based organization while the slanted walls provide vertical dimension, resulting in presentations that communicate complexity through spatial arrangement.

Sauce Painting and Geometric Sauce Work

Progressive plating concepts use slanted square plates as canvases for elaborate sauce work where the angled surfaces create opportunities for dramatic sauce presentations. Sauces can be pooled in plate bases before components are positioned, or painted along slanted walls in linear patterns that follow the angular form. The dimensional surface creates interplay of light and shadow that enhances sauce visibility while the square geometry provides defined edges that frame sauce work with geometric precision.

Shared Platter Presentations with Dimensional Interest

The 707-101 format discovers creative applications in shared platter service where the slanted walls create distinctive presentation for family-style dining or shared small

plates. Charcuterie arrangements, mezze presentations, or composed shared plates benefit from the dimensional form that creates visual interest beyond what flat platters achieve, with the angled walls providing natural organization for component arrangement.

Minimalist Plating with Geometric Focus

Contemporary minimalist concepts leverage slanted square plates where the distinctive form becomes the primary visual element. Simple preparations—single proteins, minimal garnishes, restrained sauce work—are positioned to celebrate the geometric design, creating presentations where the plate architecture enhances rather than competes with culinary elements. The slanted walls create visual drama through form alone, supporting concepts that celebrate simplicity through refined design.

Tasting Menu Presentations with Progressive Geometry

Fine dining tasting menus discover cohesive visual language through slanted square plates where the consistent geometric form creates continuity across multiple courses. Different sizes can be used for various courses—707-71 for amuse-bouche or intermediate courses, 707-101 for featured courses—with the slanted walls providing distinctive presentation that maintains visual consistency while the dimensional form creates memorable course progression.

Operational Benefits

Distinctive Visual Identity

The slanted walls create immediate visual distinction that differentiates operations from competitors using traditional flat plates. This distinctive form communicates attention to presentation details and modern design sensibility, supporting premium positioning and memorable guest experiences.

Architectural Framing

The angled walls provide natural framing that draws attention to plated compositions. This architectural quality enhances presentations without requiring elaborate plating

techniques, enabling operations to create impactful presentations through thoughtful plate selection rather than complex execution alone.

Versatile Size Range

The two sizes address diverse service needs from individual appetizers and desserts to entrée presentations and shared plates. This versatility enables operations to maintain consistent geometric visual language across multiple applications rather than requiring diverse plate styles.

Enhanced Stacking Efficiency

Despite the slanted walls, these plates are designed for efficient stacking that maximizes storage space. The consistent square footprint enables organized storage while the durable construction withstands commercial stacking demands, optimizing back-of-house efficiency.

Plating Techniques

Centered Compositions with Architectural Framing

The most straightforward application positions food in plate centers where the slanted walls create natural framing. This technique leverages the dimensional form to enhance centered presentations without requiring complex plating, making it accessible for operations seeking visual impact through plate selection rather than elaborate execution.

Linear Arrangements Following Geometric Lines

Creative presentations arrange components in linear patterns that align with the square geometry—diagonal arrangements from corner to corner, parallel lines that follow plate edges, or geometric patterns that celebrate the square form. The slanted walls provide dimensional backdrop that enhances linear arrangements through shadow and depth.

Vertical Presentations Using Wall Support

Advanced plating concepts use the slanted walls as structural support for vertical presentations—proteins leaning against walls, vegetable towers positioned at angles, or composed elements that leverage the slant for architectural stability. This technique creates three-dimensional presentations that transform plating from flat arrangements into sculptural compositions.

Sauce Pooling with Dimensional Interest

Progressive sauce work pools liquids in plate bases where the slanted walls create natural containment, then positions solid components partially submerged or emerging from sauces. This technique creates presentations with inherent depth where the dimensional form enhances sauce visibility through angular surfaces that catch light.

Care and Maintenance

Cleaning

Premium vitrified china construction ensures these plates withstand commercial dishwashing without degradation. The slanted walls require attention to ensure complete cleaning in crevices where base meets walls, but the smooth surfaces facilitate thorough cleaning while the brilliant white glaze resists staining from acidic or pigmented preparations.

Storage

Stack plates carefully to maximize shelf space and prevent chipping. The square footprint with slanted walls requires slightly more vertical space than flat alternatives, but the consistent geometry enables efficient storage arrangements. The durable construction withstands commercial storage demands while the distinctive form remains intact through repeated stacking.

Handling

The slanted walls create distinctive silhouette that requires confident handling during service. Staff should be trained to grip plates by bases rather than attempting to hold slanted walls, ensuring secure transport from kitchen to table. The balanced design creates stable handling despite the angular form.

Imagine the Possibilities

The Slant Square Plate from Cameo China's Square collection represents more than a serving vessel—it's a tool for creating presentations that transform flat plating into dimensional statements through distinctive architectural form. The slanted walls with square geometry combine geometric boldness with dynamic dimensional interest that elevates presentations from simple arrangements into three-dimensional compositions that leverage form to enhance culinary craft. From classic appetizer service to innovative architectural plating concepts, from elegant dessert presentations to creative sauce work, these plates provide versatile platforms for presentations that respect both visual distinction and practical functionality. Whether serving refined fine dining or contemporary casual cuisine, these plates ensure geometric design meets dimensional drama—service after service, day after day. The combination of slanted walls and square proportions invites exploration of presentations that celebrate three-dimensional plating across diverse culinary applications, transforming plate service from flat canvases into architectural statements that honor the marriage of form and function.