

Creative Use Guide: Bostonian Coffee Saucer

Product Overview

The Bostonian Coffee Saucer represents the perfect balance of elegant design and practical functionality. These versatile saucers feature the distinctive Bostonian pattern with sparkling, feather-like embossed lines that swirl enticingly around the medium-width rim, catching the light and gently leading the eye to the center. The Bostonian pattern balances these delicate details with the solidity of high-quality, durable Vitrified China and Alumina Body construction, setting a high standard of excellence for your beverage service.

Available in two distinct sizes, the Bostonian Coffee Saucer collection offers exceptional versatility for multiple dining applications. Each saucer is crafted from premium vitrified china, ensuring exceptional durability while maintaining a refined aesthetic that elevates any beverage presentation.

Product Specifications

Specification	301-99S	301-80S
Diameter	5-1/2"	6"
Case Pack	6 dozen per case	6 dozen per case
Material	Vitrified China and Alumina Body	Vitrified China and Alumina Body
Color	White with embossed Bostonian pattern	White with embossed Bostonian pattern
Features	Classic design with embossed details	Classic design with embossed details

Traditional Applications

The Bostonian Coffee Saucer has long been a staple in fine dining establishments, hotels, and premium catering operations. The classic white color and traditional embossed design provide the perfect complement to coffee and tea service:

Coffee Service: The primary application for the Coffee Saucer is pairing with coffee cups in upscale dining environments. The 5-1/2" size (301-99S) is ideal for standard coffee cups, providing a stable base while capturing any spills or drips. The embossed pattern creates an elegant presentation that elevates the coffee service ritual.

Tea Service: Both saucer sizes are equally suited for traditional tea service. The 6" size (301-80S) offers additional space for tea accessories such as sugar packets, stirrers, or small cookies, enhancing the overall tea experience.

Espresso Presentation: The 5-1/2" saucer is perfectly proportioned for espresso cups, creating a sophisticated presentation for after-dinner coffee service or café settings.

Breakfast and Brunch Service: Both saucer sizes are well-suited for breakfast and brunch service, where coffee and tea are central to the dining experience. The classic design complements both contemporary and traditional breakfast presentations.

Creative Applications

Beyond traditional beverage service, the Bostonian Coffee Saucer offers numerous creative applications that showcase its versatility:

Amuse-Bouche Presentations: The clean, defined rim of the saucer makes it an excellent platform for small pre-meal bites or palate cleansers. The 6" size provides ample space for creative presentations while maintaining an elegant footprint.

Dessert Accompaniments: Use the saucers to present small cookies, chocolates, or petit fours alongside coffee or tea service, creating a complete dessert experience.

Condiment Service: The saucers can be repurposed for presenting individual portions of condiments, sauces, or garnishes, allowing guests to customize their dining experience.

Candle Bases: When not in service, the saucers can function as elegant bases for votive candles or small floral arrangements, adding a touch of sophistication to tabletop décor.

Signature Service Techniques

The Bostonian Coffee Saucer enables several signature service approaches that highlight both the beverage and the distinctive embossed design:

Coordinated Service Sets: Create a cohesive presentation by pairing the Coffee Saucer with matching Bostonian cups, pots, and accessories. The consistent design language creates a sophisticated and coordinated tabletop.

Layered Presentations: Utilize the saucer as part of a layered presentation, perhaps with a doily or small napkin between the saucer and cup to add texture and dimension to the service.

Garnished Service: Enhance the presentation by adding a small garnish to the saucer, such as a chocolate square, biscotti, or twisted lemon peel, depending on the beverage being served.

Formal Table Settings: Incorporate the Coffee Saucer into formal table settings as part of the complete place setting, signaling to guests that coffee service is an integral part of the dining experience.

Culinary Style Pairings

The Bostonian Coffee Saucer's timeless design makes it exceptionally versatile across various culinary styles:

Classic European: The traditional embossed design perfectly complements classic European cuisine and service styles, where coffee and tea service are treated with reverence and attention to detail.

Contemporary American: Modern American dining concepts benefit from the clean lines and subtle embossed details, allowing innovative beverage programs while maintaining a sense of refinement.

Afternoon Tea Service: The saucer's elegant design is perfectly suited for formal afternoon tea service, complementing tiered stands of sandwiches, scones, and pastries.

Farm-to-Table: The simple elegance of the Bostonian pattern enhances farm-to-table concepts that emphasize locally-sourced ingredients, including house-blended teas featuring local herbs or regionally roasted coffees.

Seasonal Applications

The versatility of the Bostonian Coffee Saucer makes it ideal for seasonal menu transitions:

Spring: Showcase spring-inspired coffee and tea service with light, floral notes. The clean white saucer provides the perfect backdrop for seasonal garnishes like edible flowers or citrus twists.

Summer: Summer's refreshing iced coffee and tea presentations benefit from the stability of the saucer, which can catch condensation from chilled glasses while maintaining an elegant appearance.

Fall: Autumn's rich, warm beverage offerings like spiced coffees and chai teas are perfectly complemented by the elegant white saucer, which provides striking contrast to these deeper-colored beverages.

Winter: Winter's sophisticated hot beverage programs are enhanced by the formal presentation of the saucer. Consider pairing with specialty holiday coffee blends or hot chocolate service as featured offerings.

Care and Maintenance

The Bostonian Coffee Saucer is designed for the demands of commercial foodservice while maintaining its elegant appearance:

- Fully vitrified china provides exceptional durability and chip resistance

- Dishwasher safe for convenient cleaning in commercial operations
- Microwave and oven safe for versatile food service applications
- Thermal shock resistant to withstand temperature variations
- Designed for efficient stacking and storage while protecting the embossed details

For optimal longevity, avoid abrasive cleaning tools that might diminish the subtle embossed details on the rim. When stacking, take care to align saucers properly to prevent unnecessary pressure on the rim design.

Pairing Recommendations

For a complete and coordinated beverage service, consider pairing the Bostonian Coffee Saucer with these complementary items:

- Bostonian Coffee/Tea Pot (301-14PL) for a complete service set
- Matching Bostonian cups in appropriate sizes for coffee or tea service
- Bostonian cream and sugar set for a coordinated presentation
- Bostonian small plates for accompanying cookies or pastries

The Bostonian Coffee Saucer—where traditional elegance meets modern functionality, creating the perfect foundation for your beverage service artistry.