

FRENCH CHINA CREME BRULEE DISHES

"Oven to Table" use.

		WIDTH	LENGTH	HEIGHT	CAPACITY
A. R207 4.75	Fluted Round	4.75"	-	0.75"	5oz
B. R252	Oval	5.75"	4"	1"	6.5oz
C. R262	Round with Handles	5"	-	1"	5oz
D. R236	Round Catalan	5"	-	1"	7oz
E. R237	Round Stackable	5"	-	0.75"	6oz



HALL COMPANY CREME BRULEE DISHES



"Oven to Table" use.

		DIAMETER	LENGTH	HEIGHT	CAPACITY
G. R146 4.5	Fluted Round	4.5"	-	1"	5oz
H. R146 5	Fluted Round	5"	-	1.13"	6oz
I. R147 5	Fluted Oval	5.25"	4"	1"	4oz
J. R147 6	Fluted Oval	6"	4.5"	1"	6.5oz



ASIAN CREME BRULEE DISHES

"Oven to Table" use.

		WIDTH	LENGTH	HEIGHT	CAPACITY
K. R185 4	Fluted Round	4.75"	-	1"	5oz
L. R249 4	Fluted Square	4"	4"	1"	6.5oz



AMUSE-BOUCHE

Miniature china dishes For little appetizers, sauces, dessert ensembles, etc. Made of high-fired, French china. Approximately 1oz. each.

		DIAMETER	WIDTH	LENGTH	CAPACITY
M. R220 A	Soup Terrine	2"	-	-	2oz
N. R220 C	Sauce Pan	2.25"	-	4.15"	1oz
O. R220 K	Mini Pan	-	2"	2.75"	1oz



TASTING SPOONS / DISHES - CHINA

P. 4.25" length x 2" width.	Q. 3" length x 1.5" width.
R459 B	R459 A

R. **CHINESE STYLE SPOON - CHINA**
5" length x 1.75" width, 1 tablespoon.
R292

S. **MINI ASIAN SPOON - CHINA**
3.5" length x 1" width, 0.5 tablespoon.
R405

T. COCKTAIL PICK

Elegant stainless steel pick for use with cocktail onions, olives or other fruit. Also, can be used with appetizers, and amuse buche or other finger foods. Stainless steel. 3.5" length.

R577

