

Coffee & Tea

Along with the strong Turkish coffee that the Titanic may have served was a regular drip process coffee.

Try spicing up your regular drip coffee with a ½ teaspoon of cinnamon added to the basket before perking. You can also replace or add a tablespoon of espresso coffee as well before perking to create a rich coffee experience.

Coffee in first class was often accompanied by liqueurs, port and cigars. Titanic Liqueurs included Crème de Menthe, Benedictine, Chartreuse (both green and yellow), Curacao, and Kummel.

If you are serving liqueurs and port, have the bottles and liquor glasses ready, so that at the last minute you won't be fumbling in the wine cabinet.



Fruit

Many classic menus serve cheese and fruit at some point towards the end of the meal.

I prepared large platters of grapes, pears, small green apples, tangerines and strawberries with blocks of Cheddar, Roquefort, and Camembert. The platters were served towards the end of the dessert course as not to interfere with the divine experience of the Waldorf Pudding!



Fruit platters can be prepared early in the day and covered with plastic wrap, then kept cool in the refrigerator. Room temperature cheeses can be quickly added just prior to serving.

From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>