

# TWO BIT TABLES



## Feasts for All Occasions - More Courses

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## Feasts for All Occasions - More Courses

Welcome to *Two Bit Tables: Feasts For All Occasions – More Courses*. As mentioned in the original *Two Bit Tables: Feasts for All Occasions*, eating is one of the few shared experiences. We do it to commemorate holidays, mark joyous occasions such as weddings or somber occasions such as deaths. Food is often a vital part of many of the important moments of life, so much so that the scent or sight of food often triggers memories and a longing for days past. This expansion to the original *Two Bit Tables: Feasts for All Occasions* expands on the original's theme by presenting tables for the formal 7, 14 and 21 course meal. So let's dig in.

### What is a Feast?

In this product we define a feast as any large or lavish meal that goes beyond what even a high quality inn would serve as a large meal. The tables below specifically allow the creation of the formal multi-course meal - the kind that consists of seven, fourteen or twenty one distinct individual courses. Each of the tables in this product can create a distinct course for this meal. Below are several common examples of the courses used in these various types of meals and the order in which they occur.

#### Seven course meal

1: Hot starter, 2: Soup course\*, 3: Fish or shellfish course, 4: Meat or Fowl course, 5: Salad or Vegetable course, 6: Cheese or bread course, 7: Dessert† or Nut Course

#### Fourteen course meal

1: Hot starter, 2: Cold starter, 3: Caviar, 4: Antipasto, 5: Pasta, 6: A Soup Course\* 7: Fish or shellfish course, 8: Mushroom or sweetbread course, 9: Meat or fowl course, 10: Salad or vegetable course, 11: Cheese or bread course, 12: Cream Sweet, 13: Frozen Sweet, 14: Nuts

#### Twenty one course meal

1: Hot starter, 2: Cold starter, 3: Caviar, 4: Thick soup, 5: Thin soup, 6: Antipasto, 7: Pasta, 8: Fish or shellfish course, 9: Intermezzo, 10: Mushroom or sweetbread course, 11: Meat, 12: Salad or Vegetable course, 13: Pastry course, 14: Fowl course, 15: Bread course, 16: Cream Sweet, 17: Frozen Sweet, 18: Cheese course 19: Petit four course 20: Fruit 21: Nuts

\* You can choose either a thick or a thin soup course.

† Any of the dessert tables can be used to create this course.

**A Note On Salad:** Traditionally, the salad is served after the main course. However, if the meal is served American style, the salad is served before the main course, usually after the soup course.

**Hot Starter:** Most full course meals begin with a hot starter in the form of a collection of hot hors d'oeuvres. To create this hot start roll 1d4 times on the below table. Alternatively the meal could start with one or two single offering courses called an amuse-bouche. These courses are just single hot hors d'oeuvres chosen by the chef. To generate them roll once on the below table.

Table I: Hot Hors d'oeuvres

d20	Hot Hors d'oeuvres	d20	Hot Hors d'oeuvres
1	Meatballs	11	Fried Garlic Cheddar balls
2	Spicy sausage pieces	12	Fried Herb Bread-Wrapped Asparagus
3	Shrimp Scampi	13	Asparagus and cheese pastries
4	Stuffed Mushrooms	14	Fried Calamari
5	Warm goat cheese rounds	15	Crab Cakes
6	Fried Polenta and cream cheese	16	Stuffed Potato Skins
7	Spinach puffs	17	Spicy beef stuffed puff pastry
8	Almond Chicken	18	Bacon Wrapped Beef Tips
9	Grilled Shrimp Kabobs	19	Escargot
10	Artichoke Hearts	20	Spicy pork Dumplings

**Cold Starter:** The hot start is often followed by a cold starter in the form of a collection of cold hors d'oeuvres. To create a cold start roll 1d4 times on the below table.

Table II: Cold Hors d'oeuvres

d20	Cold Hors d'oeuvres	d20	Cold Hors d'oeuvres
1	Spinach dip in a bread bowl	11	Stuffed Olives
2	Bruschetta Rounds	12	Asparagus sphere Wrapped in Prosciutto
3	Hummus and bread	13	Bacon stuffed Cherry tomatoes
4	Vegetable crudités	14	Basil stuffed with pine nuts and cheese
5	Cheese filled celery	15	Cheese Stuffed Dates
6	Deviled Eggs	16	Mozzarella balls wrapped in Prosciutto
7	Hardboiled Quail Eggs	17	Lemmon pepper Marinated Tomatoes
8	Steak Tartar	18	Chicken Salad Rounds
9	Tuna Tartar	19	Herb-infused oil and bread
10	Shrimp Cocktail	20	Roasted bell peppers with garlic marinade

**Caviar:** Caviar or Roe are fish eggs often served on crackers or bread. They often follow the starters but could also precede the cold starter or replace the cold or hot starter. To design a caviar course, roll once or twice on the below table to get the available selection.

Table III: Caviar or Roe

d20	Caviar or Roe	d20	Caviar or Roe
1	Beluga (Black)	11	Lumpfish (Red or Black)
2	Osetra (Black)	12	Capelin (Red or Black)
3	Sevruga (Black)	13	Lake Sturgeon (American) (Black)
4	Sterlet (Gold)	14	Salted Mullet Roe (Bottarga)
5	Paddlefish (Black)	15	Flying Fish Roe (Tobiko)(Orange)
6	Hackleback (Black)	16	Cod Roe
7	Bowfin (Choupique) (Black)	17	Shad Roe
8	Salmon (Red Caviar)	18	Sea Urchin Roe (Sea Eggs)
9	Whitefish (Golden Caviar)	19	Lobster Roe (Coral)
10	Trout (Gold-Orange)	20	Salted Herring Roe (Kazunoko)

Table IV: Thick Soup

d20	Thick Soup
1	Minestrone
2	Potato
3	Split Pea
4	Borscht
5	Cheese Soup
6	Clam Chowder
7	Cream of Broccoli
8	Gazpacho
9	Vichyssoise
10	Cream of Mushroom
11	Cream of Chicken
12	Lobster Bisque
13	Fish Chowder
14	Jambalaya
15	Snert
16	Wine Soup
17	Nettle Soup
18	Cheese Bacon soup
19	Tomato Bisque
20	Chestnut Bisque

Table V: Thin (Clear) Soup

d20	Thin (Clear) Soup
1	French Onion
2	Beef Noodle
3	Chicken Noodle
4	Scotch Broth
5	Pasta Fagioli
6	Beef consommé with Royales
7	Veal consommé
8	Oxtail soup
9	Goulash
10	Cabbage Soup
11	Vegetable Soup
12	Minestra maritata
13	Acquacotta
14	Garlic Soup
15	Chicken Broth
16	Beef Stew
17	Lentil soup
18	Cock-a-leekie soup
19	Beef barley
20	Mushroom barley

**Soup Courses:**  
In full course dinners soup can be broken up into two courses. The thick soup course that consists of cream soups or bisques and the thin or clear soup course that consists of broth or water soups. To create these courses roll once on the below tables for each course.

**Antipasto:** Often served after the first protein but before the pasta an antipasto consists of various sliced meats, cheeses and vegetables served in a spread and often topped with oil. To create an antipasto roll on each of the below columns 1d4 times.

Table VI: Antipasto

d20	Meat	d20	Cheese	d20	Other
1-2	Ham	1-2	American	1-2	Mushrooms
3-4	Prosciutto	3-4	Cheddar	3-4	Artichoke Hearts
5-6	Salami	5-6	Pepperjack	5-6	Olives
7-8	Pepperoni	7-8	Colby	7-8	Roasted Garlic
9-10	Lox	9-10	Mozzarella	9-10	Peperoncini
11-12	Anchovy	11-12	Swiss	11-12	Pepperoni
13-14	Pickled Herring	13-14	Provolone	13-14	Breadsticks
15-16	Turkey	15-16	Feta	15-16	Tomatoes
17-18	Chicken	17-18	Monterey Jack	17-18	Rolls
19-20	Roast beef	19-20	Cottage Cheese	19-20	Infused oil

**Pasta:** Usually served after the antipasto and before the second protein course. To generate a pasta course roll once on the below table.

Table VII: Pasta

d20	Pasta	d20	Pasta
1	Pesto Cavatappi	11	Rotini with oil and dried peppers
2	Lasagna	12	Farfalle with peas in cream
3	Baked Ziti	13	Pasta with mushroom sauce
4	Penne in vodka sauce	14	Rigatoni with suet sausage
5	Stuffed Rigatoni	15	Butter spaghetti with olives and tomato
6	Spaghetti alla puttanesca	16	Spaghetti with olive oil and basil
7	Pasta alla norma	17	Pasta with garlic prawns and lemon
8	Pastina and butter	18	Linguini Alla Bolognese
9	Pasta Primavera	19	Potato Gnocchi in garlic butter
10	Spaghetti carbonara	20	Cannelloni with spinach and cheese

**Mushroom:** A mushroom course is often served after the fish course and before the meat course. To create a mushroom course roll once on each of the below columns.

Table VIII: Mushrooms

d20	Mushroom	d20	Serving Method
1	Button	1	Raw
2	King Trumpet Mushroom	2	Dried
3	Golden Needle mushroom	3	Marinated in vinegar
4	Shiitake	4	Boiled
5	Portabella	5	Steamed
6	Mild Milkcap	6	With greens
7	Gypsy Mushroom	7	Over risotto
8	Golden Chanterelle	8	Drizzled with oil
9	Stone Mushroom	9	With pasta
10	Giant Puffball	10	With scallions
11	Spike-caps	11	Grilled
12	Coral Fungus	12	Stewed
13	Dryad's Saddle	13	Stuffed with crab
14	Red-capped Scaber Stalk	14	Stuffed with seasoned bread
15	Birch Bolete	15	Sautéed
16	Caesar's Mushroom	16	Stuffed with cheese and peppers
17	Sheep's Head	17	Over herb rice
18	Trumpet of Death	18	With sautéed onions
19	Mixed - Roll twice	19	Puffs
20	Mixed - Wild	20	Mixed - Roll twice



**Sweetbreads:** The sweetbreads are the glands of the thymus and pancreas. Sweetbreads are often served as an alternative to a mushroom course, after the fish but before the meat. To create a sweetbread course roll once on each of the below columns.

Table IX: Sweetbread

d20	Sweetbread	d20	Served With
1	Fried Pork	1	By themselves
2	Grilled Pork	2	Garnished with parsley
3	Poached Pork	3	Over Risotto
4	Braised Pork	4	Wrapped in bacon
5	Sautéed Pork	5	With noodles and sauce
6	Fried calf	6	With a lemon sauce
7	Grilled calf	7	With mixed steamed vegetables
8	Poached calf	8	In onion consommé
9	Braised calf	9	Over mushrooms
10	Sautéed calf	10	With scallions and onion blossoms
11	Fried Beef	11	Over apple slices
12	Grilled Beef	12	With lump crab
13	Poached Beef	13	In bean soup
14	Braised Beef	14	With tuna steak
15	Sautéed Beef	15	In a veal glaze
16	Fried Lamb	16	With sautéed onions
17	Grilled Lamb	17	In balsamic reduction
18	Poached Lamb	18	With sausage
19	Braised Lamb	19	With steamed cabbage
20	Sautéed Lamb	20	Over asparagus



**Protein Courses:** Several protein courses are usually served throughout the meal. The first of these is usually a fish or shellfish course. While the fowl course may fall before or after the meat course which is often the central course of a meal. To create a protein course roll once on the appropriate table below.

Table X: Fish

d20	Fish
1	Broiled Swordfish Steaks
2	Steamed halibut
3	Broiled Fresh Mackerel
4	Crab-stuffed Sole
5	Baked Flounder
6	Fishcakes
7	Pickled Herring
8	Fried Eel
9	Grilled Tuna Steaks
10	Grilled Salmon
11	Garlic Baked Sea Bass
12	Poached Red Snapper
13	Spiced Marlin Steaks with cracked pepper
14	Smoked Eel ( <i>Gerookte paling</i> )
15	Blackened catfish with lemon
16	Baked Sardines wrapped in Grape leaves
17	Grilled Trout
18	Haddock Balls
19	Smoked Salmon with ginger
20	Whole Fish In Herb Marinade

Table XI: Fowl

d20	Fowl
1	Roast Duck
2	Roast Goose
3	Roast Chicken
4	Roasted Pheasant
5	Roasted Quail
6	Roasted Turkey
7	Chicken Marsala
8	Pan Fried Chicken
9	Duck al'Orange
10	Roast Turducken
11	Duck in Fig Sauce
12	Cornish Game Hen
13	Quail with Pomegranate Glaze
14	Pheasant in cream sauce
15	Spiced Game Hen
16	Quail Stuffed with Grapes
17	Duck Confit
18	Goose in Raspberry sauce
19	Broiled Quail wrapped in Bacon
20	Chicken Pot Pie

Table XII: Meat

d20	Meat
1	Veal Cutlets
2	Tenderloin
3	Sirloin
4	Roasted Boar
5	Prime Rib
6	Pot Roast
7	Mutton Stew
8	Leg of Lamb
9	Honey Glazed Ham
10	Crown Roast
11	Braised Rabbit
12	Babyback Ribs
13	Rabbit in mustard sauce
14	T-Bone porterhouse Steak
15	Porkchops in gravy
16	Cider and Beer Braised Pork
17	Grilled Lamb Chops
18	Beef tips in mushroom sauce
19	Deer in Burgundy Sauce
20	Venison Cutlets with fried apples



Table XIII: Shellfish

d20	Shellfish	d20	Shellfish
1	Crawfish etouffee	11	Stuffed Lobster Tail
2	Shrimp Gumbo	12	Boiled Crawfish with vegetables
3	Stuffed Mussels	13	Boiled Whole Lobster
4	Baked Clams with vegetables	14	Sautéed Scallops in butter
5	Paella	15	Raw Oysters with butter
6	Fruits de mer	16	Moules Frites (Mussels and Fries)
7	Crab legs and Butter	17	Dried Sea Cucumber in wine sauce
8	Boiled Whole Crab	18	Breaded fried scallops
9	Grilled Shrimp Kabobs	19	Salted periwinkles (A sea Snail)
10	Steamed Clam	20	Steamed nerites (A sea or river Snail)

Table XIV: Vegetables

d20	vegetable	d20	vegetable
1	Asparagus in vinegar	11	Fried Zucchini
2	Broccoli with Cheese	12	Collard Greens
3	Sweet peas with honey	13	Fresh green beans
4	Corn on the cob	14	Stuffed Artichokes
5	Mashed potatoes	15	Marinated Beets
6	Baked potatoes	16	Fresh Carrots
7	Baked Yams	17	Pickled cabbage
8	Boiled Brussels sprouts	18	Steamed Mixed Vegetables
9	Green bean Casserole	19	Grilled Eggplant
10	Boiled Spinach	20	Roasted turnips

**Vegetable:** The vegetable course often follows the main meat course but may also replace one of the starters, antipasto or be served as a side for the protein courses. To create a vegetable course roll once on the below table.

Table XV: Salad

d20	Salad	d20	Salad
1-2	Caesar Salad	11-12	Grilled Chicken Salad
3-4	Arugula-Fennel Salad	13-14	Cranberry Spinach
5-6	Chef salad	15-16	Insalata Caprese
7-8	Cobb Salad	17-18	Crab Louie salad
9-10	Greek Salad	19-20	Garden Salad

**Salad:** The salad course is traditionally served after the meat course but may be served at the beginning of the meal in American-style meals. To create a salad course roll once on the salad table.

Table XVI: Breads

d20	Breads	d20	Breads
1	Ale Bread	11	Nut Bread
2	Assorted Rolls	12	Onion Bread
3	Baguettes	13	Pita
4	Barley	14	Pumpernickel
5	Biscuits	15	Raisin Bread
6	Buttermilk Bread	16	Rye
7	Croissant	17	Soda Bread
8	Flatbread	18	Sourdough
9	Ginger Bread	19	Sweet Bread
10	Honey Wheat	20	Wheat

**Bread:** Bread courses are often served as a way to break up the heavier fares and are often accompanied with jam or butter. To create a bread course roll 1d4 times on the bread table.

**Cheese Course:** The cheese course is often served toward the end of a meal; alternatively, cheese may be served instead of the cold starter. This course also may include crackers or bread. To create a cheese course roll 1d4 times on the cheese table. Additionally, one or two rolls on the bread table can be added to this course.

Table XVII: Cheeses

D20	Cheeses	D20	Cheeses
1	Appenzeller	11	Limburger
2	Brie	12	Monterey Jack
3	Camembert	13	Mozzarella
4	Cheddar	14	Munster
5	Colby	15	Parmesan
6	Cottage Cheese	16	Provolone
7	Edam	17	Romano
8	Feta	18	Roquefort
9	Gorgonzola	19	Stilton
10	Gouda	20	Swiss

Table XVIII: Frozen sweet

d20	Frozen Sweet
1-2	Shaved Ice with fruit syrup
3-4	Ice Cream with chocolate sauce
5-6	Ice Cream
7-8	Sherbet
9-10	Italian Ice
11-12	Sorbet
13-14	Sorbet (Alcoholic)
15-16	Frozen fruit cup
17-18	Frozen Melon Balls
19-20	Chilled Strawberries and cream

**Frozen Sweet:** A frozen sweet course consists of a cold dessert, usually ice cream or sorbet, but might also include frozen fruits. To create a frozen sweet course roll once on the provided table.

**Cream Sweet:** The cream sweet course consists of a dessert pudding and is usually served toward the end of a meal. To generate a cream sweet course roll once on the below table.

Table XIX: Cream Sweet

d20	Cream Sweet	d20	Cream Sweet
1	Plum Pudding	11	Trifle
2	Panna Cotta with caramel	12	Zabaione
3	Almond Blancmange	13	Rice Pudding
4	Crème brûlée	14	Figgy Pudding
5	Fool	15	Bread Pudding
6	Crème caramel (Flan)	16	Tapioca Pudding
7	Custard	17	Sussex Pond Pudding
8	Chocolate Mousse	18	Spotted Dick with Custard
9	Pot de crème	19	Dead Man's leg (Jam Roly-Poly)
10	Syllabun	20	Sticky Toffee Pudding

**Pastry:** Pastry consists of a sweet, light and flaky dough usually filled with a cream or jelly. Pastry courses can be served after a protein course to break up the heavy courses or at the end of the meal. To create a pastry course roll 1d4 times on the below table.

Table XX: Pastry

D20	Pastry
1-2	Tarts – An open top flaky pastry crust filled with fruit or custard and baked.
3-4	Cannoli – A tube-shaped fried shell filled with a sweet blend of cheese.
5-6	Pignolata – A soft pastry covered in chocolate and lemon flavored icing.
7-8	Struffoli – Deep fried marble-sized balls of dough covered in honey, bits of orange rind and chopped nuts. Best served warm.
9-10	Zeppole – Deep fried balls of dough topped with powder sugar. They may be filled with custard, jelly or cream.
11-12	Cinnamon Rolls – A pastry that has a cinnamon coating on one side and is rolled, cinnamon side in, into a spiral. These are sometimes drizzled with frosting.
13-14	Éclair – A long thin pastry filled with cream and crowned in chocolate.
15-16	Petit Four – A small layer cake that comes in many flavors and varieties and may include puffed pastry, meringue, jelly or a covering of chocolate.
17-18	Mille-Feuille – A pastry made of alternating layers of puffed pastry and cream. The pastry is topped with icing of vanilla and chocolate.
19-20	Danish – A round puff pastry with a center filled with a sweet cheese, or fruit jam. These are sometimes drizzled with frosting.

**Petit Four:** The petit four is a small layered cake or stuffed pastry that is usually decorated elaborately. Petit fours are served toward the end of the meal. To create a petit four roll once on each of the columns below. In larger feasts, 1d4 petit four options may be available.

Table XXI: Petit four

d20	Cake	d20	Filling	d20	Covering
1-2	Puff pastry	1-2	None	1-2	None
3-4	Cheesecake	3-4	Butter cream	3-4	Dipped in hard chocolate
5-6	Yellow Sponge	5-6	Boston Cream	5-6	Covered in butter cream
7-8	Chocolate Sponge	7-8	Strawberry Jam	7-8	Covered in modeling chocolate
9-10	Rum Cake	9-10	Chocolate Cream	9-10	Covered in fondant
11-12	Pound Cake	11-12	Meringue	11-12	Drizzled in chocolate sauce
13-14	Devil's Food Cake	13-14	Banana cream	13-14	Drizzled with strawberry sauce
15-16	Angel Food Cake	15-16	Caramel	15-16	Topped with chocolate mouse
17-18	Pate a Choux (Éclair dough)	17-18	Crushed Cookies (Vanilla or Chocolate)	17-18	Topped with dollop of whip cream
19-20	Roll Twice	19-20	Raspberry Jam	19-20	Covered in meringue

Table XXI: Petit four (continued)

d20	Shape
1-2	Ball
3-4	Cylinder (vertical)
5-6	Cylinder (Horizontal)
7-8	Square
9-10	Rectangle
11-12	Egg shaped
13-14	Triangle
15-16	Pyramid
17-18	Dome
19-20	Roll twice

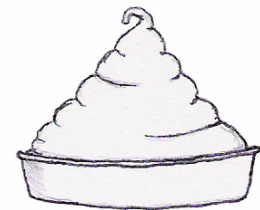




Table XXII: Fruit

D20	Common	D20	Exotic
1	Gooseberry	1	Banana
2	Apple	2	Strawberry
3	Lime	3	Pomegranate
4	Lemon	4	Pineapple
5	Pear	5	Kiwi
6	Pumpkin	6	Dragon Fruit
7	Cranberry	7	Rose Hip
8	Blueberry	8	Orange
9	Elderberry	9	Rhubarb
10	Raspberry	10	Grapefruit
11	Blackberry	11	Date
12	Huckleberry	12	Watermelon
13	Cantaloupe	13	Date-Plum
14	Muskmelon	14	Grape/Raisin
15	Honeydew	15	Summer Squash
16	Cherry	16	Horned Melon
17	Plumb/Prune	17	Fig
18	Butternut Squash	18	Coconut
19	Boysenberry	19	Avocado
20	Breadfruit	20	Apricot

**Fruit:** A fruit course is often served toward the end of the meal but may also replace the cold starter, salad, vegetable or be used between proteins as a palate cleanser. Alternately fruit can be served with the salad or on the side of the main course. To create a fruit course roll 1d6 times on the common, exotic or both fruit tables. If used as a side dish, only roll once or twice.

**Nuts:** Nuts are often served as the final course of a large meal and are usually served alongside coffee or tea. Nuts could also be served with the fruit course or any dessert course. To create a nut course roll 1d4 times in the nut table.

Table XXIII: Nuts

D20	Nuts
1-2	Almond
3-4	Walnut
5-6	Chestnut
7-8	Pumpkin Seeds
9-10	Cashew
11-12	Peanut
13-14	Pine Nut
15-16	Pistachio
17-18	Pecan
19-20	Sunflower seeds

**Intermezzo:** In addition to the above courses many formal meals may feature an Intermezzo or palate cleansing course. These courses usually occur after the fish course and before the main but could also occur after any pungent or heavy course. An Intermezzo consists of a small lime or lemon sorbet or a glass of white wine.

**Cordials:** An alternative last course instead of nuts could be the coffee and cordials course. In this course a selection of sweet licorice and drinks are offered alongside coffee or tea.



## Bonus: Using This Product With The Original Feasts for All Occasions.

The tables in this product can be used with the original *Two Bit Tables: Feasts for All Occasions*. The hot and cold start tables can be substituted for the original appetizer tables. If a result of caviar is rolled as an appetizer, rolling on the caviar table can give a specific type of caviar. The salad or pasta table can be substituted for the table in the original salad table. Any of the protein course tables can substitute for the meat column in the entree table and the vegetable table can substitute for the vegetable column in that table as well.

Table XXIV: Expanded Dessert Type

d20	Type
1-2	Cookies (Original Table VIII)
3-4	Fruit (Original Table XV)
5-6	Jelly (Original Table XI)
7-8	Nuts (Original Table IX)
9-10	Pastry (Original Table XIII)
11-12	Pie (Original Table X)
13-14	Sweet (Original Tables XII)
15-16	Frozen Sweet (Table XVIII)
17-18	Cream Sweet (Table XIX)
19-20	Petit four (Table XXI)

**Expanded Dessert Type:** This table can be used to include the new dessert tables in this product as options for the desert course in the original Two Bit Table: Feast for all Occasions.

**Table substitutions:** For a more mechanical system to incorporate these tables whenever a substitution is available before rolling on the chart roll a d20 and consult the below table

Appetizer: 1-8 Appetizer table, 9-14 Hot starter,  
15-20 Cold Starter.

Soup: 1-8 Original Soup table,

9-14 Thick Soup, 15-20 Thin Soup.

Salad or Pasta: 1-10 Original Table, 11-20 New table

Entree (Meat Column): 1-4 Original Meat Column, 5-8 Fish, 9-12 Fowl,  
13-16 New Meat Table, 17-20 Shellfish.

Entree (Vegetable Column): 1-10 Original Vegetable Column, 11-20 New Vegetable Table.

**Antipasto replacing salad:** The antipasto table can be used either when the salad result of antipasto is rolled or it could replace the salad course when pasta is rolled coming before the pasta. Alternatively, if pasta is present, add an antipasto course before the pasta and keep the salad after.

**Mushrooms or Sweet read:** In a sit-down dinner, there is a 40% chance that a sweet bread or mushroom course will be served before the entree. A displayed meal only has a 10% chance of having this course and a party never has this course.