

TWO BIT TABLES



Feasts for All Occasions

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Feasts for All Occasions

Welcome to *Two Bit Tables: Feasts For All Occasions*. There is no better way to celebrate than with a grand feast. Whether held to honor conquering heroes, celebrate a holiday or honor a guest at court, feasts are part of the landscape of most roleplaying games. Unfortunately, the smells, sights and sounds of these grand occasions are all too often glanced over to get to the next crucial plot point. This is regrettable as eating is one of the few shared experiences to which almost everyone can relate. A good description of a waiting meal can conjure memories of smells and tastes in the minds of players and can even be used to set the mood. Well, never fear friends, as Healing Fireball Publications is here with a collection of tables designed to let you quickly design feasts of any size.

Feasts Types

A feast as defined in this product is any large or lavish meal that goes beyond what even a high quality inn would serve as a large meal. For the purposes of using the tables below, feasts tend to fall into one of three types, each with their own chance of having the various courses listed in the tables below.

To design a feast using this product you must first determine what type of feast it is. Then roll percent for each of the courses and consult the list under each type below.

Sit-Down: A sit-down feast is the standard lavish feast where food is brought out on carts or platters in courses to the guests that are usually sitting at several long tables. These types of feast usually consist of at least three distinct courses and may consist of all 6 courses listed in this product.

Chance of having a course:

Appetizer – 60% Soup – 60% Pasta – 80% if regional, 10% if not Salad – 80%
Entree – 100% Dessert – 70% Drink – 100% Cheese – 60% Fruit – 40%*

Displayed: A displayed feast consists of a feast where all the food is either placed on a separate table or in the center of the table where guests eat. There are no distinct courses and the food is often laid out from appetizer to dessert along the table. As these feasts are usually “serve yourself,” soup is often excluded due to the need for a separate bowl.

Chance of having a course:

Appetizer – 80% Soup – 20% Pasta – 60% if regional, 10% if not Salad – 60%
Entree – 90% Dessert – 70% Drink – 100% (Usually Punch) Cheese – 70%
Fruit – 60%*

Party: A Party Feast is a lavish spread usually served at a masquerade or ball. The foods are usually served on side tables and, while decadent, they usually don't consist of a full meal.

Chance of having a course:

Appetizer – 80% Soup – 10% Pasta – 40% if regional, 10% if not Salad – 60%
Entree – 10% Dessert – 100% Drink – 90% Cheese – 50% (usually soft cheeses)
Fruit – 70%*

* This is the chance that fruit will be served in addition to any rolls on the dessert table that result in fruit.

Feast Size

While all feasts are considered to be much larger than average meals, the larger the feast the more options there are for any one course. Below is a list of the different feast sizes and number of times you roll on each table for that feast.

Table I: Feast Size

d20	Feast Size
1-4	Tiny: All courses only have a single option offered except Dessert which has 1d4
5-10	Small: Appetizers – 1d4, Soup, Pasta, Salad – 1, Entree – 1d4 meat, 1d4 vegetable and bread, Dessert – 1d6, Drink – 1d4, Cheese – 1d4, Fruit – 1d4
11-17	Average: Appetizers – 1d6, Soup, Pasta, Salad – 1d2, Entree – 1d4 meat, 1d6 vegetable and bread, Dessert – 1d8, Drink – 1d4, Cheese – 1d4, Fruit – 1d6
18-19	Large: Appetizers – 1d8, Soup, Pasta, Salad – 1d2, Entree – 1d6 meat, 1d6 vegetable and bread, Dessert – 1d10, Drink – 1d6, Cheese – 1d6, Fruit – 1d6
20	Huge: Appetizers – 1d8, Soup, Pasta, Salad – 1d4, Entree – 1d8 meat, 1d8 vegetable and bread, Dessert – 1d12, Drink – 1d8 or an open bar, Cheese – 1d8, Fruit – 1d6

The Courses

Appetizers: Appetizers are served at the beginning of a meal and are usually served in small portions. Their purpose is to start the palate and make the eater hungrier. Many of the items in the table below may also be served as a side dish of an entree. You can substitute a roll on this table for a roll on the entree vegetable table for even more variety.

Table II: Appetizers

d20	Appetizer	d20	Appetizer
1	Artichoke Hearts	11	Mussels
2	Beef Carpaccio	12	Oysters
3	Bruschetta	13	Pâté
4	Calamari	14	Prosciutto and Mozzarella
5	Canapés	15	Scallops
6	Caviar	16	Short Ribs
7	Crab Puffs	17	Shrimp
8	Deviled Eggs	18	Steak Tartar
9	Hardboiled Quail Eggs	19	Stuffed Mushrooms
10	Meatballs	20	Tuna Tartar



Soups: Soups are a liquid course usually served after appetizers and either before or after the salad course. Soup must be eaten from a bowl in a sit down feast it is usually either served from a soup tureen to guests or it is brought out in bowls.

Pasta: In areas where pasta is common, this is an almost indispensable course that follows the salad course and might be served instead of a soup. In areas where pasta is not common it is usually only served as an exotic delicacy at lavish feasts.

Table III: Soups

d20	Soup	d20	Soup
1	Beef Stew	11	French Onion
2	Borscht	12	Gazpacho
3	Cabbage	13	Leek
4	Cheese Soup	14	Lobster Bisque
5	Chicken Broth	15	Mushroom
6	Clam Chowder	16	Oxtail
7	Corn Chowder	17	Potato
8	Cream of Broccoli	18	Pottage
9	Cream of Chicken	19	Split Pea
10	Cream of Potato	20	Vichyssoise

Table IV: Pasta

d20	Pasta
1-2	Cheese Ravioli
3-4	Fettuccini alfredo
5-6	Lasagna
7-8	Meat Ravioli
9-10	Penne and vodka
11-12	Spaghetti and meat sauce
13-14	Stuffed Manicotti
15-16	Stuffed Shells
17-18	Tortellini in Broth
19-20	Ziti

Salads: Salads are usually cold mixes containing at least one vegetable. They are usually served after appetizers and either before or after the soup.

Table V: Salads

d20	Salads
1-2	Antipasto – A non-mixed salad containing traces of cured meats, marinated vegetables, olives, small pickles, soft cheeses.
3-4	Chicken Salad – A tossed salad containing common vegetables and strips of chicken.
5-6	Coleslaw – A salad consisting primarily of raw shredded cabbage and carrot; it is usually mixed with either an oil and vinegar dressing or a mayonnaise dressing.
7-8	Fish Salad – Strips of Fish (Salmon/Cod) make a base for an onions, herbs and edible flower salad. Usually drizzled with vinegar and oil.
9-10	Ham Salad – A Salad of mixed vegetables and diced ham. Sometimes contains sliced hardboiled egg.
11-12	Herb Salad – A salad made of a mix of leafy pungent herbs and edible flowers, usually seasoned with vinaigrette.
13-14	Mixed Greens – A tossed salad containing a mix of common vegetables.
15-16	Olive Marinade – A mix of various olives marinated in vinaigrette with spices.
17-18	Panzanella – A Bread salad consisting of sliced cubes of bread mixed with tomatoes and seasoned with oregano, basil and oil. May also contain meat such as ham or bacon.
19-20	Pasta Salad – A cold pasta dish containing a mix of noodles usually with vegetables such as olives, broccoli or tomatoes. The salad's dressing is usually mayonnaise or oil-based.

Entree: The entree is the main course of a meal. It usually consists of at least one meat, a vegetable or other side, and a bread. The entree is served after the appetizer, soup, salad and pasta courses but before the dessert course.

Table VI: Entree

d20	Meat	d20	Vegetables	d20	Breads
1	Boiled Crab	1	Artichoke	1	Ale Bread
2	Braised Rabbit	2	Asparagus	2	Assorted Rolls
3	Crown Roast	3	Baked Potatoes	3	Baguettes
4	Grilled Salmon	4	Beets	4	Barley
5	Honey Glazed Ham	5	Brussels Sprouts	5	Biscuits
6	Leg of Lamb	6	Cabbage	6	Buttermilk Bread
7	Lobster	7	Carrots	7	Croissant
8	Mutton Stew	8	Corn	8	Flatbread
9	Pot Roast	9	Cucumbers	9	Ginger Bread
10	Prime Rib	10	Eggplant	10	Honey Wheat
11	Roast Duck	11	Leeks	11	Nut Bread
12	Roast Goose	12	Mashed Potatoes	12	Onion Bread
13	Roasted Boar	13	Mushrooms	13	Pita
14	Roasted Chicken	14	Olives	14	Pumpernickel
15	Roasted Pheasant	15	Peas	15	Raisin Bread
16	Roasted Quail	16	Pickles	16	Rye
17	Roasted Turkey	17	Shallots	17	Soda Bread
18	Sirloin	18	Spinach	18	Sourdough
19	Tenderloin	19	Squash	19	Sweet Bread
20	Veal Cutlets	20	Turnips	20	Wheat



Dessert: Dessert is the final course of a meal. However, in the case of Party feasts, desserts are usually served at the same time as the other courses and may even be the course around which the feast revolves (in the case of a Party feast, you could double the number of rolls on the dessert type table to represent it as the centerpiece of the feast).

Dessert is a complicated course as, unlike the other previous courses, dessert can consist of a great variety of things, from pies, to fresh fruit to nuts. To produce this great variety, the dessert table has been split up into several sub-tables. To generate a dessert course for a feast, first roll on the dessert type table once for each dessert. Then roll on the appropriate sub-table.

Table VII: Dessert Type

d20	Type
1-3	Cookies (Table VIII: Cookies)
4-6	Fruit (Table XV: Fruit)
7-9	Jelly (Table XI: Jelly (Gelatin))
10-12	Nuts (Table IX: Nuts)
13-15	Pastry (Table XIII: Pastries)
16-18	Pie (Table X: Pie)
19-20	Sweet (Tables XII: Sweets)



Cookies: Cookies are a diverse collection of small handheld confections that have a sweet or spicy flavor.

Nuts: Nuts and seeds are often served alongside other sweeter desserts to provide a savory or salty accompaniment.

Table VIII: Cookies

d20	Cookies	d20	Cookies
1	Almond Biscuit	11	Lady Fingers
2	Biscotti	12	Madelines
3	Butter	13	Oatmeal
4	Chocolate Chip	14	Peanut Butter
5	Coconut Macaroon	15	Pecan
6	Digestive Biscuit	16	Pfeffernüsse
7	Fruit Bars	17	Shortbread
8	Gingerbread	18	Springerle
9	Jumbles	19	Sugar
10	Kifli	20	Wafers and Cream

Table IX: Nuts

d20	Nuts
1-2	Almond
3-4	Cashew
5-6	Chestnut
7-8	Peanut
9-10	Pecan
11-12	Pine Nut
13-14	Pistachio
15-16	Pumpkin Seeds
17-18	Sunflower seeds
19-20	Walnut

Pie: Pie is a form of filled pastry crust. Sweet pies are usually a staple of dessert.

Table X: Pie

d20	Pie
1	Apple – A pie crust filled with sliced apples and covered in a lattice of crust
2	Banana Cream – A pie made of a cream pie base mixed with the exotic banana
3	Banana Cream Pie – A pie crust filled with a mix of vanilla cream pudding and sliced bananas
4	Blackberry – A pie crust filled with blackberries and blackberry jam and covered with a solid top
5	Blueberry – A pie crust filled with blueberries and blueberry jam and covered in a lattice of crust
6	Cheesecake – A pie filled with a mix of cream and soft cheese that gel into a thick pudding
7	Cherry – A pie filled with cherries and cherry jam and covered with a lattice of crust
8	Chocolate Cream – A pie with a chocolate pudding like filling
9	Cream – A pie filled with a pudding like vanilla cream
10	Custard – A pie made of a baked crust and filled with a chilled heavy custard usually covered with powdered cinnamon
11	Gooseberry – A pie filled with gooseberries and gooseberry jam
12	Lemon Meringue – A pie filled with lemon gelatin and topped with fluffy meringue
13	Maple – Made the same way as sugar pie but with maple syrup instead of brown sugar; it is a cheaper alternative
14	Mince Pie – A pie filled with a mixed fruit and suet filling
15	Pecan – A pie filled with a custard made of corn syrup and pecans
16	Pumpkin – A pie filled with a custard made of mashed pumpkin
17	Rhubarb – A pie filled with diced rhubarb and sugar and covered with a solid crust top
18	Strawberry – A decadent pie made from a baked crust and the exotic strawberry
19	Sugar – A pie filled with a mix of cream, butter and brown sugar and cooked to form a caramel-like substance
20	Sweet Potato – A pie filled with mashed sweet potatoes and brown sugar

Jelly (Gelatin): Elaborate sculpted gelatins were considered luxurious and often served as a core part of dessert.

Table XI: Jelly (Gelatin)

d20	Jelly (Gelatin)	d20	Jelly (Gelatin)	d20	Jelly (Gelatin)	d20	Jelly (Gelatin)
1	Almond Milk	6	Containing Gold Flecks	11	Mint	16	Rhubarb
2	Apple Mousse	7	Cream	12	Pears	17	Rose Hip
3	Blackberry	8	Date	13	Plumb	18	Rosemary
4	Champagne	9	Elderberry	14	Quince	19	Sage
5	Chocolate Mousse	10	Fig	15	Red Wine	20	Vanilla Mousse

Sweets: Sweets are confections made from sugar and that usually have a very sweet taste.

Table XII: Sweets

D20	Sweet
1-2	Rock Candy – Crystallized sugar on a string, sometimes flavored with fruit juice.
3-4	Toffee – A sweet made of boiled molasses, butter and milk. It is often mixed with nuts or raisins.
5-6	Sugared Mint Leaves – Mint leaves dipped in honey or sugar.
7-8	Taffy – Boiled sugar and butter flavored with herbs or juice and pulled until fluffy.
9-10	Caramel – A soft candy made of vanilla, sugar and milk boiled. Sometimes mixed with nuts for peanut brittle.
11-12	Turkish Delight – A soft jelly-like sweet made of starch and sugar that is often flavored with rosewater and lemon and may contain nuts.
13-14	Torrone – A nougat sweet made of honey, sugar and egg white with nuts and shaped like a rectangle.
15-16	Marshmallow – Sugar and gelatin wiped fluffy and flavored with extract from the marshmallow plant root.
17-18	Pe-de-moleque – A sweet bar made of peanuts and molasses.
19-20	Gumdrops – A sugared mix of gelatin and pectin that is often flavored with fruit juice.

Pastries: The pastry is a varied assortment of baked goods that are usually made with puffy crusts/covers. Like pie, pastries are a staple of desserts.

Table XIII: Pastries

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 cakes 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.



Other Food

Some foods do not fit into a single course, either because they can be served with multiple courses or they are served throughout the meal. These items are treated as separate courses for the purpose of the chance of their appearance and how many appear. Suggestions of when to serve these items are given in their descriptions.

Cheese: Cheese is an essential component to any fancy meal. It may be served alongside either the appetizer, the pasta, the salad, the soup or the entree course. If served with the appetizer, cheese is usually cut into cubes or slices and most often only mild cheeses are served. When served with the salad, pasta or soup, the cheese is often grated or shredded to be used as a topping. Finally, whole wedges or wheels may be served with the entree to be cut into portions by the guests.

Fruit: Fresh fruit can be served with the appetizer, the salad or as a side to the entree as well as being part of dessert. Fruit is split into two columns - a common and an exotic column. Only rich or lavish feasts should feature exotic fruit. When choosing whether to use an exotic fruit two rules are useful. First, there is only a 10% chance that a feast will feature an exotic fruit and, second, no more than two exotic fruits should be featured in a single feast.

Table XIV: Cheese

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

Table XV: Fruit

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



Drinks: Drinks are served throughout the feast. The most lavish feasts may have an open bar, meaning all the drink options listed below are available except Punch.

Tables XVI: Drinks

d20	Drinks	d20	Drinks
1	Absinth	11	Red Wine
2	Cognac	12	Rosè
3	Dark Ale	13	Scotch
4	Gin	14	Sherry
5	Hard Cider	15	Sweet Liquors/Cordials
6	Hot Black Tea	16	Warm Brandy
7	Hot Cocoa	17	Warm Mulled Cider
8	Mead	18	Warm Spiced Wine
9	Punch (Alcoholic)	19	Whiskey
10	Punch (Non-Alcoholic)	20	White Wine



Bonus: Setting Details

Below are two bonus tables each with ten options for additional details about venue.

Table XVII: Table Settings

d20	Table Setting
1-2	Cornucopia overflowing with fresh fruit
3-4	Fine red silk runner down the center of the table
5-6	Large centerpiece of a silver candelabra
7-8	Large central ice sculpture
9-10	Linen tablecloths embroidered with a floral pattern
11-12	Places set with crystal and china embossed with platinum
13-14	Settings are simple wood/clay designs
15-16	Silver plaques adorned with guests' names at each seat
17-18	Silverware engraved with owner's monogram
19-20	White linen tablecloth covering the tables

Table Settings:

This table gives some variations on the traditional table settings that can be used to add color to your feast.

Table XVIII: Room Features

Room Features: This table gives some common focal points that can give the feasting room some style of its own.

d20	Room Features
1-2	Chairs are intricately carved and gilded with gold
3-4	Colorful silk ribbons hang from the ceiling
5-6	Floor with intricate mosaic in it
7-8	Hall has a raised podium or dais at one end
9-10	Large central hearth around which the tables are placed
11-12	Large crystal chandelier in center of room
13-14	Large fresco covers walls and ceiling
15-16	Marble floor
17-18	Room has large colorful stained glass windows in it
19-20	Walls are covered with intricate heavy tapestries