



Feasts for All Occasions - Breakfast and Brunch

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Feasts for All Occasions - Breakfast and Brunch

Welcome to *Two Bit Tables: Feasts For All Occasions – Breakfast and Brunch*. As discussed in the original *Two Bit Tables: Feasts for All Occasions* products, eating is one of the few shared human experiences. We hold feasts to mark weddings, births, and deaths, to mark holidays and to show solidarity or fraternity with others. 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. In this new addition of *Two Bit Tables: Feasts for All Occasions* we expand on the original's theme to include the start of the day with tables for generating breakfast and brunch.

What is a Feast?

A feast as defined in this product line is any meal that is designed to feed multiple people or be presented as part of an event or celebration. These meals go beyond what even a high quality inn would serve as a large meal for a single person. For the purpose of this product feasts fall into several subcategories; to start generating a feast with this product choose the category below that best fits the type of feast you are designing and roll percentile dice for each course to see if it is present in the feast.

Sit-Down: A sit-down feast has the individual courses brought out on carts or platters to the guests, who are usually sitting at several long tables. These types of feasts usually consist of at least three distinct courses and may have every food type presented as its own course.

Chance of having a course:

Hot and Cold Cereal – 70% Egg Dishes – 100% Meat – 80% Hot Breakfast Cakes – 80% Bread – 60% Muffins – 60% Breakfast pastry – 70% Cake and Pie – 50% Other – 60% Fruit – 80% Drinks – 100%

Buffet/Family style: A buffet/family style 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 will eat. There are no distinct courses in buffet/family style.

Chance of having a course:

Hot and Cold Cereal – 70% Egg Dishes – 100% Meat – 100% Hot Breakfast Cakes – 60% Bread – 100% Muffins – 80% Breakfast pastry – 100% Cake and Pie – 50% Other – 60% Fruit – 80% Drinks – 100%

Party: A party style feast is a lavish spread usually served at a dance 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:

Hot and Cold Cereal – 20% Quiche – 60%* Meat – 80% Hot Breakfast Cakes – 40% Bread – 100% Muffins – 100% Breakfast pastry – 100% Cake and Pie – 50% Other – 60% Fruit – 80% Drinks – 100%

* Quiche could also be replaced with deviled eggs.

Course Design

Unlike previous installments of *Two Bit Tables: Feasts For All Occasions* the tables here are not broken up by courses as the most common brunch or breakfast type is the buffet/family style. So to use this product with a sit-down meal you must construct courses from the below tables. Below are some example courses suitable for these sit-down feasts.

Bread and cereal course: Combine the Hot and Cold Cereal table with the Bread table.

Muffin Course: Muffin table served with butter and jam.

Entree Course: Usually combines the Egg Dish table with the Meat table and either the Bread table or the Hot Breakfast Cakes table.

Dessert: Use either the Breakfast Pastry table or the Pie and Cake table.

Fruit: Use the Fruit table, usually served with sugar or whipped cream.

Other Courses: Many of the items on the Other Breakfast Foods table can stand as courses of their own or be part of the entree course.

Feast Size

While all feasts are considered to be much larger than average meals, the larger the feast the more options there are from any one table. 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 tables only have a single option offered except Breakfast Pastry and Drinks which have 1d4
5-10	Small: Hot and Cold Cereal – 1d4 Egg Dishes – 1d4 Meat – 1d2 Bread – 1d2 Muffins – 1d4 Hot Breakfast Cakes – 1 Breakfast pastry – 1d4 Cake and Pie – 1d4 Other – 1 Fruit – 1d4 Drinks – 1d4
11-17	Average: Hot and Cold Cereal – 1d4 Egg Dishes – 1d6 Meat – 1d4 Bread – 1d4 Muffins – 1d4 Hot Breakfast Cakes – 1d4 Breakfast pastry – 1d6 Cake and Pie – 1d4 Other – 1d4 Fruit – 1d6 Drinks – 1d6
18-19	Large: Hot and Cold Cereal – 1d6 Egg Dishes – 1d6 Meat – 1d6 Bread – 1d8 Muffins – 1d6 Hot Breakfast Cakes – 1d6 Breakfast pastry – 1d8 Cake and Pie – 1d6 Other – 1d4 Fruit – 1d8 Drinks – 1d6
20	Huge: Hot and Cold Cereal – 1d8 Egg Dishes – 1d8 Meat – 1d8 Bread – 1d8 Muffins – 1d8 Hot Breakfast Cakes – 1d8 Breakfast pastry – 1d8 Cake and Pie – 1d8 Other – 1d6 Fruit – 1d10 Drinks – 1d6

The Food Tables

Below are the tables that can be used to create the various breakfast courses for your feast. As mentioned in the above sections about courses they can be mixed and matched to make specific courses or dishes. For example, a roll on the Bread, Egg Dish and Meat tables could make an entree of scrambled eggs with bacon and rye bread. Alternately, for a buffet meal the individual tables can be used to generate the available items of that type. Finally, some formal sit-down meals may separate each item into an individual course.

Hot and Cold Cereals: Cereals are made of cereal grains and usually served in bowls and may be accompanied or topped by fresh fruit, honey, sugar, or bread.

Hot Cereals: Hot cereals are usually thick puddings made of grains that have been milled into powder or rolled flat. They are usually made by mixing these grains with hot water or milk. They are often served topped with butter, honey, sugar, cinnamon or whipped cream.

Gruel: Gruel is a thinner variation of hot cereal that is often served in mugs and drunk. Gruel is usually made with water and considered a staple of working class nutrition. All the hot cereals in this table may be made in a thin gruel form as well as the thicker pudding form. However, this thin form is considered unacceptable to serve at social gatherings, except malted milk, which is barley gruel served in a milk base. Malted milk may be served plain or with added cocoa powder to make malted chocolate milk.

Cold Cereals: Cold Cereals are a diverse group of cereal grain products consisting of toasted grains that have been puffed with air or made into a dough and shaped into flakes, balls, or rings. Cold cereals are usually served in a bowl of milk and may be topped with sugar, cinnamon, honey or fruit.

A Note on Cold Cereals: The first cold ready-to-eat cereal was produced in America in 1863, so use of cold cereal in fantasy/medieval worlds is anachronistic. If you wish to avoid this anachronism, treat a roll of Oat Cold Cereal as a roll of Oatmeal, Corn Cold Cereal as Corn Grits, and Rice Cold Cereal as Farina.

Table I: Hot and Cold Cereal

d20	Hot and Cold Cereal
1-2	Barley Pudding
3-4	Corn Cold Cereal
5-6	Corn Grits
7-8	Farina
9-10	Malted Milk (Barley Gruel)
11-12	Millet
13-14	Oat Cold Cereal
15-16	Oatmeal
17-18	Potato Grits
19-20	Rice Cold Cereal



Egg Dishes: Eggs and egg dishes are a quintessential part of a breakfast meal - any feast that does not contain an egg dish is not truly a breakfast feast. To generate an egg dish start by rolling on Table IIa: Egg Dishes. If the result of this roll is an omelet or quiche then roll on the appropriate sub-table for a specific result. For party type feasts start by rolling on Table IIb: Quiche.

Table IIa: Egg Dishes

D20	Egg Dishes	D20	Egg Dishes
1	Coddled Egg	11	Omelet*
2	Creamed Eggs on Toast	12	Pickled Eggs
3	Deviled Eggs	13	Poached Eggs
4	Eggs Benedict	14	Quiche†
5	Kuku	15	Vegetable Egg Frittatas
6	Eggs Neptune	16	Scotch Egg
7	Eggs Over Easy	17	Scrambled Eggs
8	Eggs in a Basket	18	Shirred Eggs
9	Hard Boiled Eggs	19	Soft Boiled Eggs
10	Ham and Cheese Frittatas	20	Scrambled Eggs and Cheddar

Table IIb: Quiche

D20	Quiche
1-2	Plain
3-4	Corn Quiche
5-6	Bacon/sausage Quiche
7-8	Quiche <i>au fromage</i> (with cheese)
9-10	Smoked Salmon Quiche
11-12	Quiche <i>florentine</i> (spinach)
13-14	Quiche Lorraine
15-16	Quiche <i>provençale</i> (tomatoes)
17-18	Roasted Vegetable Quiche
19-20	Quiche <i>aux champignons</i> (with mushrooms)

Table IIc: Omelet ingredients

d20	Meat	d20	Cheese	d20	Vegetable
1-2	Bacon	1-2	American	1-2	Asparagus
3-4	Canadian Bacon	3-4	Sharp Cheddar	3-4	Avocado
5-6	Chicken	5-6	Pepperjack	5-6	Beans
7-8	Crab/Crawfish	7-8	Colby	7-8	Mushrooms
9-10	Ground Beef	9-10	Mozzarella	9-10	Onions
11-12	Ham	11-12	Swiss	11-12	Peppers
13-14	Knockwurst/Kielbasa	13-14	Provolone	13-14	Potatoes
15-16	Lox/Herring/Smoked Salmon	15-16	Feta	15-16	Roasted Garlic
17-18	Pork Roll	17-18	Monterey Jack	17-18	Spinach
19-20	Sausage	19-20	Mild Cheddar	19-20	Tomatoes

* To create a single omelet for something like a sit-down type feast, roll once or twice on each of the columns of Table IIc: Omelet Ingredients. To create an omelet station for a buffet type feast roll 1d6 times on each column of Table IIc: Omelet Ingredients.

† Quiche is a pie crust filled with a mixture of eggs whipped with cream to make a fluffy base and savory ingredients. If you roll a result of Quiche on Table IIa: Egg Dishes then roll once on Table IIb: Quiche to get a specific type of quiche.

Breakfast Meat: Meat served at breakfast most often takes the form of thinly sliced stripes of cured meat or sausages of packed spiced meat. Also, unlike at lunch and dinner, meat is often served as a side to the entree as opposed to being the center of an entree.

Table III: Breakfast Meat

d20	Meat
1-2	Bacon
3-4	Canadian bacon
5-6	Corned beef hash
7-8	Fried chicken
9-10	Ham
11-12	Irish bacon
13-14	Pork roll
15-16	Pork chop
17-18	Sausage
19-20	Sirloin steak

Table IV: Bread

d20	Bread	d20	Bread
1	Apple Dragon	11	Honey Wheat Bread
2	Bagels	12	Irish Soda Bread
3	Banana Nut	13	Milk Toast
4	Biscuits	14	Mixed Rolls
5	Biscuits with sawmill gravy	15	Pumpernickel
6	Corn Bread	16	Raisin Cinnamon
7	Croissants	17	Rye
8	English Muffin	18	Scone
9	Griddle Biscuits	19	Welsh Cake/Jam Split
10	Griddle Scone	20	Wheat

Bread: Bread is often toasted and served as a side with breakfast foods such as eggs or cereal. Bread can also be served as a course by itself between heavier courses such as a cereal and egg course to allow digestion and to cleanse the palate. Breads such as Apple Dragons, Jam Splits and corn bread can also be served as a dessert. Bread is often served with butter, cream cheese, jam or jelly.

Muffins: Muffins are small individual cakes baked in a cup or muffin tin. They are often served cut in half between the cap and base. Muffins are often served with butter, jam and jelly. Muffins can be served as a side with an entree or as a course of their own.

Table V: Muffins

d20	Muffin	d20	Muffin
1	Apple	11	Cranberries
2	Banana	12	Date
3	Banana Nut	13	Lemon poppy seed
4	Blueberry	14	Molasses
5	Bran	15	Oatmeal
6	Chocolate	16	Oatmeal raisin
7	Chocolate Chip	17	Poppy seed
8	Cream Cheese	18	Pumpkin
9	Cinnamon Raisin	19	Strawberry
10	Corn	20	Whole Wheat

Table VIa: Hot Breakfast Cakes

d20	Hot Breakfast Cake
1-2	Blini
3-4	Cheese Blintzes
5-6	Crepe*
7-8	French Toast†
9-10	Fruit Blintzes
11-12	Johnnycake
13-14	Pancakes†
15-16	Potato Pancakes (latkes)
17-18	Waffles†
19-20	Dutch Pancake (with Treacle and <i>appelstroop</i>)

Hot Breakfast Cakes: Hot Breakfast Cakes are semi-sweetened cakes that are not baked but instead cooked to a golden brown on a griddle or waffle iron. These cakes are usually flat and thin with the crepe and blintz being paper thin. They can be served sweet or savory, often topped with fruit, butter or syrup. To make a Hot Breakfast Cake first roll on Table VIa: Hot Breakfast Cakes to determine the type of cake.

*If the above roll results in a Crepe, there is a 50/50 chance the Crepe is served Sweet or Savory.

Roll a d100: 1-50 = Sweet Crepe, 51-100 = Savory Crepe.

Next roll 1d4 times on the appropriate table to generate a Crepe. To design a Crepe station for a buffet roll 1d6 times on each table to determine available ingredients. Ignore duplicates.

Table VIc: Savory Crepes

Table VIb: Sweet Crepes

d20	Sweet Crepe Filling
1-2	Apple slices
3-4	Bananas
5-6	Fresh blueberries
7-8	Butter only
9-10	Maple syrup
11-12	Mixed berry filling
13-14	Peach filling
15-16	Powdered sugar
17-18	Strawberries
19-20	Whipped cream

d20	Savory Crepe Filling
1-2	American cheese
3-4	Bacon
5-6	Canadian bacon
7-8	Cheddar Cheese
9-10	Feta Cheese
11-12	Ham
13-14	Maple syrup
15-16	Sausage
17-18	Scrambled eggs
19-20	Spinach

Table VIe: Pancake Fillings

d20	Pancake/Waffle Toppings
1-2	Apple slices
3-4	Blueberries
5-6	Butter
7-8	Honey
9-10	Ice cream
11-12	Maple syrup
13-14	Peaches
15-16	Powdered sugar
17-18	Strawberries
19-20	Whipped cream

d20	Pancake/Waffle Fillings
1-4	None
5-8	Apple sauce
9-12	Banana
13-16	Blueberry/strawberry
17-20	Chocolate chips

† If the result of the Table VIa roll is Pancakes, Waffles, or French toast you may roll on Table VIc and VIe to further flesh out the result. To make a single type of Hot Breakfast Cake roll 1d3 times on Table VIc: Savory Crepes and once on Table VIe: Pancake Filling. To create a fixings bar like at a buffet, roll 1d4 times on Table VIc and 1d2 on Table VIe.

Table VII: Breakfast Pastry

d20	Breakfast Pastry	d20	Breakfast Pastry
1	Bear Claw	11	Fruit Danish
2	Apple Strudel	12	Fruit Turnover
3	Bakewell Pudding	13	Iced Buns/ Raspberry Buns
4	Baklava	14	Milk-cream Strudel
5	Cannoli	15	Mixed Cookies
6	Cheese Danish	16	Mixed Donuts
7	Cinnamon rolls	17	Palmier
8	Cruller	18	Popovers
9	Éclair	19	Poppy Seed Roll
10	Franzbrötchen	20	Tuzzie-Muzzie

Breakfast Pastries: Breakfast Pastries are sweet confections often made of sweet puff pastry or sponge cake. They are often filled with jelly or custard and may be iced or glazed with a sugar icing.

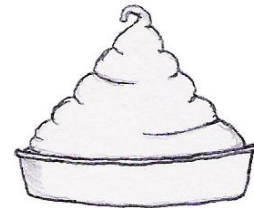


Table VIII: Cakes and Pie

d20	Cake and Pie	d20	Cake and Pie
1	Coffee Cake	11	Cherry Pie
2	Angel Food Cake	12	Crumb Cake
3	Apple Cobbler	13	Linzer Torte
4	Apple Pie	14	Monkey Bread
5	Apricot Cobbler	15	Peach Cobbler
6	Bakewell Tart	16	Pecan Pie
7	Blackberry Cobbler	17	Pumpkin pie
8	Blueberry Cobbler	18	Raspberry Cobbler
9	Boston Cream Pie	19	Strawberry Cobbler
10	Cherry Cobbler	20	Streusel

Cakes and Pie: Cakes and Pie are a common dessert addition to a breakfast or brunch. Often served with whipped cream or ice cream cakes and pies are usually served as a last course.

Cobbler: Cobbler is a form of warm breakfast pie consisting of a biscuit-like dough filled with fruit and syrup filling. Usually served in a bowl, warm cobbler can be topped with ice cream or whipped cream.

Table IX: Other Breakfast Foods

d20	Other
1-2	Bubble and Squeak
3-4	Corn Fritters
5-6	Cottage cheese
7-8	Fried Bread
9-10	Fruit Pudding
11-12	Hash browns
13-14	Home fries
15-16	Scrapple
17-18	Toad in the Hole
19-20	Yorkshire Pudding

Other Breakfast Food: There is a wide range of breakfast foods that don't fall neatly into any of the above categories.

Bubble and Squeak: Lightly fried vegetables, most commonly potatoes and cabbage.

Corn Fritters: A fried mix of corn kernels, flour and butter.

Cottage Cheese: A moist loose curd cheese with milk flavor.

Fried Bread: A slice of bread that has been pan fried.

Fruit Pudding: A fried, sliced sausage of fruit spices and suet.

Hash Browns: Fried shredded potatoes pressed into a cake.

Home Fries: Pan fried diced and seasoned potatoes.

Scrapple: Pork scraps mixed with cereals and cooked as a loaf.

Toad in the Hole: Breakfast sausage baked in Yorkshire pudding.

Yorkshire Pudding: a crusty baked pudding made of egg, flour and milk.

Table X: 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	Plum/Prune	17	Fig
18	Butternut Squash	18	Coconut
19	Boysenberry	19	Avocado
20	Breadfruit	20	Apricot

Fruit: Fruit is commonly served along with breakfast as a side, a part of dessert or a course of their own. To determine whether to roll on the common or exotic fruit column, first roll a d100 and consult the below chart.

Roll a d100: 1-75 = Common, 76-100 = Exotic.



Drinks: Multiple drinks are often served with breakfast and are served independent of the courses. The drinks usually include a hot drink, some sort of juice, and milk.

Mimosa: A mix of Orange Juice and champagne often served at brunches.

Apple Cider: Apple cider is pressed dark apple juice.

Apple Juice: Apple Juice is a clarified lighter version of apple cider.

Coffee: Ground coffee beans steeped in hot water and drained. May also be served cold.

Tea: Tea leaves steeped in hot water. Can be served with cream, and sugar. May be served cold as iced tea or cold and very sweet as sweet tea.

Table XI: Drinks

d20	Drinks
1-2	Mimosa
3-4	Apple Cider
5-6	Apple Juice
7-8	Chocolate Milk
9-10	Hot Coffee
11-12	Cranberry Juice
13-14	Hot Cocoa
15-16	Hot Tea
17-18	Milk
19-20	Orange Juice

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

As with the last two *Two Bit Tables: Feasts for All Occasions* products this installment can be combined with the originals to produce feasts with an even wider variety of options. The simplest way to add this product to the other existing products in the line would be to use the egg dish generator to make an egg course for a formal meal, likely replacing one of the protein courses or to replace the meat of the main course with an egg dish.

Table XII: Expanded Dessert Type

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

Expanded Dessert Type: This table can be used to incorporate all the dessert tables in the three *Two Bit Table: Feast for all Occasions* products when creating a dessert course. To design a dessert course using all the products, first roll on Table XII: Expanded Dessert Type to determine what table to roll on. Tables marked as Original are from the first *Feast for all Occasions*. Tables marked as More are from *Feasts for all Occasions-More Courses*.

Additional courses for brunch: Brunch stands between breakfast and lunch and thus can contain some of the courses from the other feast products.

Caviar or Roe: A caviar or roe course (More Table III) is common at both breakfast and brunch among the upper class.

Soup: A thick soup (More Table IV) course might be served at a winter brunch. Thin soup (More Table V) is more likely in a fall or spring brunch.

Antipasto: An Antipasto course (More Table VI) with bread is common at brunch. In a buffet this may be part of a salad bar.

Salad: Salad is a common offering at a brunch. To determine what salad is available roll a d100: 1-50 = (Original Salad Table V), 51-100 = (More Salad Table XV). For a buffet roll 1d4 times on the salad table to create a salad bar.

Mushrooms: A mushroom course (Table VIII) can be served at a brunch. Mushrooms can be part of a salad bar for a buffet.

To add Egg as an entree option to the original *Feast for all Occasions*: 1-16 Original Meat Column, 17-32 More Fish, 33-44 More Fowl, 45-60 More Meat Table, 61-77 More Shellfish, 78-100 Egg Dish.