



the federal

a restaurant & bar

135 cooper street, agawam, mass.
thefederalrestaurant.com 413-789-1267

banquets & plated packages

DINNER SELECTIONS

S O U P or S A L A D

choice of one included with entree

red, white & greens italian greens tossed with house aged balsamic vinaigrette, chevre & fried potato chips

bistro style caesar salad with chunky romaine hearts, garlicky caesar dressing & baguette croutons

marinated federal chopped salad with grilled bacon, chick peas, feta, avocado mousse & creamy oregano dressing (supplemental 1.95)

“fried” new england clam chowder with crisp bacon, spring potatoes & cracked pepper (supplemental 3.50)

wild mushroom minestrone with white tuscan beans, soft polenta & basil pesto

P A S T A C O U R S E

truffled “mac & cheese” with penne rigate, truffles & sotocenere cheese (supplemental 4.95)

chicken bolognese tossed with rigatoni, fontina, parmesan & spoon of mascarpone (supplemental 4.95)

pasta pomodoro penne tossed with our house soffrito sauce (supplemental 3.95)



E N T R E E S

choice of three - count due 72 hours prior to event

oven roasted filet mignon with garlic whipped potatoes, grilled asparagus & red wine sauce 49.00

grilled aged ribeye with dueling ketchups, fried "onion rings" & creamy mashed potatoes 51.00

braised beef shortribs with "real" corn polenta, garlicky haricot vert & truffle butter 42.00

grilled flank steak with horseradish whipped potatoes, haricot vert & red wine sauce 40.00

ny strip with roasted red bliss potatoes, grilled asparagus & garlic butter 42.00

rosemary roasted rack of lamb atop spicy eggplant stew, fregola, fried chevre "raviolis"
& hot pepper oil 51.00

herb crusted pork loin roasted red bliss potatoes, baby carrots & garlic butter 38.00

hard cider braised pork chop with caramelized sweet potato salad, smoked bacon,
rocket & romesco sauce 39.00

rosemary roasted statler chicken breast with roasted red bliss potatoes, grilled asparagus
& lemon butter 38.00

oven roasted half chicken with garlic whipped potatoes, garlicky green beans
& creamed mushrooms 38.00

seared atlantic salmon with creamy mashed potatoes, grilled asparagus & lemon butter 40.00

new england broiled cod with baked crab "imperial", asparagus & old bay aioli 41.00

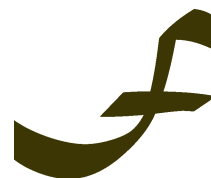
pan seared "dry harvested" sea scallops atop lobster "stir fry" with green onions,
oyster mushrooms, chinois mix & lemon butter 43.00

grilled lobster tail (3 halves) with horseradish whipped potatoes, grilled asparagus & lemon butter
market price

grilled breaded shrimp over "real" corn polenta with grilled asparagus & lemon butter 39.00

grilled harpooned swordfish atop horseradish whipped potatoes, garlicky haricot vert,
"scallops and bacon" kabobs & tomato vinaigrette 43.00

grilled breaded shrimp kabob "fra diavolo" tossed with linguini, spicy imported tomatoes,
green onions & cherry pepper butter 39.00



D E S S E R T

choice of one included with entree

warm meyer lemon pudding cake frozen sorbet "cannoli," pistachio crumble & orange cream - included

apple pie risotto pudding warm risotto with caramelized apples, white raisins, double vanilla gelato & cinnamon phyllo

"medium rare" chocolate cake with trio of raspberries - sorbet, fresh & coulis

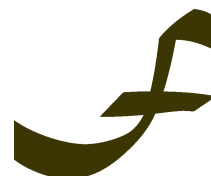
warm nutella crepes bananas "foster," candied hazelnuts, gelato & mascarpone cream

plate charge for all desserts brought in 2.50 per plate

6.25% MA Tax and 18% gratuity will be added to all menu prices.

off-premise catering

additional charges may apply to any off-premise function. your function coordinator will provide you with an estimate. the federal can coordinate all aspects of your function from booking bands, ordering flowers, etc. a 20% service charge will apply on areas of hire. rental of china, glassware, linens, and/or other incurred charges are not included in these prices. (applies to off-premise catering only)





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LUNCH SELECTIONS

S O U P or S A L A D

choice of one included with entree

red, white & greens italian greens tossed with house aged balsamic vinaigrette, chevre & fried potato chips

bistro style caesar salad with chunky romaine hearts, garlicky caesar dressing & baguette croutons

marinated federal chopped salad with grilled bacon, chick peas, feta, avocado mousse & creamy oregano dressing (supplemental 2.25)

“fried” new england clam chowder with crisp bacon, spring potatoes & cracked pepper (supplemental 3.50)

wild mushroom minestrone with white tuscan beans, soft polenta & basil pesto

P A S T A C O U R S E

truffled “mac & cheese” with penne rigate, truffles & sotocenere cheese (supplemental 4.95)

chicken bolognese tossed with rigatoni, fontina, parmesan & spoon of mascarpone (supplemental 4.95)

pasta pomodoro penne tossed with our house soffrito sauce (supplemental 3.95)



E N T R E E S

choice of two - count due 72 hours prior to event

braised beef shortribs with "real" corn polenta, garlicky haricot vert & truffle butter 32.00

herb crusted pork loin roasted red bliss potatoes, baby carrots & garlic butter 28.00

rosemary roasted statler chicken breast with roasted red bliss potatoes, grilled asparagus & lemon butter 28.00

oven roasted half chicken with garlic whipped potatoes, green beans & truffle butter 28.00

oven roasted filet mignon with garlic whipped potatoes, grilled asparagus & red wine sauce 49.00

grilled flank steak with horseradish whipped potatoes, haricot vert & red wine sauce 30.00

ny strip with roasted red bliss potatoes, grilled asparagus & garlic butter 38.00

seared atlantic salmon with creamy mashed potatoes, grilled asparagus & lemon butter 30.00

new england broiled cod with baked crab "imperial", asparagus & old bay aioli 31.00

pan seared "dry harvested" sea scallops atop lobster "stir fry" with green onions, oyster mushrooms, chinois mix & lemon butter 36.00

grilled harpooned swordfish atop horseradish whipped potatoes, garlicky haricot vert, "scallops and bacon" kabobs & tomato vinaigrette 34.00

grilled breaded shrimp kabob "fra diavolo" tossed with linguini, spicy imported tomatoes, green onions & cherry pepper butter 30.00

truffled "mac & cheese" with penne rigate, truffles & sotocenere cheese 26.00

chicken bolognese tossed with rigatoni, fontina, parmesan & spoon of mascarpone 26.00



D E S S E R T

choice of one included with entree

warm meyer lemon pudding cake frozen sorbet “cannoli,” pistachio crumble & orange cream

apple pie risotto pudding warm risotto with caramelized apples, white raisins, double vanilla gelato & cinnamon phyllo

“medium rare” chocolate cake with trio of raspberries - sorbet, fresh & coulis

warm nutella crepes bananas “foster,” candied hazelnuts, gelato & mascarpone cream

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