



# 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)

