



the federal

a restaurant & bar

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

circulating hors d'œuvres & platters

circulating hors d'œuvres 25 person minimum

\$ 12.00 per person; based on one hour of serving time. | \$7.00 per person for 1/2 hour | includes your choice of four items
 \$ 1.00 per additional selection

- truffled parmesan risotto balls (supplemental 1.50)
- peppernota tartlet
- roasted porcini risotto (supplemental 3.00)
- caprese salad with buffalo mozzarella (supplemental 1.00)
- mini "pesto" ravioli with pignoli oil
- "pots & gravy" creamy mash with truffle gravy & crepes
- "fresh" polenta with braised chanterelles & tarragon
- pissaladiere tartlet – onion confit, tomato & olive
- fried baby artichokes with roast garlic, lemon & parmesan
- "spiked" gazpacho shooters
- roasted figs with gorgonzola & aged balsamic
- scallion pancakes
- truffles "mac & cheese"
- artichoke "guacamole"
- goat cheese truffles & pepperonata
- zucchini confit with oven dried tomato tartlet
- buttered corn polenta with truffles
- crispy fried halibut cakes with lemon butter
- sweet lobster sauté with pernod (supplemental 3.00)
- tuna tartare with wasabi oil (supplemental 1.00)
- corn & lobster "risotto" (supplemental 3.00)
- federal crab cakes (supplemental 1.50)
- cornmeal fried oysters with celery root remoulade (supplemental 1.00)
- fried garlicky frog's legs with lemon butter
- oysters with sherry mignonette (supplemental 2.50)
- seared scallop with "forked" avocado & pepper vina (supplemental 2.50)
- tuna carpaccio with parsnip puree & red wine syrup (supplemental 2.00)
- mussel "cocktail"
- crispy oysters with lemon thyme aioli (supplemental 1.00)
- grilled clams "casino" (supplemental 1.00)
- crab "cocktail" (supplemental 1.50)
- potato skins with caviar (supplemental 3.00)
- "lazy man" lobster salad (supplemental 3.00)
- grilled shrimp cocktail (supplemental 2.00)
- truffled brandade

- garlicky escargot
- antipasto forks (supplemental 1.50)
- baby gnocchi with chicken bolognese
- roasted lavender lamb "lollipops" (supplemental 3.00)
- "spaghetti & meatballs"
- caramelized pork belly with garlic
- venison tartare with apples, bacon & juniper (supplemental 1.00)
- fresh figs & prosciutto (supplemental 1.00)
- lamb & eggplant skewers (supplemental 2.00)
- seared foie gras with caramelized apples & rosemary (supplemental 3.00)
- "mushroom caps" with marrow, white beans & roasted garlic
- crisp duck confit over potato risotto & sour cherry reduction (supplemental 1.00)
- saffron risotto with braised beef jus
- chestnut puree with truffled lamb stew
- braised beef short ribs with horseradish puree (supplemental 1.00)
- duck "prosciutto" wrapped figs (supplemental 1.50)
- garlicky marrow toast
- mini "ham & cheese" biscuits with honey mustard
- grilled breaded quail "lollipops" (supplemental 1.50)
- rabbit stew with prunes (supplemental 1.00)

platters

small platters serve 15 people
 large platters serve 25 people

antipasto	small 75.00	large 120.00
cheese & fruit	small 70.00	large 110.00
crudités	small 55.00	large 90.00
shrimp cocktail	market price	market price
dessert	small 75.00	large 120.00

there is a \$10 surcharge for ceramic platters

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)

9/2012

