



the federal

a restaurant & bar

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

catering pickup / drop off menu

platters (one size only - 18" plastic tray)

antipasto platter - 125

imported cheeses, cappicola, salami, marinated olives, roasted red peppers, warm zucchini salad, grilled eggplant, pickled mushrooms, marinated olives & stuffed cherry peppers add prosciutto di parma 22 / lb

vegetable crudite - 60

broccoli, tomatoes, cucumbers celery, carrots, tomatoes & house ranch dressing

cheese and seasonal fruit - 110

chef's selection with assorted crackers

shrimp cocktail - 150 (50 shrimp)

with house made cocktail sauce

salads half pan (12" x 10") / full pan (20" x 12")

red, white & greens - 39 half 69 full

radicchio, endive and arugula tossed with oregano vinaigrette, chevre & fried potato chips

bistro style caesar salad - 39 half 69 full

with chunky romaine hearts, garlicky caesar dressing & baguette croutons

garden salad - 40 half 75 full

iceberg lettuce with tomatoes, carrots, red onions, cucumbers & olive. choice of dressing

12 ingredient chopped salad - 55 half 99 full

marinated salad bar veggies with smoked bacon, crumbled feta, avocado mousse and red wine vinaigrette

appetizers

"fig poppers" - 70 (25 figs) - seasonal black mission figs stuffed with gorgonzola dolce, "crisp" prosciutto di parma, 12 year aged balsamic & orange gremolata

a "bucket of balls" - 75 (50 risotto balls)

the federal's "famous" risotto balls with fresh black truffle butter

steamed PEI black mussels - 50 half 95 full steamed in a shot of sambuca, oven-dried tomatoes, fennel pollen, baby leeks & lemon

sides

grilled local asparagus - 55 half 110 full with parmesan shards

haricot vert (green beans) - 45 half 95 full with shallots & garlic butter

herb roasted red bliss potatoes - 40 half 80 full

mashed potatoes - 40 half 80 full

buttered baby carrots - 55 half 110 full

broccoli rabe - 49 half 95 full with garlic and red chilis

grilled eggplant - 45 half 90 full with chevre

grilled zucchini - 45 half 90 full with toasted almonds

entrees

pasta soffrito - 45 half 85 full
house made tomato sauce

truffled "mac & cheese" - 60 half 105 full
with penne rigate, truffles & sottocenere cheese

chicken bolognese - 60 half 105 full
tossed with rigatoni, fontina, parmesan & a spoon
of mascarpone

broccoli rabe and Italian sausage - 60 half 105 full
with garlic, parmesan & orchetti

herb roasted pork loin - 135
(average six pounds)

roasted beef tenderloin - 205
(average four and a half pounds)

rosemary roasted statler chicken breast
75 half (18 - four ounce portions)
125 full (36 - four ounce portions)

lavender honey side of salmon - 125
(average four pounds)

roasted flank steak - 115
(average three pounds)

grilled breaded shrimp skewers - 12.95 per skewer
(four large shrimp)

braised beef short ribs (boneless)
95 half (24 - four ounce portions)
165 full (48 - four ounce portions)

seared atlantic cod
70 half (8 - four ounce portions)
135 full (16 - four ounce portions)

roasted sage turkey breast (sliced) - 125
(average nine pounds)

eggplant parmesan - 45 half 85 full

hors d'oeuvres (price is for three dozen)

mini beef wellington - 72
with truffle mushroom duxelle & parmesan

"philly beef" spring rolls - 54
aged provolone & roast pepper aioli

spicy chicken satay - 36
with spicy peanut sauce & lime

spanikopita - 36
baby spinach, whipped feta, caramelized onions & phyllo

vegetable mini quiche - 54

scallops wrapped in smoked bacon - 90

coconut shrimp - 72
with mango salsa and jalepeno

mini crab cakes - 72
with lemon aioli

grilled breaded shrimp cocktail - 72

caprese skewers - 36
with sweet 100 tomatoes & buffalo mozz

mini pesto ravioli - 36
with pignoli oil

antipasto skewers - 72

mushroom caps - 36
with marrow, white beans & roasted garlic

add ons

delivery available - (within 25 miles)
for orders of \$450.00 or more

disposable chafing dish set - 12.95

disposable china & flatware - 2 per person

prices subject to change