



the federal

a restaurant & bar

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

plated packages minimum 20 guests

soup or salad 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

federal garden salad tender baby greens with salad bar veggies & balsamic vinaigrette

pasta course

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)

entrees choice of three - count due 7 days prior to event add \$8.95 for additional choice

oven roasted filet mignon with creamy mashed potatoes, grilled asparagus & red wine sauce 65.95

grilled aged 14 oz. ribeye with spiced pepper ketchup, fried onion rings & creamy mashed potatoes 67.95

braised beef short ribs with sweet corn polenta, truffled green beans & red wine sauce 49.95

grilled marinated flank steak with horseradish whipped potatoes, haricot vert, raifort & red wine sauce 45.95

grilled ny strip with roasted red bliss potatoes, grilled asparagus & garlic butter 58.95

rosemary roasted rack of lamb atop spicy eggplant stew, fregola, fried chevre raviolis & hot pepper oil 58.95

herb crusted pork tenderloin roasted red bliss potatoes, baby carrots, buttery english peas & garlic butter 39.95

breaded pork chop milanese peas and carrots, garlicky mashed potatoes & rosemary butter 39.95

rosemary roasted chicken breast whipped potato puree, grilled asparagus & fresh lemon 39.95

chicken milanese arugula salad, baby tomatoes, shaved parmesan, mashed potatoes, lemon citronette 39.95

seared atlantic salmon with smashed yukon potatoes, roasted asparagus & fresh lemon 44.95

new england broiled cod with baked crab imperial, charred asparagus & old bay aioli 45.95

pan seared dry harvested sea scallops atop lobster stir fry, with green onions, oyster mushrooms, chinois mix & lemon butter 58.95

grilled lobster tail with horseradish whipped potatoes, grilled asparagus & meyer lemon vinaigrette market price

grilled breaded shrimp sweet corn polenta, grilled asparagus & lemon butter 45.95

grilled swordfish atop horseradish whipped potatoes, garlic haricot vert, scallops and bacon kabob & tomato vinaigrette 58.95

grilled shrimp "fra diavolo" tossed with linguini, spiced imported tomatoes, green onions & cherry pepper butter 42.95

grilled sashimi grade tuna tomato carpaccio, pommes frites, spicy sriracha vinaigrette, king crab, snap peas & jalapeno salsa 44.95

eggplant parmesan san marzano tomatoes, fresh mozzarella, ricotta, parmesan & basil pesto 39.95

butternut squash ravioli madeira brown butter, toasted pignolis, parmesan & sage oil 39.95

truffled mac & cheese penne rigate, truffles, sotocenere cheese 39.95

dessert 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

warm vanilla cake with fresh berries, cream & mint

fresh & frozen fruit berry sorbet with fresh berries & cream

federal tiramisu with espresso gelato, chocolate & mascarpone

7.00% MA tax and 20% gratuity will be added to all menu prices. prices subject to change