



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 - 135

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 - 75

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

cheese and seasonal fruit - 115

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 - 65 half 110 full

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

appetizers

"fig poppers" - 75 (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 - 60 half 105 full steamed in a shot of sambuca, oven-dried tomatoes, fennel pollen, baby leeks & lemon

sides

grilled local asparagus - 65 half 115 full with parmesan shards

haricot vert (green beans) - 55 half 105 full with shallots & garlic butter

herb roasted red bliss potatoes - 50 half 90 full

mashed potatoes - 50 half 90 full

buttered baby carrots - 60 half 115 full

broccoli rabe - 55 half 100 full with garlic and red chilis

grilled eggplant - 50 half 95 full with chevre

grilled zucchini - 50 half 95 full with toasted almonds

entrees

pasta soffrito - 50 half 90 full
house made tomato sauce

truffled "mac & cheese" - 70 half 120 full
with penne rigate, truffles & sottocenere cheese

chicken bolognese - 70 half 120 full
tossed with rigatoni, fontina, parmesan
& a spoon of mascarpone

broccoli rabe & Italian sausage - 70 half 120 full
with garlic, parmesan & orchetti

herb roasted pork loin - 145
(average six pounds)

roasted beef tenderloin - 285
(average four and a half to five pounds)

rosemary roasted statler chicken breast
85 half (18 - four ounce portions)
135 full (36 - four ounce portions)

lavender honey side of salmon - 135
(average four pounds)

roasted flank steak - 125
(average three pounds)

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

braised beef short ribs (boneless)
105 half (24 - four ounce portions)
175 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) - 130
(average nine pounds)

eggplant parmesan - 50 half 90 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

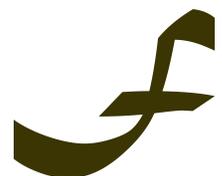
mushroom caps - 36
with marrow, white beans & roasted garlic

add ons

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

disposable chafing dish set - 14.95

disposable china & flatware - 2.25 per person



due to market fluctuations of raw materials, we cannot guarantee prices for more than 60 days in advance of your function. we will be happy to quote our recent prices and give you an idea of what to expect should future costs increase.