



## the federal

a restaurant & bar

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

# circulating hors d'oeuvres & platters

**minimum of 35 guests**

**14.00 per person** | based on one hour of serving time

**8.00 per person** | based on 1/2 hour of serving time

**includes your choice of four items | 1.00 per additional selection**

## circulating hors d'oeuvres

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  
"fresh" polenta with braised chanterelles & tarragon  
fried baby artichokes with roast garlic, lemon & parmesan (supplemental 1.00)  
"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)  
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)

fried breaded escargot  
 antipasto skewers (supplemental 1.50)  
 baby gnocchi with chicken bolognese  
 roasted lavender lamb "lollipops" (supplemental 3.00)  
 caramelized pork belly with garlic  
 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  
 braised beef short ribs with horseradish puree (supplemental 1.00)  
 garlicky marrow toast  
 grilled breaded quail "lollipops" (supplemental 1.50)  
 veggie mini quiche  
 "philly beef" spring rolls (supplemental 3.00)  
 spicy chicken satay  
 spanikopita  
 coconut shrimp (supplemental 2.00)  
 mini beef wellington (supplemental 3.00)

## platters serve 15-20 people

antipasto	135.00
cheese & fruit	115.00
crudités	75.00
shrimp cocktail	market price
dessert	120.00

7% MA tax and 20% 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)

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.

menu and prices subject to change

