



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
add 3.95 for additional choice

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 (optional)

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, garlicky 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

add 4.95 for additional choice

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

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

3/2023