



# 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

iceburg 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 jalapeno

**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.