



# the federal

a restaurant & bar

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

## circulating hors d'œuvres & platters

### circulating hors d'œuvres

\$ 12.00 per person; based on one hour of serving time. | \$7.00 per person for 1/2 hour | includes your choice of four items  
 \$ 1.00 per additional selection

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 & crepes  
 "fresh" polenta with braised chanterelles & tarragon  
 pissaladiere tartlet – onion confit, tomato & olive  
 fried baby artichokes with roast garlic, lemon & parmesan  
 "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)  
 cornmeal fried oysters with celery root remoulade  
 (supplemental 1.00)  
 fried garlicky frog's legs with lemon butter  
 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)  
 truffled brandade

garlicky escargot  
 antipasto forks (supplemental 1.50)  
 baby gnocchi with chicken bolognese  
 roasted lavender lamb "lollipops" (supplemental 3.00)  
 "spaghetti & meatballs"  
 caramelized pork belly with garlic  
 venison tartare with apples, bacon & juniper  
 (supplemental 1.00)  
 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  
 chestnut puree with truffled lamb stew  
 braised beef short ribs with horseradish puree  
 (supplemental 1.00)  
 duck "prosciutto" wrapped figs (supplemental 1.50)  
 garlicky marrow toast  
 mini "ham & cheese" biscuits with honey mustard  
 grilled breaded quail "lollipops" (supplemental 1.50)  
 rabbit stew with prunes (supplemental 1.00)

### platters

small platters serve 15 people  
 large platters serve 25 people

antipasto	small 75.00	large 120.00
cheese & fruit	small 70.00	large 110.00
crudités	small 55.00	large 90.00
shrimp cocktail	market price	market price
dessert	small 75.00	large 120.00

there is a \$10 surcharge for ceramic platters

6.25% MA Tax and 18% 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)

9/2011

