



# the federal

a restaurant & bar

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

## banquets | plated packages dinner selections

**salad** choice of one included with entree

**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 1.95

### soup

**“fried” new england clam chowder** with crisp bacon, spring potatoes & cracked pepper 3.50

**wild mushroom minestrone** with white tuscan beans, soft polenta & basil pesto 3.00

### pasta

**truffled “mac & cheese”** with penne rigate, truffles & sotocenere cheese 4.75

**chicken bolognese** tossed with rigatoni, fontina, parmesan & spoon of mascarpone 4.25

**pasta pomodoro** penne tossed with our house soffrito sauce 3.50

**entrees** choice of three - count due 72 hours prior to event

### meat

**oven roasted filet mignon** with garlic whipped potatoes, grilled asparagus & red wine sauce 46.00

**grilled aged ribeye** with dueling ketchups, fried “onion rings” & creamy mashed potatoes 48.00

**braised beef shortribs** with “real” corn polenta, garlicky haricot vert & truffle butter 39.00

**oven roasted prime rib** with roasted red bliss potatoes, grilled asparagus & garlic butter 39.00 / 25 PERSON MINIMUM REQUIRED

**grilled flank steak** with horseradish whipped potatoes, haricot vert & red wine sauce 36.00

**rosemary roasted rack of lamb** atop spicy eggplant stew, fregola, fried chevre “raviolis” & hot pepper oil 49.00

**herb crusted pork loin** roasted red bliss potatoes, baby carrots & garlic butter 33.00



**hard cider braised pork chop** with caramelized sweet potato salad, smoked bacon, rocket & romesco sauce 34.00  
**rosemary roasted statler chicken breast** with roasted red bliss potatoes, grilled asparagus & lemon butter 32.00  
**oven roasted half chicken** with garlic whipped potatoes, garlicky green beans & creamed mushrooms 32.00  
**chicken francaise** with mashed potatoes, grilled asparagus & fresh lemon 33.00  
**chicken picatta** atop artichoke- potato puree, caperberries, charred asparagus & lemon butter 34.00

## fish

**seared atlantic salmon** with creamy mashed potatoes, grilled asparagus & lemon butter 36.00  
**orange crusted cod** over creamy mashed potatoes and arugula pesto with a garlic & artichoke broth 38.00  
**new england broiled cod** with baked crab "imperial", asparagus "home fries" & old bay aioli 38.50  
**pan seared "dry harvested" sea scallops** atop lobster "stir fry" with green onions, oyster mushrooms, chinois mix & lemon butter 41.00  
**ritz cracker stuffed lobster tail** (3 halves) with horseradish whipped potatoes, grilled asparagus & lemon butter market price  
**"fish and chips"** sashimi grade tuna served rare over asparagus puree, with fresh wild mushrooms, crisp potato chips & red wine reduction 38.00  
**grilled breaded shrimp** over "real" corn polenta with grilled asparagus & lemon butter 37.00  
**grilled harpooned swordfish** atop horseradish whipped potatoes, garlicky haricot vert, "scallops and bacon" kabobs & tomato vinaigrette 41.00  
**mom's favorite- spicy "pasta a la vodka"** with grilled lobster tail, guanciale, red onion soffrito, mascarpone & "flat" spaghetti market price  
**grilled breaded shrimp kabob "fra diavolo"** tossed with linguini, spicy imported tomatoes, green onions & cherry pepper butter 37.00

## dessert

choice of one included with entree

**warm meyer lemon pudding cake** frozen sorbet "cannoli," pistachio crumble & orange cream - included  
**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  
**plate charge** for all desserts brought in 2.50 per plate

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)

04/2011





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**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 1.95

### soup

**“fried” new england clam chowder** with crisp bacon, spring potatoes & cracked pepper 3.00

**wild mushroom minestrone** with white tuscan beans, soft polenta & basil pesto 3.00

**entrees** choice of two - count due 72 hours prior to event

### meat

**braised beef shortribs** with “real” corn polenta, garlicky haricot vert & truffle butter 28.00

**herb crusted pork loin** roasted red bliss potatoes, baby carrots & garlic butter 22.00

**rosemary roasted statler chicken breast** with roasted red bliss potatoes, grilled asparagus & lemon butter 21.00

**oven roasted half chicken** with garlic whipped potatoes, garlicky green beans & creamed mushrooms 21.00

### fish

**chicken francaise** with mashed potatoes, grilled asparagus & fresh lemon 22.00

**chicken picatta** atop artichoke- potato puree, caperberries, charred asparagus & lemon butter 23.00

**seared atlantic salmon** with creamy mashed potatoes, grilled asparagus & lemon butter 25.00

**new england broiled cod** with baked crab “imperial”, asparagus “home fries” & old bay aioli 27.00

**pan seared “dry harvested” sea scallops** atop lobster “stir fry” with green onions, oyster mushrooms, chinois mix & lemon butter 28.00

**grilled harpooned swordfish** atop horseradish whipped potatoes, garlicky haricot vert, “scallops and bacon” kabobs & tomato vinaigrette 29.00

**grilled breaded shrimp kabob “fra diavolo”** tossed with linguini, spicy imported tomatoes, green onions & cherry pepper butter 24.00



## **pasta**

**butternut squash ravioli** with maderia brown butter, toasted pignolis, parmesan & sage oil 21.00

**truffled "mac & cheese"** with penne rigate, truffles & sotocenere cheese 19.00

**chicken bolognese** tossed with rigatoni, fontina, parmesan & spoon of mascarpone 18.00

## **dessert** choice of one included with entree

**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

**plate charge** for all desserts brought in 2.50

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9/2010

