



the federal

a restaurant & bar

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

the federal signature brunch buffet

\$ 28.00 per person | minimum of 50 guests

baskets of house made pastries and breads, choice of mesclun, caesar salad, or fresh fruit salad, "home" fries, chef choice vegetable, scrambled eggs, bacon & sausage, butter croissant french toast, the federal's famous truffled mac & cheese, host choice of one entree and an individually plated dessert for each guest. our signature buffet also includes butler style mimosas during guest arrival and coffee, tea and orange juice will be offered at each table.

the federal signature plated brunch

three course plated brunch | \$ 25.00 per person | minimum of 50 guests

our signature plated brunch includes butler style mimosas during guest arrival.

course one

basket of house made pastries for the table

buttered croissants, cinnamon doughnuts, biscotti & muffins "du jour"

along with coffee, tea & orange juice

course two host choice of one

oven baked eggs

atop creamed spinach with black forest ham, parmesan & grated nutmeg

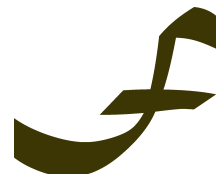
baked veggie omelet

with seasonal vegetables, bel paese cheese & snipped chives

"the federal breakfast burrito"

spiced pulled pork with cheesy scrambled eggs, double fried beans & pico de gallo

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“meat lovers” frittata

double smoked bacon, sausage, kielbasa and chorizo with new potatoes, piquillos, chives & fontina

buttermilk pancakes ala mode

with hot maple, fresh raspberries, vanilla gelato & mascarpone cream

buttered croissant french toast

with caramelized bananas, smoked bacon, “melting” vanilla gelato & bourbon syrup

“combo 135”

grilled ribeye over potato waffles with sunny side egg, spicy yellow ketchup & long chives

eggs benedict “our way”

over crispy potato croquettes with smoked salmon, “frothy” tarragon & osetra caviar

chicken bolognese

with penne rigate, truffled mascarpone & tender baby greens

truffled mac & cheese

penne rigate with truffled cheese, brioche crumbs & tartufo oil

pan crisped wild salmon

with creamy mashed potatoes, fresh vegetables & lemon confit

new england broiled cod

with baked crab “imperial”, asparagus “home fries” & old bay aioli

red wine braised short ribs

over horseradish whipped potatoes, garlicky green beans & truffle butter

chicken francaise

with creamy mashed potatoes, grilled asparagus & lemon butter

dessert host choice of one

warm meyer lemon pudding cake

frozen “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

fresh and frozen fruit

house made sorbet with fresh seasonal fruit

6.25% MA Tax and 18% gratuity will be added to all menu prices.

