



# 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 two

#### 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

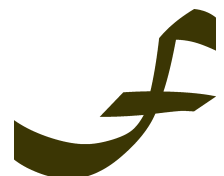
double smoked bacon, sausage, kielbasa and chorizo with new potatoes, piquillos, chives & fontina

#### 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.

#### **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)

11/2010

