BREAKFAST

Perfect for weekly office meetings or casual gatherings in your home.

PASTRY BOX • \$30

Muffins, scones, croissants and s'mores bread pudding served with butter and preserves. *Contains 10 pastries*

ASSORTED BAGELS • \$25

A dozen sliced sweet and savory bagels served with whipped cream cheese and butter. *Serves 10-12*

PREMIER BREAKFAST • \$45

An assortment of 5 pastries and 5 bagels served with whipped cream cheese, butter and preserves. *Serves 10*

ALL INCLUSIVE BREAKFAST • \$70

An assortment of 5 Pastries and 5 Bagels served with whipped cream cheese, butter and preserves, plus a tote of coffee and orange juice. Individual half and half creamers and sugars are provided. *Serves 10*

The Fed Smoked Salmon and fresh chive cream cheese add \$10 House made honey butter add \$4

*Served with utensils, plates and napkins. Packages that include beverages will be served with cups, lids and stirrers.

A LA CARTE

FRUIT BOWLS • \$45

An assortment of fresh seasonal fruit. Serves 10

STRAWBERRY GRANOLA PARFAITS • \$30

Low-fat vanilla yogurt, to asted granola, & fresh cut strawberries. Serves~10

BEVERAGES

COFFEE TOTES • \$17

Regular roast or decaffeinated. Served with individual half & half creamers and sugars. *Serves 8-10*

HOT TEA TOTES • \$16

Includes a variety of black, green & herbal teas. Served with honey & lemon. Serves 8-10

LEMONADE • \$16 Serves 8-10

IUICE • \$18

Choice of orange or grapefruit juice. Serves 8-10

ICED TEA (non sweetened) • \$13 Served with lemons and sugar. Serves 8-10

SODA CANS • \$2

Pepsi, Diet Pepsi and Sierra Mist

BOTTLED WATER • \$2

FOOD ALLERGIES: Many of our products contain or come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish and shellfish. Before placing your order, please inform your server if a person in your party has a food allergy so that a manager can at your request provide you with the ingredients in your order.

ORDERING IS EASY!

TO PLACE A CATERING ORDER CALL

562-435-2000

WE DELIVER!

Catering can be delivered to you seven days a week.

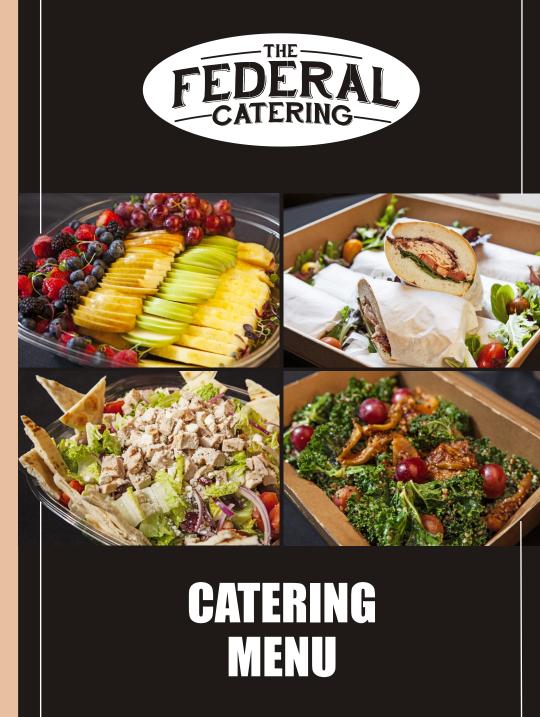
Delivery charges are based upon distance and order size and we can provide an estimated delivery fee when your order is placed.

36 hour advance notice requested to ensure availability of your menu selections.

THE FEDERAL OFFERS FULL SERVICE CATERING AND EVENT PLANNING

If you would like full service catering with staff, rentals, decor, custom menu design and more, please refer to the special events page on our website

LB.THEFEDERALBAR.COM



TO PLACE A CATERING ORDER CALL

562-435-2000

Menu subject to change without notice. Prices exclude tax and may vary.

Wonderfully crafted house sandwiches made fresh to order.

5 ASSORTED SANDWICH PLATTER • \$55

Cut and wrapped in half, served with house kettle chips and 5 pickles. Serves 5-9

10 ASSORTED SANDWICHES • \$95

Cut and wrapped in half, served with kettle chips and 10 pickles. Serves 10-18

*Served with disposable utensils, plates and napkins.

SANDWICH COMBO • \$140

10 assorted sandwiches, cut and wrapped in half, served with house kettle chips, 10 pickles, 10 assorted cookies and a house salad with dressing on the side. Serves 10-18

*Served with disposable utensils, plates, napkins, ladles and tongs Please specify: House Salad - Farmers and Caesar

Lunch Boxes

All lunch boxes are served with your choice of whole sandwich, or full house salad, or half house salad and half sandwich plus house kettle chips and a cookie.

FULL SANDWICH BOX LUNCH • \$14

FULL HOUSE SALAD BOX LUNCH • \$14

HALF SANDWICH, HALF HOUSE SALAD • \$14

Artisanal sandwiches made with farm fresh ingredients.

BLT & AVOCADO

Pepper bacon, tomato, caramelized onions, sweet greens, sliced avocado, pepper aioli on French baguette grain bread

TRUFFLE CHICKEN SALAD

Chicken, fresh tarragon, whole grain mustard, cranberry, toasted almonds, tomato, mayo, bibb lettuce on croissant

THE FED TURKEY CLUB

Smoked turkey, spinach, tomato, pepper bacon, mayo, mustard on French baguette

Tomato heirloom, basil, fresh mozzarella, basil pesto, balsamic reduction on wheat baguette

ROASTED TURKEY & HAVARTI

Roasted turkey, havarti, roasted

TUNA SALAD

Roasted tomato, alfalfa sprouts,

tarragon, lemon zest, red onions

on wheat baguette

FRESH CAPRESE

SHORT RIB WITH FONTINA

Short rib, fontina, roasted peppers, arugula on ciabatta

A variety of crisp greens with winning combinations.

Premium Salads

FETA CHICKEN SALAD • Sm \$45 Serves 5-7 | Lg \$65 Serves 10-12 Romaine, chickpeas, dried cranberries, olives, heirloom tomato, cucumbers, red onions, feta cheese, oregano, grilled chicken with lemon vinaigrette

TRADITIONAL COBB SALAD • Sm \$45 Serves 5-7 | Lg \$65 Serves 10-12 Romaine, spinach, free range breast of turkey, crispy bacon, avocado, cucumber, tomato, grilled corn, blue cheese crumbles, egg with creamy sherry vinaigrette

Specialty Salads

ORCHARD • Sm \$30 Serves 5-7 | Lg \$50 Serves 10-12 Mesclun greens, fresh green apple, spicy walnuts, crumbled goat cheese with cider vinaigrette

SALAD NIÇOISE • Sm \$55 Serves 5-7 | Lg 95 Serves 10-12 Seared rare ahi tuna, haricot vert, boiled egg, kalamata olives, tomatoes, fingerling potatoes, mixed baby greens with a lemon mustard sherry vinaigrette

SOUTHWEST CHICKEN • Sm \$45 Serves 5-7 | Lg \$65 Serves 10-12 Romaine lettuce, grilled chicken, red peppers, grilled corn, tomato, black beans, avocado, crispy tortilla strips with spicy cilantro dressing

CHICKEN CAESAR • Sm \$35 Serves 5-7 | Lg \$ 55 Serves 10-12 Hearts of romaine, grilled chicken, shaved parmesan, croutons with creamy caesar dressing

House Salads

FARMERS • Sm \$ 25 Serves 5-7 | Lg \$45 Serves 10-12 Romaine lettuce, pear tomato, red cabbage, cucumber, shaved carrots, croutons with balsamic vinaigrette

CAESAR • Sm \$25 Serves 5-7 | Lg \$45 Serves 10-12 Hearts of romaine lettuce, shaved parmesan cheese, croutons with creamy caesar dressing

Soup selections change daily. Please call us for soups that are available.

SOUPS • \$25/quart Serves 4

MAC N CHEESE • \$30/quart Serves 4-5

CHIPS • \$5/bowl Serves 4-5

SAVORY PLATTERS

Platters are beautifully arranged and garnished with fresh herbs from our kitchen.

CRUDITÉ • \$24

Broccoli, cauliflower, carrots, celery, cucumbers, peppers, ranch and creamy pesto dip. Serves 10

SEASONAL FRUIT & CHEESE • \$55

Seasonal fruit, triple cream brie, aged cheddar, aged gouda with rosemary crackers and artisanal bread. Serves 10

TOMATO & FRESH MOZZARELLA CAPRESE • \$35

Sliced tomato topped with fresh basil and drizzled balsamic glaze & olive oil. Serves 10

CHEESE & CHARCUTERIE • \$75

Smoked gouda, aged cheddar, pepper jack, goat cheese spread, thin sliced smoked turkey, prosciutto, salami and olives with crackers and bread. Serves 10

MEDITERRANEAN • \$35

Grilled vegetables, roasted red pepper hummus, baba ganoush and grilled pita triangles. Serves 10

CROSTINI • \$35

Grilled pita and rustic breads served with olive tapenade, roasted red pepper hummus, herb goat cheese spread and basil pesto. *Serves 10*

DESSERTS

COOKIE BOX • Half Dozen \$15 | Dozen \$26 An assortment of freshly baked cookies

BROWNIE BOX • \$22

5 chocolate fudge brownies, salted caramel and chocolate sauce with rainbow sprinkles

COOKIES & BROWNIES • Half Dozen \$18 | Dozen \$32 An even assortment of freshly baked cookies and chocolate fudge brownies

S'MORES BREAD PUDDING PACK • Individual \$5 | Pack of 5 for \$22 Warm croissants, burnt marshmallows, chocolate shavings, vanilla crème anglaise with chocolate ganache