Historic Deerfield invites groups to join us for a special tour during the month of December.

**This festive tour experience includes:**

- A delicious sit-down lunch with a themed menu (menu on last page)
- Holiday shopping at the Museum Gift Shop and Bookstore (all tour participants will receive a savings coupon for a discount at the store)
- Holiday décor and historic buildings in an authentic village setting
- Hands on discussion of “Mystery Objects”
- A tour of the Stebbins house featuring period desserts in the dining room
- An open hearth cooking demonstration focusing on the history of holiday treats
- An optional gift-making activity
Menus and Booking Information

Group Tour Buffet Menus

The Cooks’ Garden is in Bloom
(Spring/Summer)

Lunch: Entrees are served with chef’s choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Baby green salad with house dressing. Served with fresh-baked rolls.

Second Course:
- Lemon-Rosemary Chicken Breast – Sliced chicken breast with a bright and rich sauce, with roasted potatoes
- Herb-Crusted White Fish – tender and flaky white fish topped with toasted, herbed crumbs over rice pilaf with a sundried tomato butter sauce
- Garden Vegetable and Pesto Pasta – Sauteed and seasonal vegetables topped with our house-made pesto and Farfalle-topped with crumbled goat cheese

Third Course: Deerfield Inn Indian pudding with whipped cream

Best of Deerfield (Fall)

Lunch: Entrees are served with chef’s choice of seasonal sides.
Coffee, tea, iced tea, and iced coffee included

First Course: Roasted Butternut Squash Soup. Served with fresh-baked rolls.

Second Course:
- Apple-Brandy Pork Loin – Sliced pork loin and an apple-brandy sauce with mashed potatoes
- Chicken Breast with Mushroom Cream Sauce – slow cooked chicken served with wild mushrooms, capers, oregano, and cream sauce with rice pilaf
- Seasonal Vegetable Lasagna Rolls – Roasted seasonal vegetables in a classic style lasagna with bechamel sauce, house marinara, ricotta, mozzarella, and parmesan

Third Course: Deerfield Inn Indian pudding with whipped cream

Holiday (December)

Lunch: Entrees are served with chef’s choice of seasonal sides. Coffee, tea, iced tea, and iced coffee included


Second Course:
- Slow Roasted Turkey Breast - with cranberry chutney, gravy, stuffing and mashed potatoes
- Yankee Pot Roast – slow cooked beef with potatoes, onion, and carrot in gravy
- Gardener’s Pie - Layers of mushrooms, seasonal vegetables, and tomato bechamel, topped with mashed potatoes

Third Course: Deerfield Inn Indian Pudding with whipped cream

Group Tour Booking Information

Pricing

All tour and lunch packages are $42.50 per person, although optional activities can incur additional cost. When booking two months in advance, tour and lunch packages are discounted to $40.50 per person. Add $2.00 for plated meal. Tours and dining can be purchased separately. Please ask for pricing.

Contact Information

Package Tours or Dining Only: Alicia Graves, Assistant Innkeeper (413) 774-5587 ext. 173 or agraves@deerfieldinn.com

Museum Tours Only: Lillian Miskinis, Visitor Services Manager (413) 775-7132 or lmiskinis@historic-deerfield.org