



WHY HAVE AN ORDINARY B'NAI MITZVAH WHEN YOU CAN HAVE A BOAT MITZVAH?

Your kids have done the hard part, the studying and reciting in front of everyone they know. Now comes the fun! Every **Bar & Bat Mitzvah Package** aboard the Spirit of Baltimore features a DJ for entertainment, spectacular views of the Inner Harbor, dancing and a complimentary Soda Bar for children. Celebrate on the Spirit of Baltimore and give your guests the most unique, vibrant and memorable time

LUNCH CRUISE PACKAGE

Celebrate aboard this two-and-a-half-hour party and enjoy Spirit's delicious Lunch Buffet menu, including special menu items and juice & soda bar for the kids. Perfect for entertaining your guests with endless festivities and fun, you'll find a Bar or Bat Mitzvah on the Spirit of Baltimore will be an unforgettable occasion.

From \$36.90 per person (\$49.08 inclusive)

SATURDAY DINNER CRUISE PACKAGE

This three-and-a-half-hour event is a unique experience unlike any other, featuring our delectable Dinner Buffet menu with special menu items and soda bar for the kids. Celebrating with Spirit is sure to leave a lasting impression on all your guests.

From \$65.90 per person (\$87.66 inclusive)

For additional spirited fun, check out these sensational enhancement options for your group!

Unlimited Bar Package choices:

Beer, Wine, Juice and Soda | Premium Brand Liquor | House Brand Package
From \$14 - \$22 per person for lunch | From \$20 - \$28 per person for dinner
Add a Mocktail for \$6.00

Enhance your event with our other Party Package options including **keepsake gifts, balloons, décor, floral arrangements** and **desserts**. **Additional dockside time** is also available.
Ask your planner for details and pricing.

To learn more, contact Ami Taubenfeld today!

443.573.0331 | ATaubenfeld@EntertainmentCruises.com

www.EntertainmentCruises.com



Cruising year-round from the Inner Harbor.

Call now as seats may be limited. Prices above do not yet include taxes and fees. Menus, times and prices subject to change.



MITZVAH LUNCH MENU

SALADS

California Baby Lettuce Tossed with Tomatoes, Carrots, Cucumbers, Olives and Croutons with a selection of Balsamic Vinaigrette and Ranch dressings

Italian Pasta Salad Freshly-cooked Pasta mixed and mingled with Green and Red Peppers, Celery, Sweet Onions and savory Italian Dressing

Classic Potato Salad A mix of Mashed and Cubed Potatoes, Diced Onions, Celery and Sweet Pimentos, blended with a creamy Herb Mayonnaise

Chef's Choice Salad

The Chef will create a fresh salad daily

ENTRÉES

Roasted Herb Chicken The most flavorful cuts of Chicken tossed with a Buttery Blend of Seasonings and baked to perfection

Thai BBQ Sirloin of Beef Tender Beef Smoked and Roasted in a Tangy BBQ Sauce

Wild Alaskan Salmon Fresh Salmon nestled on a bed of Tender Spinach and topped with Lemon-Herb Butter

Three-Cheese Pasta Bake Cavatappi Pasta with a creamy blend of Mozzarella, Parmagiana and Ricotta Cheeses topped with flavorful bread crumbs and baked to perfection

ACCOMPANIMENTS

Fluffy White Rice

Garlic Mashed Potatoes

Fresh Steamed Green Beans

KIDS MENU ITEMS

Chicken Tenders | Mini Pizza

DESSERT

Sweet Dessert Duo:

Traditional New York-style Cheesecake
Chocolate Mousse Truffle

MITZVAH DINNER MENU

SALAD STATION

Assorted Greens, Olives, Tomatoes, Cucumbers, Shredded Carrots, Croutons with Choice of Balsamic Vinaigrette and Ranch

Chef's Selection of Salads

Prepared fresh daily

CARVING STATION

Roasted Rosemary Beef Slow Roasted Beef hand carved to order and served with a rich Demi-Glace and Chilled Horseradish Cream

ENTRÉES

Captain's Stuffed Chicken Boneless Breast of Chicken stuffed with tender spinach and cheese served with a creamy morel sauce

Wild Alaskan Salmon Fresh Salmon drizzled with a Lemon-Herb Butter Sauce

Pasta Primavera Tender Gemelli Pasta with Fresh Seasonal Vegetables served with your choice of traditional Marinara or the Chef's Special Selection

COMPLEMENTS

Garlic Mashed Potatoes

Fresh Local Harvest Seasonal Vegetables

Green Bean Almandine

KIDS MENU ITEMS

Chicken Tenders | Mini Pizza

DESSERT

Sweet Dessert Duo:

Traditional New York-style Cheesecake
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