Try doing all this on land…

Kick back. Relax. And enjoy the view while sampling dishes from our freshly prepared buffet. Head topside and feel the clean, crisp air. Celebrate. Be social. Show your moves on the dance floor. Unwind with a cocktail. Just have fun. That's what Spirit's all about.
GET READY TO IMPRESS EVERY GUEST.

Entertain clients in a unique space with views other venues can't offer.
Planning's a cinch: We have easy-to-plan packages and someone to do the work for you. So don’t worry. We’ve got it under control.

Don't just take our word for it…

“Spirit of Baltimore was excellent and went above and beyond to service our company. Thanks again for everything!”

“If you are looking for an event to do with a client, I highly recommend Spirit Cruises. They will bend over backwards to make sure you get what you need!”

What makes client entertaining on Spirit Cruises so unique?

- Climate-controlled decks
- Modern rooftop lounge furniture
- A/V capabilities
- Full service bars on each deck
- Variety of delicious, freshly prepared dishes
- DJ music for dancing
- Breathtaking views
DINNER MENU

• SALADS •

ORGANIC MIXED FIELD GREENS
Grape Tomatoes | English Cucumbers | Carrots
Corn | Kidney Beans | American Cheddar Cheese
Herb Croutons | House-Made Ranch Dressing
Balsamic Vinaigrette | Low-Fat Italian Dressing

ORGANIC SPINACH & KALE SALAD
Aged Reggiano Parmesan Cheese | Red Bell Peppers
Red Onions | Lemon & Oregano Dressing

ROASTED RED BEET SALAD
Pickled Shallots | Fresh Mint | Italian Parsley

MEDITERRANEAN COUSCOUS & CHICKPEA SALAD
Scallions | Plum Tomatoes | Cumin & Paprika Vinaigrette

ORZO & BAY SHRIMP SALAD
Scallions | English Cucumbers | Cherry Tomatoes
Dill & Mustard Vinaigrette

• VEGETABLES, POTATOES & PASTA •

ROASTED BROCCOLI FLORETS
Toasted Garlic | Chili Flakes

CREAMED CORN & CHEDDAR CHEESE CASSEROLE
Green Chilies | Scallions | Cilantro

BAKED ZITI PASTA
Aged Reggiano Parmesan Cheese
Mozzarella Cheese | Spinach & Garlic Sauce

MASHED POTATOES
Idaho Potatoes | Roasted Garlic

• ENTREES •

OVEN BAKED NORTH ATLANTIC SOLE FILET
Tomato, Shallot & Caper Sauce

HONEY & SESAME CHICKEN
Scallions | Fresno Chilies

WHOLE-ROASTED PORK LOIN
Dijon Mustard Cream Sauce

BRAISED BEEF SHORT RIBS
Baby Carrots | Cabernet Sauvignon Sauce

• DESSERT BUFFET •

SEASONAL CUT FRUIT

CANNOLIS

CHOCOLATE DRIZZLE RICE KRISPY

CHEESECAKE

CHOCOLATE CAKE

STRAWBERRIES & VANILLA CUSTARD

APPLE COBBLER