

Black Earth Children's Museum 2026 Catering Packages



Sixchips Catering offers special packages for guests of the Black Earth Children's Museum private party rooms. All packages include buffet set up 30 minutes prior to your event start time and buffet clean up at the end of your event.

Specialties

Kids' Charcuterie \$225

Fancy like the grown-ups! 18" round platter with an artistic display of kid-friendly cheeses, meats, and fruits with crackers.

Buffet Options

Macaroni and Cheese Bar \$16.99/person

Creamy macaroni and cheese with self-serve toppings: bacon crumbles, crispy fried onions, toasted Parmesan panko crumbs, and choice of one protein (pulled pork, chicken, or diced hot dogs). Additional protein available for 1.99/person.

Taco Bar \$13.99/person

Choice of hard or soft shells, choice of protein (chicken tinga, ground taco seasoned beef, or pulled pork taco meat) with self-serve toppings: shredded cheese, shredded lettuce, tomatoes, mild salsa, sliced black olives, sour cream. Additional protein available for 1.99/person.

Italian Pasta Bar \$16.99/person (\$15.99/person with no meats)

Penne pasta with choice of toppings. Mini meatballs, grilled sliced chicken breast, and choice of 2 sauces (marinara sauce, alfredo sauce, or meat sauce), Parmesan cheese. Includes garlic bread or garlic breadsticks.

Cold Sandwich Buffet \$13.99/person

Build your own sandwich bar with choice of white or wheat bread (croissants available for additional \$0.75/person), sliced smoked ham, sliced turkey, sliced salami, lettuce, tomatoes, mustard, and mayo.

Cookout Buffet (seasonal) \$13.99/person

Includes choice of meat, assortment of individual bagged chips, buns, and condiments on the side. Meats: Hot dogs, burgers, brats, chicken breast. Picnic sides available for \$1.99/each per person: coleslaw, macaroni salad, traditional potato salad, baked bbq beans. Additional meat \$1.99/person.

Booking

John Soppe
sixchipscatering@gmail.com
608.571.7619

Contact John Soppe at Sixchips Catering for a quote and to book your catering package. **Bookings must be made at least two months in advance for event dates in May through October.** Bookings must be made at least one month in advance for event dates in November through April. Clients must

provide a 20% deposit of their estimated invoice which will be deducted from the final invoice. Final attendee count must be provided by the client at least 2 weeks prior to the event, at which time a final invoice will be issued.