Sides & Accompaniments

Thoughtful pairings. Comforting classics. Seasonal flavor.

Garlic Mashed Potatoes

Velvety mashed potatoes blended with savory garlic and butter for a rich, comforting finish.

Twice-Baked Potatoes

Crisp potato shells filled with fluffy, buttery mashed potatoes and melted cheese, baked until golden.

Potatoes Au Gratin

Thinly sliced potatoes layered with rich cream and cheese, baked beneath a bubbling, golden crust.

Scalloped Potatoes

Tender potato slices baked in a silky cream sauce until delicately browned and beautifully tender.

Wild Rice

A hearty wild rice blend with a delicate, nutty flavor, tossed with sautéed aromatics and fresh herbs.

Herb Rice Pilaf

Fluffy rice simmered in savory broth with sautéed onion and garlic, finished with fragrant herbs.

Lemon Orzo

Tender orzo tossed with bright lemon, olive oil, and fresh parsley for a light, refreshing accompaniment.

Cajun Dirty Rice

Savory rice layered with seasoned ground meat, peppers, onions, and celery, brought together with bold Cajun spices and a touch of heat.

Yorkshire Pudding

Golden, oven-puffed Yorkshire puddings with crisp edges and soft, airy centers, perfect for savoring rich sauces and roasting juices.

Autumn Roasted Carrots

Golden, caramelized carrots roasted in olive oil with warm paprika, savory garlic, and a hint of oregano, finished with a scattering of fresh parsley.

Creamed Spinach

Tender spinach folded into a luxurious cream sauce with a touch of garlic and warm nutmeg.

Roasted Asparagus

Oven-roasted asparagus with lightly caramelized tips, finished with olive oil, cracked black pepper, and bright lemon.

Grilled Broccoli

Flame-grilled broccoli with smoky, charred edges and a tender bite, accented with garlic and a squeeze of lemon.

Grilled Zucchini & Squash

Zucchini and yellow squash grilled until tender with lightly charred edges, finished with olive oil, garlic, and herbs.

Macaroni & Cheese

Tender pasta enveloped in a velvety cheese sauce, baked until bubbling with a golden, savory crust.

Sautéed Mushrooms & Onions

Earthy mushrooms and sweet onions sautéed in butter until richly browned, finished with garlic and fragrant herbs.

Classic Wedge Salad

Crisp iceberg lettuce dressed with creamy blue cheese, smoky bacon, juicy tomatoes, and fresh chives.

Caesar Salad

Crisp romaine tossed in creamy Caesar dressing with shaved Parmesan and golden, crunchy croutons.

Additional selections and custom menus available upon request.

thebuzzatx.com | 512-914-1803 | Contact@thebuzzatx.com