

Graystone Wine Cellar

544 S Front St Columbus OH 43215-7602 · +16142282332 · Updated: Jan 14, 2026

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THE STATEHOUSE 5

Choice of two appetizers

House Salad

Graystone Two Entrée Gourmet Buffet or Served Dinner

Dessert Display or Two Additional Hours of Bar Service

Two Hour Wine and Beer Package

featuring a selection of fine wines, domestic and imported beer, coffee and soda

VINTNER'S RESERVE 5

Choice of Three Appetizers

May substitute dessert for one appetizer

House Salad

Graystone Two Entrée Gourmet Buffet or Served Dinner

Champagne Toast

4-Hour Premium Bar Package

featuring a selection of fine wines, premium liquors, domestic and imported beer, coffee and soda

ADDITIONS 4

Additional bar hours	\$3.00
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Add Premium Bar Service to Wine and Beer Package	\$3.00
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Premium bar service adds premium liquor to the wine and beer choices

Champagne Toast	\$2.00
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Columbus Classics Label Wine	\$15.00
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One bottle of our Columbus Classics label wine as a favor for each adult guest or couple

THE WINERY RECEPTION 3

Choice of Five Appetizers

Two Hour Wine and Beer Package

Soda, tea and Colombian Coffee

THE ULTIMATE HORS D'OEUVRE RECEPTION 4

Choice of Three Appetizers

Carving Station

with choice of Beef Tenderloin, Roast Pork, or Turkey Breast served with cut sandwich rolls and condiments

Two Hour Wine and Beer Package

Soda, Tea and Colombian Coffee

THE FRONT STREET PACKAGE 1

The Front Street Package

Choice of five different appetizers. Sodas and coffee are also included. A cash bar is made available at no cost to the host

ENTRÉE SELECTIONS 12

Carved Whole Beef Tenderloin

with Blackberry Horseradish Sauce

Carved Roasted Turkey Breast

with Orange-Cranberry Chutney

Carved Roasted Pork Loin

wrapped in Prosciutto, drizzled with honey, and served with Apple Bourbon Barbecue Sauce

Pecan Chicken

Tender boneless chicken breast rolled in pecans, pan seared, then finished in the oven and topped with a Cherry Cinnamon Sauce

Brie Sautéed Chicken

Tender boneless breast sautéed and topped with a creamy brie sauce and garnished with sliced almonds

Chicken Parmesan

Seasoned bread crumbs and our own marinara sauce highlight this dish

Balsamic Glazed Chicken

Chicken cutlets glazed with balsamic vinegar and dijon mustard

Herb Roasted Pork Chop

A tender center cut chop, served with Apple Bourbon BBQ Sauce

Steelhead Trout

baked with olive oil, lemon, fresh dill, rosemary and garlic seasoning, and served with a creamy dill sauce

Yellowfin Tuna Steak

This tuna steak is marinated in soy sauce, orange juice, and fresh herbs and then grilled to medium rare. Please ask if you would like it prepared to a greater degree of doneness

Traditional Italian Lasagna

Spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our own special recipe marinara sauce

Vegetable Lasagna

Italian vegetables with mozzarella, provolone and ricotta cheeses served with our own special marinara sauce and shredded parmesan

SIDE SELECTIONS 7

Cider Roasted Vegetables

Zucchini, carrots, peppers, onions, mushrooms, and grape tomatoes

Blanched Fresh Asparagus and Baby Carrots

Steamed fresh Broccoli, Cauliflower, and Carrots

in Herb Butter Sauce

Fresh Green Beans Amandine

Roasted Redskin Potatoes

Garlic Mashed Potatoes

Long Grain and Wild Rice Blend

DINNERS 14

Beef Tenderloin Medallions

Two 4 to 5 oz. medallions served with our blackberry-horseradish sauce

N.Y. Strip Steak

An American favorite, with blackberry-horseradish sauce on the side

Herb Roasted Pork Chop

A tender center cut chop, served with Apple Bourbon Barbecue Sauce

Pecan Chicken

Tender boneless chicken breast rolled in pecans, pan seared, then finished in the oven and topped with a Cherry Cinnamon Sauce

Brie Sautéed Chicken

Tender boneless breast sautéed and topped with a creamy brie sauce and garnished with sliced almonds

Balsamic Glazed Chicken

chicken breast glazed with balsamic vinegar and dijon mustard

Chicken Parmesan

Seasoned bread crumbs and our own marinara sauce highlight this dish

Yellowfin Tuna Steak

This tuna steak is marinated in soy sauce, orange juice, and fresh herbs and then grilled to medium rare. Please ask if you would like it prepared to a greater degree of doneness

Steelhead Trout Filet

seasoned with olive oil, lemon, and rosemary and garlic seasoning; served with White Wine Dill Sauce

Traditional Italian Lasagna

spicy Italian sausage, mozzarella, provolone and ricotta cheeses and our special marinara sauce. (Minimum order of 12, please)

Vegetarian Lasagna

fresh Italian vegetables with mozzarella, provolone and ricotta cheeses served with our marinara sauce and shredded parmesan. (Minimum order of 12, please)

Pasta Primavera

a selection of fresh seasonal vegetables, mushrooms, and garlic tossed with penne pasta and a cream sauce and garnished with grated parmesan cheese. May be made as a vegan dish with our homemade marinara sauce upon request.

Spinach and Cheese Ravioli

Stuffed with romano, parmesan, and ricotta cheeses and topped with our homemade marinara sauce

Roasted Broccoli, Walnut, and Bell Pepper Rigatoni**

**May be made vegan upon request.

COMBINATION DINNERS 2

Surf & Turf

a petite beef tenderloin filet with fresh jumbo shrimp broiled in garlic and butter

Filet Mignon and Pecan Chicken

a petite beef tenderloin filet served with our tender pecan chicken

MAIN 16

Brie in Puff Pastry \$60.00

Brie wheel garnished with caramel sauce and sliced almonds or raspberry sauce and fresh fruit

Smoked Salmon \$60.00

for that special touch, served on a shimmering mirror lake and garnished with capers, red onions, and minced egg yolks and egg whites

Scallops \$130.00

Plump sea scallops wrapped in smoked bacon and marinated in Teriyaki sauce

Maryland Crab Cakes \$110.00

Crabmeat, peppers, spices, and seasoned breadcrumbs

Savannah Kabob \$155.00

Shrimp, andouille sausage, roasted new potato, and onion, brushed with Old Bay Butter

Shrimp Cocktail \$115.00

Fresh jumbo shrimp served with our homemade cocktail sauce and fresh lemon

Stuffed Mushrooms \$80.00

Filled with spinach, Feta, and walnuts

Caprese Skewers	\$105.00
Fresh mozzarella, grape tomatoes, and basil, drizzled with Balsamic glaze	
Brie in Phyllo Pastry	\$130.00
Brie cheese and raspberry sauce wrapped in a phyllo pastry	
Spanikopita	\$130.00
Spinach and Feta cheese in puff pastry	
Tomato Bruschetta	\$115.00
Country bread layered with olive oil, red tomatoes, and a blend of basil and Parmesan cheese	
Traditional Meatballs	\$105.00
either BBQ or Italian style	
Mini Beef Wellington	\$185.00
Beef tenderloin with mushroom duxelle in puff pastry	
Smoked Chicken Quesadilla	\$130.00
Mildly spicy chicken with Mexican cheese, salsa and cilantro	
Carving Station	\$15.00
Beef Tenderloin, served with rolls and condiments	
Carving Station	\$11.00
Pork Loin or Turkey Breast, served with rolls and condiments	

PACKAGES 2

Graystone Wine & Beer Package	AVAILABLE OPTIONS
Served with complimentary soft beverages and coffee	2 Hours: \$20.00
	3 Hours: \$23.00
	4 Hours: \$26.00
Deluxe Bar Package	AVAILABLE OPTIONS
This premium hospitality package includes a selection of fine wines, assorted imported and domestic beers and premium liquors, soft beverages and coffee	2 Hours: \$23.00
	3 Hours: \$26.00
	4 Hours: \$29.00

HOSTED BAR 4

Wine	\$7.00
Domestic Beer	\$4.00
Import and Craft Beer	\$5.00
Premium Liquors	\$7.00

CHAMPAGNE SERVICE 1

Champagne Service

\$2.00

An elegant Champagne toast may be added to any party for only \$2 per guest. We offer Saint-Hilaire de Limoux, France's oldest sparkler and a personal favorite of Thomas Jefferson.

CASH BAR

1

Cash Bar

We are happy to provide a cash bar upon request. There is no cost to the host for this.

PLATED LUNCHES

12

Chicken Parmesan

Served with linguine and homemade marinara sauce (choose one additional side)

Beef Pot Roast

Traditional favorite served with potatoes and vegetables

Beef Burgundy

Tender beef simmered in red wine and served over noodles (choose one additional side)

Stuffed Chicken Breast

Stuffed with our seasoned rice and baked in a pastry shell (choose one additional side)

Pecan Chicken

boneless chicken breast encrusted with pecans and baked

Chicken or Shrimp Linguine

Tossed with capers in Wine Butter Sauce

Steelhead Trout

Seasoned with rosemary, garlic, lemon, and capers before baking

Roast Beef Rolls

Stuffed with long grain and wild rice and baked to perfection (choose one additional side)

Baked Ham

Served with a pineapple glaze

Pan-Seared Pork Chops

Rubbed with herbs and served with demi-glace

Garden Stir-Fry

Assorted Chinese vegetables stir-fried with seasoned rice and our own Orange-Ginger Sauce

Vegetable Linguine

Fresh vegetables sautéed with our homemade marinara sauce

BUFFET OPTION

10

Carved Top Round of Beef

Served with blackberry-horseradish sauce

Carved Baked Ham

Served with our pineapple glaze

Carved Roast Pork Loin

Served with Apple-Bourbon Barbeque Sauce

Carved Roast Turkey Breast

Served with Orange-Cranberry chutney

Chicken Parmesan

Topped with our homemade marinara sauce

Beef Pot Roast

Traditional favorite served with potatoes and vegetables

Beef Burgundy

Tender beef tips and mushrooms simmered in red wine

Pecan Chicken

Topped with Cherry-Cinnamon Sauce

Steelhead Trout

Seasoned with rosemary, garlic, lemon, capers, and fresh dill. Served with White-wine Dill Sauce

Pan-Seared Pork Chops

Served with Rosemary-demi-glace

SAUTÉ EXTRAVAGANZA 1

Sauté Extravaganza

A selection of pasta prepared individually with each guest's choice of chicken, shrimp, or sausage and an assortment of fresh vegetables and minced garlic, tossed and sautéed to order by our culinary attendants, then topped with our homemade marinara, rich Alfredo sauce, or wine and butter. Accompanied by our fresh garden salad, rolls and butter, and soft beverages