



— YOUR CAVIAR DEALER —

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

World-class caviar. Served with Aloha.



Considered sourcing. Unforgettable service.

A collection for restaurants, hotels, private clubs and caterers.

[OUR STORY](#) • [SUSTAINABILITY](#) • [RESTAURANT PRICING](#)

Photograph: Browne Trading Company

Our Story

Island roots. A shared standard.



CAVIAR AND SEAFOOD AT THE TABLE

Browne Trading

FOUNDED IN 1991

More than three decades of sourcing expertise. Founded by Rod Browne Mitchell, Browne Trading Company built its reputation on exceptional seafood, caviar and the knowledge behind every ingredient.

Memoirs Catering

Rooted in Hawaii's hospitality, Memoirs brings the warmth and personal attention of Aloha to this exceptional collection. Our caviar and seafood program connects your kitchen with Browne Trading's expertise, supported by a dedicated Memoirs contact.

From a signature caviar service to your next menu, we help you explore the collection, confirm availability and coordinate your order.

CULINARY CREDIBILITY

Browne Trading's longstanding chef relationships include Thomas Keller, Eric Ripert and Daniel Boulud. Their supplier credentials support the collection; Memoirs brings its own warm hospitality.



Sustainability & sourcing.

Better choices begin with transparency.



RESPONSIBLE WILD CATCH

Browne's published standards favor regulated fisheries and lower-impact methods, including hook-and-line and harpoon. Its purchasing approach also supports local fishing communities and the long-term health of marine resources.



CONSIDERED AQUACULTURE

Browne looks for ecologically minded producers, lower stocking densities, humane handling and sustainably sourced feed. Traceability and responsible farming help guide its seafood and caviar sourcing.

Farm-raised seafood standards

Browne lists no steroids, hormones or genetic modification among its farmed-fish selection criteria. It also seeks fish without artificial coloring, harmful antibiotics, pesticides, antifoulants or preservatives, and requires producers to provide information about their practices.

Know the story in every tin.

SPECIES • ORIGIN • INGREDIENTS • DATE • LOT

Browne describes these details on its caviar labels and grades caviar in house for color, firmness and taste.

Ask your trusted representative for product-specific sourcing information and current availability.

Published supplier criteria are summarized here. Ask us for product-specific specifications and certification details when ordering. Sources and photography: Browne Trading Company.



YOUR CAVIAR DEALER

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

Culinary credibility.

Browne Trading behind exceptional kitchens.



CHEFS AND MICHELIN-STARRED RESTAURANTS

Thomas Keller

Browne Trading chef relationship

Per Se

Three Michelin stars | New York | 2025

Eric Ripert

Browne Trading chef relationship

Le Bernardin

Three Michelin stars | New York | 2025

Daniel Boulud

Browne Trading chef relationship

DANIEL

One Michelin star | New York | 2025

These are Browne Trading's documented supplier relationships, not direct endorsements of Memoirs Catering. Michelin distinctions shown reflect the 2025 New York guide.

Exceptional ingredients. Personal Aloha service.

Sources: Browne Trading's founder profile and restaurant client list; MICHELIN Guide New York 2025. Photograph: Browne Trading Company.



YOUR CAVIAR DEALER

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

The world's collection. Your signature.

Imported caviar • Restaurant & hospitality pricing in USD

Fifteen imported selections from six origins. Explore Osetra, Siberian and hybrid caviars for a signature service, a tasting menu or an unforgettable celebration.

Collection / origin	12g	30g	50g	125g	250g	500g	1kg
Sturia Osetra Premier France	\$31.00	\$72.00	\$120.00	\$304.00	\$592.00	\$1,176.00	\$2,320.00
Thesauri Gold Osetra Greece	\$31.00	\$72.00	\$120.00	\$304.00	\$592.00	\$1,176.00	\$2,320.00
Thesauri Osetra Greece	\$26.00	\$61.00	\$100.00	\$248.00	\$480.00	\$960.00	\$1,840.00
Royal Belgian Osetra Belgium	\$36.00	\$80.00	\$135.00	\$336.00	\$648.00	\$1,280.00	\$2,440.00
Royal Belgian Platinum Belgium	\$32.00	\$74.00	\$124.00	\$309.00	\$608.00	\$1,200.00	\$2,320.00
Royal Belgian Siberian Belgium	\$28.00	\$64.00	\$106.00	\$261.00	\$520.00	\$1,024.00	\$2,000.00
Giaveri Beluga/Siberian Italy	\$44.00	\$108.00	\$180.00	\$450.00	\$888.00	\$1,760.00	\$3,360.00
Giaveri Osetra Italy	\$28.00	\$64.00	\$106.00	\$261.00	\$520.00	\$1,024.00	\$2,000.00
Giaveri Siberian Italy	\$24.00	\$48.00	\$80.00	\$200.00	\$392.00	\$768.00	\$1,520.00
Imperial Golden Osetra China	\$40.00	\$95.00	\$152.00	\$383.00	\$760.00	\$1,512.00	\$2,960.00
Imperial Osetra China	\$26.00	\$61.00	\$100.00	\$248.00	\$480.00	\$960.00	\$1,840.00
Imperial Gold Kaluga China	\$26.00	\$61.00	\$100.00	\$248.00	\$480.00	\$960.00	\$1,840.00
Imperial Kaluga Malossol China	\$24.00	\$48.00	\$80.00	\$200.00	\$392.00	\$768.00	\$1,520.00
Browne Trading Osetra Supreme Poland	\$26.00	\$61.00	\$100.00	\$248.00	\$480.00	\$960.00	\$1,840.00
Browne Trading Siberian Supreme Poland	\$24.00	\$48.00	\$80.00	\$200.00	\$392.00	\$768.00	\$1,520.00

A collection for tasting menus, signature service and celebrations.



YOUR CAVIAR DEALER

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

Exceptional choices for every menu.

Domestic caviar & premium roes • Restaurant & hospitality pricing in USD

DOMESTIC CAVIAR

Product / source	1oz	2oz	4.4oz	7oz	500g	1kg
Snake River White Sturgeon Farmed - Idaho	\$71.00	\$140.00	\$301.00	\$480.00	\$1,200.00	\$2,400.00
Royal White Sturgeon Farmed - Idaho	\$66.00	\$128.00	\$272.00	\$432.00	\$1,080.00	\$2,120.00
Classic White Sturgeon Farmed - Idaho	\$55.00	\$108.00	\$232.00	\$368.00	\$920.00	\$1,760.00
Hackleback Wild - Illinois	\$37.00	\$72.00	\$152.00	\$244.00	\$608.00	\$1,200.00
Paddlefish (Spoonbill) Wild - Tennessee	\$29.00	\$56.00	\$119.00	\$188.00	\$456.00	\$880.00

PREMIUM ROES

Product / source	1oz	2oz	4.4oz	7oz	500g	1kg
Bowfin Wild - Louisiana	\$16.00	\$31.00	\$61.00	\$98.00	\$240.00	\$464.00
Salmon Roe Wild - Alaska	-	\$20.00	\$39.00	\$61.00	\$152.00	-
Smoked Salmon Roe Wild - Alaska	-	\$23.00	\$44.00	\$71.00	-	-
Sea Trout Roe Farmed - Denmark	-	\$16.00	\$34.00	\$52.00	\$136.00	-
Smoked Sea Trout Roe Farmed - Denmark	-	\$20.00	\$39.00	\$61.00	-	-
Golden Whitefish Roe Wild - Minnesota	-	\$15.00	\$29.00	\$45.00	\$104.00	-

TOBIKO ROE

Red • Orange • Black • Wasabi • Yuzu

100g \$20.00 | 500g \$80.00



YOUR CAVIAR DEALER

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

The finishing touches.

Accessories, accompaniments & specialty products • Pricing in USD

Product	Size / unit	Price
Mother of Pearl Spoons - Mini	3 inch / each	\$5.00
Mother of Pearl Spoons - Traditional	4 inch / each	\$7.00
Mother of Pearl Spoons - Pearl Wood Handle	each	\$7.00
Mother of Pearl Spoons - Pearl Mica Handle	each	\$7.00
Mother of Pearl Spoons - Pearl Abalone Handle	each	\$7.00
Mother of Pearl Spoons - Curve Handle	each	\$7.00
Mother of Pearl Spoons - W/ Metal Handle	6 inch / each	\$10.00
Mother of Pearl Spoons - Reef Shovel	each	\$16.00
Mother of Pearl Plates - Round	3.5 inch / each	\$18.00
Mother of Pearl Plates - Round	5.75 inch / each	\$32.00
Mother of Pearl Plates - Square	4 inch / each	Confirm price
Mother of Pearl Plates - Rectangle	6 x 4 inch / each	\$40.00
Caviar Key - BTC Gold Logo	2 inch / each	\$5.00
Glass Caviar Server - Glass Bowl Server	each	\$40.00
Crème Fraiche	6.9 oz / each	\$12.00
Blinis	16 count	\$10.00
Latkes	16 count	\$26.00
Caviar Travel Bag	each	\$40.00
Freeze Dried Plankton Powder	15g unit	\$160.00
Freeze Dried Plankton Powder	50g unit	\$440.00
Freeze Dried Plankton Powder	100g unit	\$800.00

OVERNIGHT DELIVERY TO ELIGIBLE ADDRESSES

LET'S ELEVATE YOUR CAVIAR PROGRAM.

Request a tasting, discuss your menu or place an order inquiry. Tell us the product, tin size, quantity, delivery address and preferred arrival date.

Maryssa Briggs | maryssa@1311events.com

808-953-0139 | memoirshawaii.com

Scan to inquire through Memoirs



Overnight delivery is subject to destination, order cutoffs, carrier availability and shipping fees; confirm details with Memoirs. Prices based on Summer 2026 and subject to change, duties, tariffs and availability. Square pearl plate price pending supplier confirmation.

MEMOIRS CATERING | RESTAURANT & HOSPITALITY COLLECTION

7 / 10



YOUR CAVIAR DEALER

A SPECIALTY WORTH SEEKING OUT

Maine Diver Scallops.

Hand-harvested. Served with Aloha.



The difference is in the dive.

Browne Trading's true diver scallops are gathered by licensed SCUBA divers in Winter Harbor, Maine. Each is selected by hand, shucked by hand and iced aboard the boat.

HAND-HARVESTED

Selected from the ocean floor by licensed SCUBA divers.

DRY-PACKED

No chemical treatments or added preservatives, per Browne.

SWEET & FIRM

Distinctive natural sweetness and a firm, meaty texture.

Ask your trusted representative for current availability and market pricing.

Source & photography: Browne Trading Company • Maine Diver Scallops



— YOUR CAVIAR DEALER —

A SPECIALTY WORTH SEEKING OUT

From the sea. For your signature.

A remarkable ingredient, with a story worth sharing.



True diver-harvested.

“Diver” describes the harvesting method—not simply a scallop’s size. Browne identifies its scallops as hand-harvested by licensed SCUBA divers, with a traceable Maine origin.

Let quality lead the plate.

A golden sear, a refined seafood course or an elegant caviar pairing: create a memorable presentation around their sweetness and firm texture.

PLAN YOUR SCALLOP SERVICE

Browne’s listed format: frozen, one-pound cups with approximately 10-20 scallops. Ask Memoirs to confirm pack size, current availability, pricing and delivery before ordering.

Bring Aloha to your table.

Tastings, product selection and order inquiries.



YOUR CAVIAR DEALER

Maryssa Briggs

maryssa@1311events.com

808-953-0139

Explore a tasting, discuss your menu or request an order. Tell us your preferred products, package sizes, quantities, delivery address and arrival date.

memoirshawaii.com



Scan for an inquiry

Overnight delivery is subject to destination, order cutoff times, carrier availability and shipping fees. Confirm arrangements with Memoirs. Restaurant prices are based on Summer 2026 and may change with duties, tariffs and availability.

WORLD-CLASS CAVIAR • PREMIUM SEAFOOD

Served with Aloha.