

Sadlergates listicle

<H1> You Can't Go Wrong With These 5 Sandwich Fillings For Your Next Corporate Event! </H1>

When you're planning a corporate event, it seems like there's an endless number of things to plan. You've got to choose and book a suitable venue, invite the right people, potentially plan accommodation, book speakers or demonstrations, and perhaps most importantly, make sure everyone is fed and watered well.

That doesn't mean [catering for corporate events](#) should be just cobbling together a few pre-packaged nibbles and lite bites and putting them on a table in the corner of the room. The food at corporate events can be a real deal breaker. Give your guests some well prepared and delicious food and not only will they be in a better mood and more able to concentrate throughout the event, but they'll also be more likely to associate it with positive feelings. All of which means you need to choose the right sandwich fillings.

The sandwich is the ideal event food. It's versatile, portable, easy to eat – and who doesn't love a great sandwich? Choosing fillings that are delicious and crowd-pleasing is a sure-fire way to keep attendees happy. Which is why the five fillings below are perfect [corporate catering](#) choices.

<H3>Ham salad with mustard mayonnaise </H3>

A classic combination and a favourite of the meat eaters, ham and mustard is the perfect match. But it's important that you use both good quality ham, ideally in thicker slices, and the mustard mayonnaise should be light, tangy and pack a punch.

<H3>Cheddar, spring onion and homemade chutney </H3>

Talking about classic combinations, it doesn't get better than cheese and onion. But there's a slight twist with this sandwich, as spring onions are a little lighter and fresher than their close cousins the white or red onion. The addition of homemade chutney adds an extra zing that will elevate this sandwich above the ordinary.

<H3> BBQ chicken with pepper and onion</H3>

Another meat eater's delight. Smoky and succulent chicken pieces are given some depth by the addition of cracked black pepper and onion. Always a popular choice.

<H3> Egg mayonnaise and cress</H3>

Something for the vegetarian attendees, or for anyone who loves a classic and delicious sandwich filling. Light and fluffy eggs, mixed with a high-quality mayonnaise and topped with a light and crunchy cress to cut through.

<H3>Coronation chickpea </H3>

Of course, a vegan option is a necessity these days too, although this variation on a much-loved classic also proves popular across the board. Nicely spiced and warming, the chickpeas are the perfect vehicle for the delicious sauce.

As experienced **corporate caterers**, we know we can help you to provide food for your events that will really stand out, helping to make it a huge success. If you'd like one less thing on your plate to worry about, [contact us](#) here at Sadlergates and let our expert team of **sandwich caterers** take care of everything.