



THE THIRTY-THIRD CONGRESS OF GRADUATE STUDENTS

Calendar: November 17, 2025

Location:

Time: 6:30 PM

[Submit Public Comment Here](#)

Swearing In of Representatives and Officers

Call to Order

Pledge of Allegiance

Roll Call

Reading and Approval of the Minutes

Petitions into the Assembly

Special Introductions and Student Comments

Messages from Student Government

Report from the Office of Governmental Affairs

Report of Officers

- Report of the Speaker
- Report of the Deputy Speaker for Finance
 - Financial Report
- Report of the Deputy Speaker for Communications
- Report of the Deputy Speaker for Judicial Affairs
- Report of the Deputy Speaker for Advocacy

Advisor Announcements

Committee Report

- Internal Affairs
- Student Advocacy
- Outreach

Funding Requests

- Bill #1: Art History Allocation

Unfinished Business

New Business

- Committee Elections

Round Table

Closing Announcements

Adjournment

COGS Financial Report, Fiscal Year 2025-2026 as of November 17th, 2025

ACCOUNT	ALLOCATION AMOUNT	DESCRIPTION	AVAILABLE
Reserves	\$92,787	For RSO funding requests at COGS meetings	\$69,659
PRESENTATION GRANTS (Jul-Oct)	\$110,000	Presentation Grant balance for the July-October funding period	\$8,616
PRESENTATION GRANTS (Nov-Feb)	\$110,000	Presentation Grant balance for the November-February funding period	\$7,390
ATTENDANCE GRANTS (Jul-Oct)	\$20,000	Attendance Grant balance for the July-October funding period	\$7,276
ATTENDANCE GRANTS (Nov-Feb)	\$20,000	Attendance Grant balance for the November-February funding period	\$14,000



34th Congress of Graduate Students Legislation Cover Sheet

COGS Bill/Resolution #: 1

Sponsor(s): Logan Lamb

Short Title: The 42nd Annual Art History Graduate Student Symposium will be held March 6–7, 2026. The annual Symposium hosts graduate students from around the country who present papers in the history of art and architecture and cultural heritage studies. The keynote speaker this year will be Claudia Brittenham, Professor of Art History and Race, Diaspora, and Indigeneity and Director of the Center for Latin American Studies at the University of Chicago. The students were interested in inviting a Latin Americanist this year and were guided by Michael in their selection.

Summary of Legislation:

This bill would provide funding for the symposium's largest gathering, a dinner following the Keynote lecture on Friday evening, March 6th. This gathering will be held in the atrium of the William Johnston Building, where department faculty, staff, and students will set up and host the dinner.

Background Information:

The two-day symposium will consist of three two-hour sessions, one 45-minute keynote address, and several social gatherings (dinner, breakfast, coffee breaks). Alumni often return to attend this event, and many undergraduates also attend, so it provides invaluable recruitment, development, and networking opportunities.

All paper presentations and the keynote lecture are advertised and open to the public. Paper sessions for the twelve graduate student presenters begin Friday afternoon and continue Saturday, with each paper followed by a critical discussion. Dr. Brittenham will deliver the keynote lecture on Friday evening.

The symposium is both an academic conference and an opportunity for building networks and relationships with scholars from around the country. The Art History Association hosts several social gatherings and meals throughout the event.

Effect of Proposed Legislation:

The amount of \$1,650 will be transferred to the Art History Association to host their largest gathering of the symposium, a dinner for graduate students, faculty, and guests. This event, as well as the rest of the symposium, will give art history graduate students a chance to network with visiting guests, expanding their academic circle and creating lasting connections.

Attachment(s):

- Attachment #1: Proposed Bill
- Attachment #2: Quotes





Allocation, Revision, or Transfer

34th Congress of Graduate Students

Bill #: 1

Sponsored by: Logan Lamb

Date: November 17, 2025

Amount: \$1,650

From (account name): COGS Unallocated

To (account name): Art History Association

Title: A Bill allocating \$1,650 to the Art History Association

Itemized Expenditures:

Quantity	Description	Unit Price
50	Food for a dinner following the keynote lecture on Friday evening, March 6 th . Roughly 50 graduate students, guests and faculty will be attending.	\$33

Total: \$1,650

By: _____
Steven Medarev
Speaker, 34th COGS

By: _____
Joseph Serrano
Deputy Speaker for Finance

Date: _____

Date: _____

By: _____
Dr. Amy Hecht
Vice President for Student Affairs

By: _____
Tanner McKinley
COGS Advisor

Date: _____

Date: _____



FLORIDA STATE UNIVERSITY
CONGRESS OF GRADUATE STUDENTS

42nd Annual Graduate Symposium Dinner

[On Campus Catering](#)[Off Campus Catering](#)[Account](#)
[SIGN IN / REGISTER](#)[Cart](#)
1
\$1359.50

WOOD & STONE

FLAVORS FROM THE HEARTH

[Legacy Catering](#) > [Everyday Catering](#) > [Buffets](#) > [Create Your Own Buffet](#)[Check Date Availability](#) ▼

Asiago Chicken in a Roasted Red Pepper Sauce

Asiago Chicken in a Roasted Red Pepper Sauce Served with Your Choice of Buffet Starter, Two (2) Sides and Dessert accompanied by Assorted Dinner Rolls with Butter and Choice of Beverages.

Order

Number of Guests (min qty is 10)**\$27.19** Per Person

Includes

- Asiago Chicken in a Roasted Red Pepper Sauce 310 Cal / per 5 oz. serving
- Bakery-Fresh Roll with Butter 200 Cal / per each

Select your Starter

- | | |
|--|--------------------------------|
| ☐ (V EW PF) Traditional Garden Salad with Balsamic Vinaigrette and Ranch | 45 Cal / per 3.5 oz. serving |
| ☐ Classic Caesar Salad | 170 Cal / per 2.7 oz. serving |
| ☐ (V) Greek Salad with Crumbled Feta: Plum Tomatoes, Cucumbers, Bell Peppers, Feta, Radishes and Olives in a Greek Vinaigrette | 110 Cal / per 3.25 oz. serving |
| ☐ (PF) Caprese Salad: Fresh Mozzarella, Tomatoes and Basil with a Light Vinaigrette | 150 Cal / per 3 oz. serving |
| ☐ (EW PF) Kale Salad with Blue Cheese, Raisins, Red Onion and a Lemon Vinaigrette | 100 Cal / per 1.5 oz. serving |
| ☐ (VG PF) Seasonal Fresh Fruit Salad | 35 Cal / per 2.25 oz. serving |



Select your Sides

Choice of 2

☐	(V PF) Pan-Roasted Vegetables	V PF	45 Cal / per 3 oz. serving
☐	(VG EW PF) Roasted Root Vegetables	VG EW PF	60 Cal / per 2 oz. serving
☐	(V) Green Bean Casserole	V	100 Cal / per 4 oz. serving
☐	(PF) Balsamic Bacon Brussels Sprouts	PF	130 Cal / per 2.6 oz. serving
☐	(VG EW PF) Maple Roasted Carrots	VG EW PF	110 Cal / per 2 oz. serving
☐	(V) Buttermilk Mashed Potatoes	V	120 Cal / per 3.75 oz. serving
☐	(V) Oven-Roasted Fingerling Potatoes	V	130 Cal / per 3.5 oz. serving

Select your Dessert

☐	Berry Panna Cotta		340 Cal / per each
☐	(V) Bread Pudding with Caramel Apple Sauce	V	360 Cal / per 6.75 oz. serving
☐	(V) Mini Cheesecake	V	80 Cal / per each
☐	(V) Dulce de Leche Brownie	V	230 Cal / per each
☐	(V) Lemon Poppyseed with Strawberries Thimble Cake	V	90 Cal / per each
☐	(V) Chocolate Cake	V	320 Cal / per slice

Choice of Two (2) Beverages

Choice of 2

☐	Lemonade	90 Cal / per 8 oz. serving
☐	Iced Tea	0 Cal / per 8 oz. serving
☐	Iced Water	0 Cal / per 8 oz. serving

QUOTE #1: Aramark/Legacy Catering Quote — Wood & Stone = TOTAL AFTER TAX / \$1635.62

Approx. 50 people, 1.5–2 hours total / **\$27.49 per person X 55 = \$1,511.95 (BEFORE tax)**

Delivery fee for Drop Off*: \$10 for on-campus deliveries

\$1,511.95 + \$10 = **\$1,521.50 (BEFORE tax)**
 Tax at 7.5% = **(AFTER tax estimation) \$1635.62**

Heartland Buffet Menu



Legacy Catering

On Campus Catering Off Campus Catering 

Account
SIGN IN / REGISTER

 Cart
\$1374.50

Legacy Catering > Everyday Catering > Buffets > Theme Buffets - Traditional

 Check Date Availability ▼

Heartland Buffet

Grilled Lemon Rosemary Chicken served with Eggplant Parmesan, Baby Spinach Salad, Bakery Fresh Rolls with Butter, Fresh Herbed Vegetables, Roasted New Potatoes, Cookies and Cream Blondies and Choice of Beverages.

Order

Number of Guests (min qty is 10)

\$27.49 Per Person

Includes

• Baby Spinach Salad with Bacon, Egg, Mushroom and Tomato served with Balsamic Vinaigrette • Bakery-Fresh Roll with Butter • Roasted New Potatoes • Fresh Herbed Vegetables • Eggplant Parmesan • Grilled Lemon Rosemary Chicken • Cookies and Cream Blondie	90 Cal / per 3.75 oz. serving  200 Cal / per each  110 Cal / per 2.75 oz. serving  100 Cal / per 3.5 oz. serving    390 Cal / per 7.7 oz. serving  130 Cal / per 4 oz. serving  270 Cal / per each 
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Choice of Two (2) Beverages

Choice of 2

☒ Lemonade	90 Cal / per 8 oz. serving
☒ Iced Tea	0 Cal / per 8 oz. serving
☐ Iced Water	0 Cal / per 8 oz. serving

Entree

- Grilled Lemon Rosemary Chicken

Salad

- Baby Spinach Salad w/ Bacon, Egg, Mushroom, Tomato + Balsamic Vinaigrette

Sides

- Roasted New Potatoes (VG)
- Fresh Herbed Vegetables (VG)
- Eggplant Parmesan (V)

Bread

- Bakery-Fresh Roll w/ Butter (V)

Dessert

- Cookies & Cream Blondie (V)

Drinks

- Lemonade
- Iced Tea

*Drop Off Includes: disposable chafers, canned fuel (when applicable), serving utensils, plates, silverware, napkins, and a plastic tablecloth.

QUOTE #2: Aramark/Legacy Catering Quote — Wood & Stone = TOTAL AFTER TAX / \$1622.18

Approx. 50 people, 1.5–2 hours total / \$27.19 per person X 50 = \$1509.00 (BEFORE tax)

Delivery fee for Drop Off*: \$10 for on-campus deliveries

\$1,359.50 + \$139.50 + \$10 = \$1509.00 (BEFORE tax)

Tax at 7.5% = (AFTER tax estimation) \$1622.18

Choose Your Own Buffet w/ Asiago Chicken in Roasted Red Pepper Sauce

Entree

- Asiago Chicken in Roasted Red Pepper Sauce

Salad

- Caprese Salad: Fresh Mozzarella, Tomatoes and Basil w/ Light Vinaigrette

Sides

- Roasted Root Vegetables (VG)
- Balsamic Bacon Brussels Sprouts

Bread

- Bakery-Fresh Roll w/ Butter (V)

Dessert

- Lemon Poppyseed w/ Strawberries Thimble Cake

Drinks

- Lemonade
- Iced Tea
- Bottled Water (2.79/bottle X 50 = 139.50)

*Drop Off Includes: disposable chafers, canned fuel (when applicable), serving utensils, plates, silverware, napkins, and a plastic tablecloth.

QUOTE #3: Taziki's Mediterranean Cafe = TOTAL AFTER TAX / \$1676.50

Approx. 50 people, 1.5–2 hours total / = \$1519.94 (BEFORE tax)

Chafing setup: \$10/per dish

Plates & cutlery per person: \$.50/per person

\$1519.94 (BEFORE tax)

Tax = \$114.00

Surcharge (2.80%) = \$42.56

TOTAL = **\$1676.50 (AFTER tax)**

Taziki's



BUFFET FEASTS

GRILLED CHICKEN KEBOB (@ 14.99 X 50) \$749.50
BASMATI RICE
GREEK SALAD
TAZIKI - RECOMMENDED FOR CHICKEN!
[EDIT](#) [REMOVE](#)



BUFFET GRILLED VEGGIES

LARGE (FEEDS 20) (@ 62.49 X 2) \$124.98
[EDIT](#) [REMOVE](#)



GALLON OF LEMONADE (@ 8.99 X 2)

\$17.98

ORDER DETAILS

216 SOUTH MAGNOLIA DR.
TALLAHASSEE

SUBTOTAL	\$1,267.24
TAX	\$95.05
SURCHARGE (2.80%)	\$35.48
TOTAL	\$1,397.77

*SUBTOTAL MUST BE BELOW \$500.00 FOR CATERING FOR PICKUP.

CATERING FOR PICKUP
DON'T WANT CATERING FOR PICKUP? [CHANGE](#)

IF YOU ARE TAX-EXEMPT PLEASE CALL THE STORE AND PLACE YOUR ORDER

[CHECK OUT](#)

Buffet Feast

- Grilled Chicken Kebob
 - Sides: Basmati Rice
 - Salad: Greek Salad
 - Sauce: Taziki
 - \$14.99 x 30 (**\$449.707**)
- Grilled Beef Kebob
 - Sides: Basmati Rice
 - Salad: Mediterranean Salad + (\$.50 X 30 = \$12.50)

- Sauce: Horseradish
 - $\$17.25 \times 30 + \12.50 (**\$532.30**)

Buffet Sides

- Buffet Grilled Veggies
 - (Large/Feeds $20 \times 2 = 40$) — 62.49 per container X 2 — (**\$124.98**)
- Buffet Pasta Salad
 - (Large/Feeds $20 \times 2 = 40$) — 46.19 per container X 2 — (**\$92.38**)

Dessert

- Chocolate Chip Cookies — 12.59/dozen X 5 — **\$62.95**
 - (12 [dozen] x 5 = 60)
- Baklava Half Slice — 1.89/1 slice X 50 — **\$94.50**
 - (1 slice x 50 = 50)

Drinks

- Sweet Tea Gallon
 - (Gallon/Serves $10 \times 2 = 20$) — 7.99/gallon X 2 — **\$15.98**
 - Served w/ cups+ice+fresh lemons
- Unsweet Tea Gallon
 - (Gallon/Serves $10 \times 3 = 30$) — 7.99/gallon X 3 — **\$23.97**
 - Served w/ cups+ice+fresh lemons
- Lemonade Gallon
 - (Gallon/Serves $10 \times 2 = 20$) — 8.99/gallon X 2 — **\$17.89**
 - Served w/ cups+ice

Additional

- Plates & Cutlery Per Person
 - \$.50/person x 50 — **\$25.00**
- Chafing Set Up
 - \$10/chafing x 8 — **\$80.00**

QUOTE #4: BJ's Restaurant = TOTAL AFTER TAX / \$1650.31

Approx. 50 people, 1.5–2 hours total = **\$1535.17 (BEFORE tax)**

Orders up to \$500 require 2 hour notice

Orders exceeding \$1,500 require a quote

\$1515.17 (BEFORE tax)

Tax at 7.5% = **(AFTER tax estimation) \$1650.31**

Build Your Own Dinner Menu

Entree Combo = 199.99/serves 12 people

- Entree Choices (2)
 - Slow-Roasted Tri-Tip
 - Slow-roasted sirloin tri-tip glazed with BJ's peppered BBQ sauce
 - Atlantic Salmon
 - Oven-roasted, parsley, rice pilaf, vegetables
- Salad
 - House Salad: carrots, croutons, cucumber, parmesan cheese, tomatoes
- Bread
 - Garlic bread marinara, parmesan, parsley
 - (serving 12 X 5 = 60 servings) — \$199.99/dozen X 5 = **999.95**

Sides

- Steamed Broccoli
 - (12/dozen X 5 = 60) — \$23.99/dozen X 5 — **(119.95)**

Dessert

- Mini Chocolate Chunk Pizookies
 - (12/dozen X 5 = 60) — \$40.99/dozen X 5 — **(204.95)**
- Seasonal Fresh Fruit Platter
 - (12/dozen X 3 = 36) — \$30.99/dozen X 5 — **(92.97)**

Drinks

- 64 oz BJ's Handcrafted Root Beer
 - (Gallon/Serves 12 x 5 = 60) — 6.99/gallon X 5 (+\$20 for growlers) — **\$54.95**
 - + 4.00/growler X 5 = \$20.00
- 64 oz Strawberry Lemonade
 - (Gallon/Serves 12 x 5 = 60) — 6.99/gallon X 5 — **\$34.95**
- 64 oz Unsweetened Black Tea
 - (Gallon/Serves 12 x 5 = 60) — 5.49/gallon X 5 — **\$27.45**

[illegible]