

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

<u>Adjournment</u>

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

<u>Short Title:</u> 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





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:

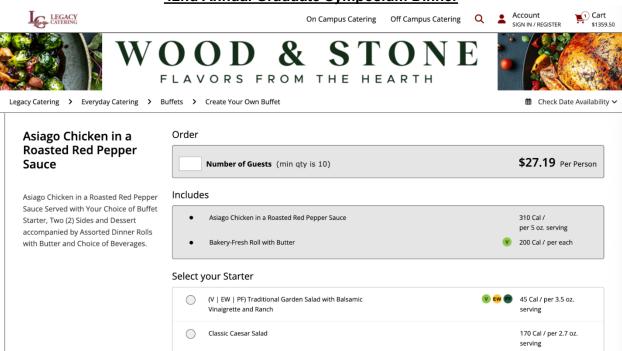
Quantity	Description	Unit Price
	Food for a dinner following the keynote lecture on	
50	Friday evening, March 6 th . Roughly 50 graduate	\$33
	students, guests and faculty will be attending.	

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:



42nd Annual Graduate Symposium Dinner



(V) Greek Salad with Crumbled Feta: Plum Tomatoes,

a Light Vinaigrette

a Lemon Vinaigrette

(VG | PF) Seasonal Fresh Fruit Salad

Cucumbers, Bell Peppers, Feta, Radishes and Olives in a Greek

(PF) Caprese Salad: Fresh Mozzarella, Tomatoes and Basil with

(EW | PF) Kale Salad with Blue Cheese, Raisins, Red Onion and

110 Cal / per 3.25 oz.

150 Cal / per 3 oz.

serving

serving

Ew 🕮 100 Cal / per 1.5 oz.

35 Cal / per 2.25 oz. serving

serving

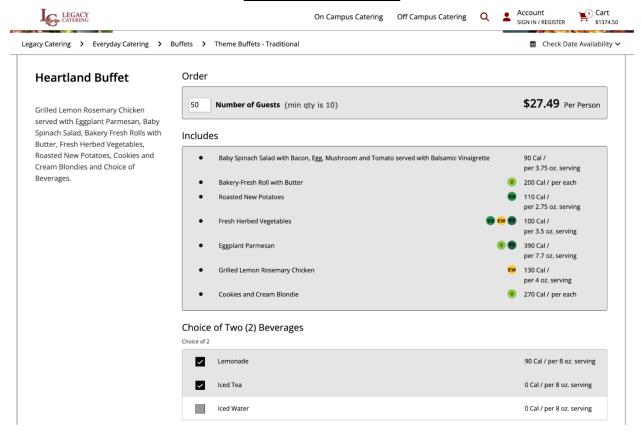
		On Campus Catering	Off Campus Catering	<u> </u>	Account SIGN IN / REGISTER
Select	your Sides				
Choice of 2					
	(V PF) Pan-Roasted Veget	ables		V PF	45 Cal / per 3 oz. serving
	(VG EW PF) Roasted Roo	ot Vegetables		VG EW PE	60 Cal / per 2 oz. serving
	(V) Green Bean Casserole			V	100 Cal / per 4 oz. serving
	(PF) Balsamic Bacon Brusse	els Sprouts		•	130 Cal / per 2.6 oz. serving
	(VG EW PF) Maple Roas	ted Carrots		VG EW PF	110 Cal / per 2 oz. serving
	(V) Buttermilk Mashed Pota	atoes		v	120 Cal / per 3.75 oz. serving
	(V) Oven-Roasted Fingerlin	g Potatoes		V	130 Cal / per 3.5 oz. serving
Select	your Dessert				
\bigcirc	Berry Panna Cotta				340 Cal / per each
0	(V) Bread Pudding with Car	amel Apple Sauce		V	360 Cal / per 6.75 oz. serving
\circ	(V) Mini Cheesecake			v	80 Cal / per each
	(V) Dulce de Leche Brownie	2		V	230 Cal / per each
0	(V) Lemon Poppyseed with	Strawberries Thimble Cake		v	90 Cal / per each
0	(V) Chocolate Cake			v	320 Cal / per slice
Choice Choice of 2	of Two (2) Beverage	es			
	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



Entree

Grilled Lemon Rosemary Chicken

Salad

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

<u>Sides</u>

- 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

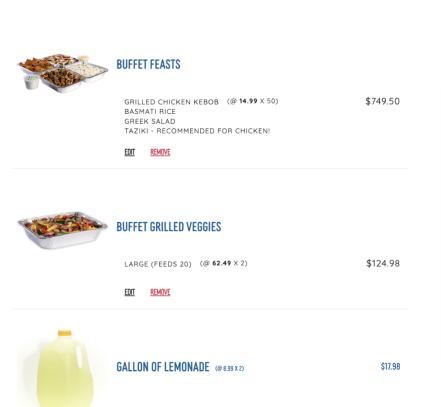
\$1519.94 (BEFORE tax)

Tax = \$114.00

Surcharge (2.80%) = \$42.56

TOTAL = \$1676.50 (AFTER tax)

Taziki's





Buffet Feast

- Grilled Chicken Kebob
 - o 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)

- o Sauce: Horseradish
 - \$17.25 x 30 + \$12.50 (\$532.30)

Buffet Sides

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

Dessert

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

Drinks

- Sweet Tea Gallon
 - (Gallon/Serves 10 x 2 = 20) 7.99/gallon X 2 \$15.98
 - Served w/ cups+ice+fresh lemons
- Unsweet Tea Gallon
 - (Gallon/Serves 10 x 3 = 30) 7.99/gallon X 3 \$23.97
 - Served w/ cups+ice+fresh lemons
- Lemonade Gallon
 - (Gallon/Serves 10 x 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
 - o Atlantic Salmon
 - Oven-roasted, parsley, rice pilaf, vegetables
- Salad
 - House Salad: carrots, croutons, cucumber, parmesan cheese, tomatoes
- Bread
 - o 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

	34th COGS Committee Roster						34th COGS Select Committee Roster			
Internal Affairs		Advo	ocacy	Ou	Outreach		Budget			
Chair	Nicholette Lanane	Chair	Luis M-G	Chair	Logan Lamb		Chair			
Vice Chair	Nichika Holdrum	Vice Chair	Joseph Serrone	Vice Chair	Janai Newball-Oladapo		Vice Chair			
	Islamiyat Ojelade		Claire Cappel		Arezoo Bakhshizadeh					
	Jack Rowan		DaSean Stokes		Madison Shostack					
	Rasleen Kaur		Devan Peters		Noah Baez					
	Ridwan Balogun		Fahad Hasan		Shahin Alam					
	Steven Mederev		George Fahmy		Taylor Torres					
			Isiah Maxey							
			Shezin Hussain							
			Sima Sabbagh							
			William Wycoff							
			Bryan King							
	Resigned/Grad									